

HOR D'OEUVRES

- Bacon wrap dates
- Caprese Bites: Mozzarella, cherry tomatoes, fresh basil
- Pimento cheese & baguette
- Meatballs: BBQ Sweet & Savory Teriyaki
- Sausage rolls
- Crab bites: Chipotle aioli
- Asparagus wraps: Asparagus wrapped in puff pastry
- Rosemary NY strip topped with Blue cheese
- Turnip Horseradish mash topped

PLATTERS

- Charcuterie Board
- Cheese and cracker platter
- Cookies/brownie platter
- Fruit platter
- Hummus/Dip Platter

SIDES

- Baked Macaroni and Cheese
- Seasonal Roasted Veggies
- Seasonal Salad
- Lemon and Garlic Asparagus
- Rosemary Roasted Potatoes

SOUPS

- Potato leek Soup
- Raw gazpacho Soup
- Red lentil Soup
- Tomato Soup
- White bean Soup



THE PIE GUY CATERING

MENU

BREAKFAST PIES

- The Cali: spinach, goat cheese, roasted tomatoes, egg
- Kentucky Morning: House sausage, Sharp cheddar, egg
- Virginia Morning: Smoked bacon, Sharp cheddar, egg

SAVORY PIES

- Big Sky: Slow cooked local beef tenderloin in a burgundy au jus
- Classic- Local ground beef stewed with onions, Worcestershire, spices
- Sun Valley- Mild Thai green coconut curry, chicken and vegetables
- North Eastern- Chicken and mushrooms in a Dijon cream sauce
- Lone Star Chili: Red quinoa, black beans, and tomatoes in a mild spiced vegetarian chili
- Sun Valley Tofu: Mild Thai green coconut curry, local tofu and vegetables

SWEET PIES

- Hometown Apple: Tart green apples stewed with a bit of sugar and spice
- Georgia Pie: Slow cooked peaches, spices, sugar and vanilla
- Raw Blueberry Tart



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