

INTRODUCES **"GHOST KITCHEN PAN CATERING"**

Are you feeding a crowd and want delicious Barbecue, but don't need a full catering package? While our catering packages offer the best value for a complete meal, we offer bulk pricing through our in house catering on a full range of products.

Delivery is available with a \$150 minimum purchase (\$35 minimum delivery fee) or you can pick your order up at NWC Ghost Kitchen. Ordering information can be found below the menu.

Pan catering "À La Carte"

72 hours' notice is appreciated, but we will do our best to accommodate shorter notice.

START HERE!

NWC WINGS · \$60

Rubbed with dry spices, smoked until tender and the meat begins to pull easily from the bone. Available with your choice of Honey-apple glaze, spicy Molasses BBQ, Southern Jerk or Buffalo hot Sauce. 30 whole wings.

CHOPPED CHEESE SALAD, NWC POTATO CHIPS, VEGGIE STICKS · \$25

Celery, Carrot, Yellow Beets and a pint of Chopped Cheese Salad that you have to try. Great for vegetarians. Serves 8.

THE SOUTH SPICY SHRIMP · \$62

NWC BBQ shrimp. You will be amazed at this dish Served with citrus. (approx 4 lb.)

'SOUP' SMOKED BRISKET CHILI · \$30

Smoked Beef Brisket and creamy pinto Chili, served with cornbread. Serves 8.

SMOKY SAUSAGE · \$48

Smoked and tossed in Vinegar Gastrique, Peppers, Onions, Garlic, Potato Flatbread. Serves 10.

COLLARD GREEN DIP · \$90

Braised Fresh Collard Greens, Turkey Neck Stock, Cornbread Crackers. *Can be made vegetarian. Serves 20.

LOCAL PICKLED VEGETABLES · \$20

Local Vegetables Pickled in NWC Vinegar. 1 QT Container.

IF YOU ARE ORDERING BY E-MAIL, PLEASE ENSURE THAT YOU HAVE INCLUDED THE FOLLOWING INFORMATION:

- Your name (and business name if applicable)
- Phone number & e-mail address

• Address of delivery or Ghost Kitchen location for pickup orders. You will get the address when booking if you are picking up.

- Day, Date and Time that you would like delivery (or pickup)
- Number of people we will be feeding
- Menu selection
- Do you need paper goods (don't forget serving utensils)? Drinks? Desserts?
- Will you be giving us a credit card (Visa, MC, AmEx) or paying upon delivery by cash or check?

MEATS

BRAISED/SMOKED LAMB SHOULDER · \$94.95

Lamb Shoulder, braised then smoked until falls apart, vinegar-based harissa sauce. Potato Flatbread. Serves 12.

SMOKED CHICKEN THIGHS • \$74.95

Nick's 26 rubbed chicken thighs and smoked, glazed with a vinegar Gastrique. Potato Flatbread. Serves 15.

BURNT ENDS · \$94.95

Beef Brisket, smoked 14 hours with pecan & hickory, chopped and cooked in our NWC vinegar until the meat is caramelized. Potato Flatbread. Serves 12.

SLICED BEEF BRISKET · \$94.95

Smoked for 14 hours until very tender, sliced thinly and lightly sauced with our vinegar Gastrique. Potato Flatbread. Serves 12.

BRAISED OXTAILS · \$98.95

Nick's 26 rubbed oxtail and braised, glazed with a spicy vinegar Gastrique. Potato Flatbread. Serves 15.

HOT LINKS · \$59.95

Mildly spicy classic Hot links, smoked. Potato Flatbread. Serves 10.

ST. LOUIS "26 RUBBED RIBS" · \$24.99

St. Louis style pork spareribs, rubbed with dry spices, smoked for hours until tender, then lightly glazed with vinegar Gastrique. Potato Flatbread. 1 slab.

STICKY PORK RIBS · \$23.99

St. Louis style pork spareribs, rubbed with dry spices, smoked for hours until tender, then sauced in Sticky honey BBQ sauce. 1 slab (12 pieces)

BBQ CHICKEN · \$44.95

Half Chicken, rubbed with Nicks 26 and smoked for 2-3 hours. 5 half chickens (Cut into 20 pieces).

SOUTHERN JERKED CHICKEN · \$44.95

Half Chicken, rubbed with a spicy Southern Jerk rub and smoked for 2-3 hours. Potato Flatbread. 5 half chickens (Cut into 20 pieces).

Call 769-366-4405 to order!

N I G K W A L L A G E <mark>G U L I N A R Y</mark> . G O M

SIDES

SOUTHERN BAKED BEANS · \$27

Braised white, black and pinto beans, flavored with molasses and beef brisket trimmings. *Can be made vegetarian 9"x11" pan. Serves 15-18.

HOPPIN JOHN BLACK-EYED & CORN · \$27

Sweet corn, black-eyed peas, pork belly, tomatoes and spices cooked together. *Can be made vegetarian. 9"x11" pan serves 15-18.

COLE SLAW · \$27

Shredded green cabbage and carrots, mixed with vinegar Gastrique and mayonnaise-based. 9"x11" pan serves 15-18.

COLLARD GREENS · \$27

Southern Style. Seasoned with smoked meats. *Can be made vegetarian. 9"x11" pan serves 15-18.

DIRTY RICE · \$27

Delta Brown Rice sautéed with onion, celery, garlic, spices, chicken. 9"x11" pan serves 15-18.

ROASTED GREEN BEANS · \$27

Fresh Green Beans, Onions, Peppers, flavored with vinegar, and spices. (Vegetarian) 9"x11" pan serves 15-18.

NANA MACARONI & CHEESE · \$34

Baked Macaroni and Cheese, just like nana Mac and cheese. Suitable for vegetarians. 9"x11" pan serves 15-18.

MASHED POTATOES · \$30

Red-Skinned potatoes whipped with roasted garlic, cream, butter, salt & pepper. (Vegetarian). 9"x11" pan serves 12-15.

POTATO SALAD · \$27

Skin-on red potatoes, peppers, onions in a Southern mustard dressing. (Vegetarian). 9"x11" pan serves 15-18.

GREEN SALAD · \$27

A large salad with kale, spinach, tomatoes, cucumbers, shaved carrots, peppers, radishes, beets. Served with balsamic vinaigrette and NWC ranch. 9"x11" pan serves 12-15.

MISSISSIPPI GUMBO · \$27

Black-eyed peas, Delta Brown Rice, Okra, Turkey, Collards, Butter-beans, Gumbo File (Only the Best) 2-QT, Serves 8.

HEIRLOOM TOMATO & CHEDDAR PIE • \$32

Heirloom Tomato, Homemade Crust, Fresh Cheeses, Fresh Herbs. Serves 12-15.

BROCCOLI AND CHEESE CASSEROLE • \$35

Roasted Broccoli, Cauliflower, Jasmine Rice, White Cheddar Mornay. Serves 12-15.

HOMEMADE DESSERTS

STRAWBERRY SHORTCAKE · \$24.99

Sweet and tangy filling layered with a butter cake served with Chantilly Creme and fresh berries. Serves 12-15.

WHITE CHOCOLATE BREAD PUDDING · \$26.99

Homemade bread pudding filling with white chocolate. Whipped cream included. Serves 15.

FRUIT COBBLER · \$22

Blueberries, Peaches, Strawberries. Delicious cobbler, baked with a buttery crust. Chantilly Creme included. 9"x11" pan serves 15.

CHOCOLATE TORTINO · \$30

Layered fudge chocolate cake, Chantilly creme, nut crumbs, caramel sauce. Serves 10.

HOMEMADE BEVERAGES

One gallon. serves 8-10

SWEET TEA · \$10

POMEGRANATE-BLUEBERRY PUNCH · \$10

LEMONADE · \$10

EXTRAS

PAPER GOODS · \$1 PER PERSON

Sturdy plates, forks, spoons, knives and napkins. Cups, serving spoons and serving tongs included as needed.

CHAFING RACKS · \$26 EACH

Wire chafing rack holds one 11"x22" pan or two 9"x11" pans. Kit includes deep 11"x22" pan to fill with a shallow layer of water & two cans of 2-Hour Sterno gel fuel.

TABLECLOTH · \$6 EACH

Disposable plastic tablecloth fits buffet table up to 8'.

HOMEMADE PICKLES · \$7.49 PINT

Thin-sliced pickling cucumbers, quick-pickled in a half-sour-sweet type brine. (Vegetarian).

FRESH BAKED ROLLS · \$8 DOZEN

POTATO FLATBREAD · \$8 / 2 DOZEN

Fresh grilled flatbread.

MAMA SUE'S CORNBREAD · \$10 / 20 PCS

Southern-style cornbread. 9"x11" pan.

SAUCES / DRESSINGS

Smoky BBQ Sauce • \$6.99 Qt Spicy BBQ Sauce • \$6.99 Qt Mustard BBQ Sauce • \$6.99 Qt Gastrique Vinegar Sauce • \$7.99 Qt Bleu Cheese Dressing • \$5.99 Qt NWC Ranch Dressing • \$6.99 Qt Balsamic Vinaigrette • \$6.99 Qt

READY TO ORDER?

Call **769-366-4405** or E-mail your order to **sales@nickwallaceculinary.com** or submit a form at **www.nickwallaceculinary.com** 72-hour notice required. Please note that email not guaranteed until you've received confirmation from our sales department. Pickup and Delivery Times are 9am-4pm (Tuesday-Friday)

FOOD ALLERGY INFORMATION - Before placing your order, please inform us if a person in your party has a food allergy.

See e-mail instructions on reverse side.