



EIGHTY EIGHT
• CATERING •



AMERICAN CUISINE

MENU

COMFORT • ELEVATED • BOLD

APPETIZERS



MINI CHICKEN & WAFFLE BITES
w/ HOT HONEY
sweet, savory, crispy



LOADED DEVILED EGGS
(BACON + CHIVE)
creamy, smoky, classic



SHE-CRAB SOUP SHOOTERS
rich, creamy, coastal Southern flavor

ENTRÉE TIERS

TIER 1 – CLASSIC (\$)



HERB ROASTED
CHICKEN
w/ PAN JUS
*tender, savory,
comforting*



TRUFFLE
WHIPPED
POTATOES
w/ PARMESAN FINISH
*creamy, rich,
luxurious*



HONEY GARLIC
GLAZED CARROTS
*sweet, buttery,
perfectly glazed*

TIER 2 – ELEVATED (\$\$)



SLOW-SMOKED
PULLED PORK
w/ HOUSE
BBQ SAUCE
smoky, tender, rich



THREE-CHEESE
MAC & CHEESE
*creamy, indulgent,
comforting*



GRILLED ASPARAGUS
w/ LEMON ZEST
*fresh, bright,
perfect balance*

TIER 3 – PREMIUM (\$\$\$)



COFFEE-RUBBED
SMOKED BRISKET
deep, rich, bold



GARLIC BUTTER
LOBSTER TAIL
*buttery, tender,
upscale*



CAST-IRON SEARED
FILET MIGNON
w/ HERB BUTTER &
RED WINE REDUCTION
*perfectly crusted,
tender, luxurious*

DESSERTS



PEACH COBBLER CUPS
*warm, sweet,
Southern comfort*



CHOCOLATE
GANACHE TARTLETS
rich, smooth, elegant

TIMELESS FLAVOR. AMERICAN COMFORT. UNFORGETTABLE EVENTS.