

**ASSORTED SANDWICH PLATTERS**

include pickle, chips, dessert, & tea

Whole sandwiches

\$10.95

Half sandwiches

\$7.95**Roast Beef**

House roasted shaved beef, provolone cheese, caramelized onion, roasted red pepper, horseradish cream, grilled hoagie

California Turkey

Turkey, swiss cheese, avocado spread, romaine lettuce, tomato, red onion, pressed spinach tortilla

Carolina Cheese

Fresh made pimento cheese, applewood smoked bacon, sliced tomato, grilled sourdough

Cuban

House smoked pulled pork, black forest ham, swiss cheese, dill pickle, honey mustard, toasted hoagie

Ham and Swiss

Black forest ham, swiss cheese, honey mustard, grilled wheat-berry bread

Cribb's Chicken Salad

Pulled chicken, goat cheese, celery, onion, crasins, candied pecans, toasted croissant

Bohemian

Roasted then chilled seasonal vegetables, romaine, sundried tomato, Kalamata olive tapenade, hummus, pressed spinach tortilla

Southwestern

Pulled chicken, pepperjack, avocado spread, roasted corn and black bean salsa, romaine, chipotle ranch, pressed spinach tortilla

Chicken Pesto

Grilled chicken, provolone, roasted red pepper, caramelized onion, pesto, grilled sourdough

SALADS**Cribb's House**

Lettuce blend, granny smith apple, pickled red onion, applewood smoked bacon, crasins, candied pecans, goat cheese, balsamic & ranch

Classic Caesar

Romaine, Parmesan and herb croutons, shaved Parmesan, Caesar dressing

Wedge

Iceberg lettuce, cherry tomatoes, shaved red onion, applewood smoked bacon, blue cheese dressing

Garden

Lettuce blend, cucumber, tomato, shaved red onion, balsamic & ranch

SIDES**Orzo**

Sautéed Zucchini, yellow squash, and red onion, tomato, orzo, creamy basil pesto

Potato Salad

Applewood smoked bacon, celery, red onion, chunked potato, traditional creamy dressing

**SOUP & SALAD BAR**

Choose one or two of our warming soups and design a salad with all items on the side to please everyone. Includes rolls and tea

One Soup & Salad

\$8.95

Two Soups & Salad

\$9.95**BASIC SALAD BAR**

House lettuce blend
Carrots
Onion
Cucumbers
Tomatoes
Cheddar Cheese
Two Dressings

ADDITIONAL ITEMS**\$0.50**

Goat Cheese
Blue Cheese
Parmesan
Feta
Candied Pecans
Roasted Red Pepper
Toasted Pumpkin Seeds
Pickled Red Onions
Crasins
Apples
Bacon
Black Bean Corn Salsa
Grilled Chicken **\$3**
Grilled Steak **\$4**

DRESSINGS

Balsamic Vinaigrette
Honey Mustard
Ranch
Chipotle Ranch
Champagne Tarragon
Oriental Vinaigrette
Blue Cheese

SOUPS**Loaded Creamy Potato**

with cheddar, bacon, & green onion

Fire Roasted Tomato Bisque**Roasted Corn Chowder****White Bean Chicken Chili****Seasonal Vegetable Stew**



HOT ENTRÉES

Each entrée includes rolls and tea and your choice of starch and vegetable
10 person minimum

Pecan Chicken \$13.95

Pan fried breast with bourbon honey mustard cream

Italian Chicken Roulade \$14.95

Fresh mozzarella, & spinach with a white wine citrus butter

Oven Roasted Chicken \$12.95

Lemon & herb infused chicken pieces with garlic pan sauce

Chicken Cacciatore \$13.95

Braised bone in with tomato, bell pepper, onion, lemon, garlic, oregano & white wine

Soy Ginger Chicken \$13.95

Seared chicken garlic ginger scallion sweet soy

Jerk Pork Tenderloin \$14.95

With warm pineapple salsa

Roasted Pork Loin \$13.95

Garlic herb white wine sauce

Pan Fried Pork Medallions \$13.95

Wild mushroom sauce

Cashew Beef \$13.95

Stir fried with soy & cashews

Bistro Filet \$14.95

Sliced thin with brandy peppercorn sauce

Sesame Ginger Beef Kabobs \$13.95

Skewered with mushroom onion & bell pepper

Beef Tips \$13.95

Red wine thyme cream

Pecan crusted Salmon \$14.95

bourbon honey mustard cream

Blackened Mahi \$14.95

Warm pineapple salsa

Sautéed Shrimp \$14.95

Andouille sausage cream

Cornmeal Fried White Fish \$13.95

Roasted garlic tomato cream

Vegetarian

Ask about our seasonal vegetarian entrées



VEGETABLES

Seasonal Braised Greens
Asian Vegetable Sautee
Zucchini, Carrot, Celery,
Pepper, Cabbage
Seasonal Roasted Vegetables

Roasted Root Vegetables
Sautéed Baby Green Beans
Roasted Brussels Sprouts
with Smoked Bacon
Corn Succotash



STARCHES

Garlic Mashed Potato
Roasted Potato
Capelline Pasta
Sweet Potato Hash

Mashed Sweet Potato
Organic Brown Rice
Citrus Basmati Rice
Warm Quinoa Lentil Salad



DESSERTS

White Chocolate
Banana Cream Pie **\$3**
Brownies **\$1.25**
White Chocolate Macadamia
Nut Cookies **\$1.25**

Chocolate Bourbon Pecan Pie **\$3**
Irish Car Bomb Bread Pudding **\$3**
Seasonal Cobbler **\$3**
Strawberry Shortcake **\$3**
Vanilla Cheesecake **\$3**



BEVERAGES

Sweet and unsweetened tea included with all meal packages also available are:

Arnold Palmer **\$6/gallon**
Fresh Lemonade **\$8/gallon**
Fresh Limeade **\$8/gallon**

Raspberry Tea **\$8/gallon**
Bottled Water **\$1**
Coke, Diet Coke,
Sprite Assortment **\$1.50**



MEAT -N- THREE

You know the drill.
10 person minimum

Pick 2 sides **\$10.95**

Pick 3 sides **\$11.95**

Meat

- Pulled Pork Barbecue
- Country Style Steak
- Fried Chicken
- Pot Roast
- Fried Pork Chop
- Bacon Wrapped Meatloaf
- Fried Flounder

Sides

- Lima Beans
- Fried Okra
- Rice and Gravy
- Creamed Corn
- Mac-n-Cheese
- Stewed Green Beans
- Seasonal Braised Greens
- Classic Slaw
- Asian Slaw
- Sweet Potato Soufflé
- Spoon Bread
- Squash Casserole
- Mashed Potato



CORPORATE PICNIC \$13.95

Feasts cooked on site 40 person minimum

American Grill

Black Angus burgers or chicken breasts and hot dogs, buns, condiments and toppings, potato salad, and classic or Asian slaw

Barbecue Bash

Slow smoked pulled pork, Memphis, eastern Carolina, and vinegar sauces, potato salad, baked beans, classic or Asian slaw, rolls

Grilled Chicken

Assorted chicken pieces, classic or Asian slaw, potato salad, rolls

Grilled Bistro Sirloin

Seasonal vegetables, mashed potato, rolls