

BREAKFAST

TUESDAY - FRIDAY // 7 - 11 AM

BREAKFAST BURRITO // \$9

two eggs, chorizo, charred onion, roasted poblanos, potatoes, avocado, sour cream, chihuahua cheese, large flour tortilla

SURFER BURRITO // \$9

two eggs, potatoes, black beans, caramelized onions, bacon, avocado, sour cream, cheddar cheese, large flour tortilla

VEGGIE BURRITO // \$8 V

egg whites, broccoli, black beans, potatoes, roasted poblanos, caramelized onions, avocado, sour cream, cheddar cheese, large flour tortilla

FRIEND EGG SAMMICH // \$6 V

fried egg, bacon, caramelized onions, spinach, cheddar cheese, toasted country bread

DRINKS

\$2 EACH

Stok iced coffee, Jarritos (rotating flavors), Mexican Coke, San Pellegrino, bottled water

SATURDAY BRUNCH

SATURDAZE // 10 AM - 4 PM

BARBACOA TACOS (2) // \$9

adobo braised beef, pickled red onions, cilantro-lime slaw, queso fresco, cilantro, tomatillo salsa, corn tortillas

CRISPY CHICKEN SANDWICH // \$12

crispy chicken thighs, gochujang glaze, garlic mayo, pickles, cilantro-lime slaw, brioche bun

LA BOMBA // \$15

agave glazed steak, braised chorizo, black bean spread, queso fresco, smashed avocado, sour cream, pickled red onions, rajas (roasted poblanos), cilantro, tomatillo salsa, telera bread

BREAKFAST BURRITO // \$9

two eggs, chorizo, charred onion, roasted poblanos, potatoes, avocado, sour cream, chihuahua cheese, large flour tortilla

VEGGIE BURRITO // \$8 V

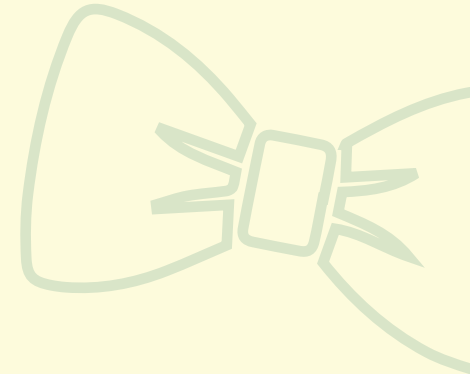
egg whites, broccoli, black beans, potatoes, roasted poblanos, caramelized onions, avocado, sour cream, cheddar cheese, large flour tortilla

FRIEND EGG SAMMICH // \$6 V

fried egg, bacon, caramelized onions, spinach, cheddar cheese, toasted country bread

EVENTS MENU

@braisedandglazed // braisedandglazed.com



APPETIZERS

priced by the dozen, minimum two dozen per order

HORS D'OEUVRES

DEVEILED EGGS // \$20 V & GF

house relish, cayenne, chives, olive oil
add bacon // \$3

CHERRY PEPPERS // \$40 GF

mini red peppers, date, goat cheese,
smoked bacon wrapped

BRUSCHETTA // \$30 V

tomatoes, parmesan, balsamic, basil, garlic toast

LAMB MEATBALLS // \$43 GF

cucumber dill yogurt, chimichurri

GRILLED CHICKEN SKEWERS // \$45 GF

grilled chicken thigh served with your choice of
bbq, buffalo or chimichurri sauces

KALE SALAD CUPS // \$36 V

shredded kale, apple, goat cheese, sherry vinaigrette,
dates, chives, almonds

SLIDERS

GRILLED CHICKEN SLIDERS // \$50

free range chicken, jack cheese, banana peppers, molasses mustard

BURGER SLIDERS // \$50

angus beef, cheddar cheese, pickles, 1000 island (served medium rare
unless otherwise requested)

AHI TUNA MINIS // \$55

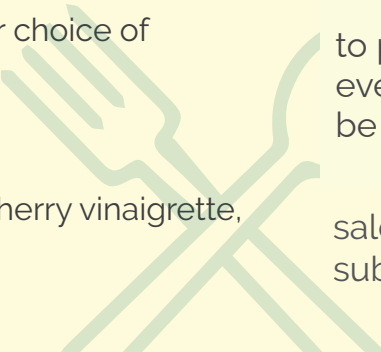
blackened tuna, spicy fried shallots, wasabi mayo, arugula

PULLED PORK SLIDERS // \$50

smoked pork shoulder, cheddar, bbq sauce, apple slaw

to place your order, email Taylor. Braised & Glazed
event manager at info@braisedandglazedsc.com. orders must
be placed at minimum of two weeks prior to the event.

sales tax and event planner fee not included. menu and prices
subject to change.



APPETIZER PLATTERS

serves 10-15 guests

HUMMUS TRAY // \$40

Traditional

chickpea purée, tahini, garlic, herb oil, grilled sourdough or veggies

White Bean

cannellini purée, roasted garlic, white miso, rosemary, grilled sourdough or veggies

CHEESE BOARD // \$95

selection of assorted artisanal cheeses, fruit preserves, toasted almonds, honey, crackers, toast

CHARCUTERIE BOARD // \$125

smoked & cured meats, fruit preserves, dijon, toast

MEAT & CHEESE BOARD // \$125

combination of our smoked & cured meats and assorted cheeses, fruit preserves, dijon, crackers, toast

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LARGE PARTY PACKAGES

served family or buffet-style

\$45 // PERSON

CHOOSE 2 PROTEINS, 3 SIDES & 1 DESSERT

\$50 // PERSON

CHOOSE 3 PROTEINS, 3 SIDES & 2 DESSERTS

PROTEINS

CHICKEN THIGHS

hardwood grilled chicken thigh, sweet BBQ sauce

ANGUS SIRLOIN (GF)

grilled Angus sirloin, peppercorn crust,
cooked to medium rare (4 oz./person)

PULLED PORK (GF)

smoked pork shoulder, BBQ sauce,
apple slaw

BLACKENED SALMON (GF)

Scottish salmon, Cajun spice, lemon vinaigrette

GARLIC SHRIMP (GF)

gulf shrimp, hardwood grilled,
lemon pepper, salsa

BRAISED BEEF SHORT RIB (GF)

herb & garlic rubbed short rib, Korean BBQ sauce

ROASTED CAULIFLOWER STEAK (V)

dry rub, chimichurri

SIDES

MAC & CHEESE

five cheese blend

MASHED POTATOES (GF & V)

whipped with butter and cream

LOADED MASHED POTATOES (+ \$3/P)

add bacon, cheddar, sour cream, chives

ROASTED MUSHROOMS (GF & V)

cognac, garlic, butter, parsley, thyme, chives

ROASTED CAULIFLOWER (GF & V)

garlic, lemon, almonds, parmesan

CEASAR SALAD

romaine lettuce, parmesan, croutons

KALE SALAD (GF & V)

apple, goat cheese, sherry vinaigrette, dates,
almonds, chives

CUCUMBER SALAD

tomatoes, peppers, onion, feta, kalamata olives,
oregano, lemon

MIXED GREEN SALAD (GF & V)

greens, tomatoes, cucumber, red onion, white
balsamic vinaigrette

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DESSERTS

\$10/PERSON

- > BREAD PUDDING CUPS
- > STRAWBERRY COBBLER MINIS
- > CHOCOLATE CHIP COOKIES
- > CUSTOM CAKES

created & supplied by
our friends at local bakeries

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CATERING MENU



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FOR PICK UP OR DELIVERY

- > \$100 minimum order requirement for delivery orders
 - > 48 hours advance notice is required for catering orders
 - > Cancellations must be made within 24 hours of scheduled delivery time or 50% of the total order value will be charged
 - > Before placing your order, please let us know of any food allergies or intolerances
- email Taylor to place your order at info@braisedandglazedsc.com

SANDWICHES

all subs served on fresh baked 9" Italian bread | cold subs can be made with whole wheat wraps | add lettuce, tomato, onion, olive oil, vinegar, oregano, hot or mild Giardiniera

COLD SUBS

ITALIAN // \$8

capicola, genoa salami, mortadella, provolone

PROSCIUTTO & MOZZARELLA // \$8.75

baby arugula, balsamic glaze, olive oil

CAPRESE // \$8

fresh Mozzarella, tomato, basil, balsamic glaze, oil, oregano

ITALIAN VEGGIE // \$8

grilled eggplant, roasted peppers, Provolone, oil, oregano

ITALIAN TUNA SALAD // \$8

capers, lemon, oregano

TURKEY & CHEESE // \$8

smoked turkey, sharp cheddar

ROAST BEEF // \$8.75

top round roast, sharp cheddar, horseradish spread

HAM & CHEESE // \$8

honey cured ham, sharp cheddar, Dijon mustard

HOT SUBS

MEATBALL // \$8.50

pork & beef blend, Provolone, basil, Pomodoro sauce

ITALIAN SAUSAGE // \$8.50

sweet pork sausage, Provolone, Pomodoro sauce

ITALIAN BEEF // \$9

slow cooked top round, Provolone cheese, hot or mild Giardiniera, side of gravy

CHICKEN PARMESAN // \$8.50

Provolone, Parmesan, Pomodoro sauce

EGGPLANT PARMESAN // \$8.50

Provolone, Parmesan, Pomodoro sauce

HOT SANDWICHES

CRISPY CHICKEN // \$12

breaded chicken thighs, gochujang glaze, garlic mayo, pickles, cilantro lime slaw, brioche bun

SCHNITZEL SANDWICH // \$12

crispy pork cutlet, stiegl radler glaze, havarti cheese, pickles, dijonaise, brioche bun

CRISPY EGGPLANT // \$12

breaded eggplant, balsamic glaze, burrata cheese, roasted tomatoes, arugula, grilled country bread

BREADED STEAK // \$12

thinly sliced & breaded sirloin, Pomodoro sauce, served with hot or mild Giardiniera, topped with mozzarella on Italian bread

SALADS



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HOUSE SALAD // \$8

bib lettuce, cucumbers, scallions, cherry tomatoes, house vinaigrette

CAPRESE SALAD // \$12

fresh mozzarella, fresh basil, tomato, field greens, balsamic vinegar, olive oil, oregano

FIELD GREENS // \$10

organic greens, roasted red peppers, artichokes, olives, fresh mozzarella, balsamic vinegar, olive oil

MAMA'S MEATBALL SALAD // \$14

shredded romaine, tomatoes, red onions, olives, Pecorino, house-made meatballs in Pomodoro, house vinaigrette

ITALIAN CHOPPED SALAD // \$12

Capicola, Genoa Salami, Mortadella, Provolone shredded romaine, tomatoes, red onion, Giardinera & Italian vinaigrette

BAJA CHOPPED SALAD // \$14

grilled chicken thighs, shredded romaine, corn, charred onion, tomatoes, radishes, roasted poblanos, avocado, pepitas, queso fresco, cilantro & lime vinaigrette

KALE SALAD // \$12

grilled chicken, shredded kale, blue cheese, artichokes, tomato, caramelized leeks, toasted almonds & buttermilk ranch

COBB SALAD // \$12

crispy chicken, bib lettuce, arugula, hardboiled egg, Roquefort cheese, tomatoes, avocado, scallions, herbs, house vinaigrette

CHEF SALAD // \$12

honey ham, smoked turkey, egg, Gruyere, Provolone, tomato, red onion, honey Dijon vinaigrette

SOUTHERN CAESAR // \$12

crispy chicken, hushpuppy croutons, toasted pecans, Pecorino, Caesar dressing

BOXED LUNCHES



SANDWICH // SUB BOX LUNCH

10 Person Minimum // \$15.95

Any sandwiches served with chips, salad & a chocolate chip cookie

SALAD BOX LUNCH

10 Person Minimum // \$15.95

Any salads (can be made into wraps) served with fresh bread, & a chocolate chip cookie

ask about refreshments such as fresh squeezed lemonade, sweet tea, soda, sparkling & water.

