



## Salads

Half Pan Serves 8-10 | Full Pan Serves 20-30

### Wedge Salad ▪ Half 35 | Full 70

With Lardons & Roquefort

### Green Bean Salad ▪ Half 45 | Full 90

With Onions, Cherry Tomatoes & House-Made Vinaigrette

### Arugula Salad ▪ Half 35 | Full 70

With Baby Arugula, Chevre, Roasted Beets, Candied Walnuts & House-Made Vinaigrette

### Garden Salad ▪ Half 30 | Full 60

With Grape Tomatoes, Red Onions, Cucumbers, Shredded Carrots & House-Made Vinaigrette

### Spinach Salad ▪ Half 40 | Full 80

With Diced Apples, Candied Pecans, Dried Cranberries & Lemon Maple Vinaigrette

### Classic Caesar Salad ▪ Half 30 | Full 60

Romaine Hearts, Garlic Croutons, Lemon, Shaved Parmesan & House-Made Caesar Dressing

## Mains

Half Pan Serves 15-20 | Full Pan Serves 35-40

### Hattie's Fried Chicken ▪ 22.00 Per Order

4 Pieces to an Order with an Even Assortment of White & Dark Meat

### Hattie's Fried Chicken Sandwich ▪ 18.95 Per Sandwich

Fried Boneless Chicken Thigh with Cajun Coleslaw or Lettuce, Tomato & Lemon Mayonnaise

### Jasper's Mac & Cheese ▪ Half 60 | Full 120

### BBQ Ribs ▪ Full Rack \$42

### Jamaican Jerk Chicken ▪ Half 75 | Full 150

With Scallion Aioli

### BBQ Pulled Pork ▪ Half 70 | Full 140

### BBQ Pulled Chicken ▪ Half 65 | Full 130

### Classic Chicken Parmesan ▪ Half 75 | Full 150

### Lemon Pepper Chicken ▪ Half 75 | Full 150

### Roasted Garlic & Rosemary Pork Loin ▪ Half 75 | Full 150

### Flank Steak ▪ MKT

With Chimichurri

### Grilled Seasonal Fish ▪ MKT

### Shrimp & Andouille Gumbo ▪ MKT

With Rice

### Chicken & Andouille Gumbo ▪ Half 80 | Full 160

With Rice

### Jambalaya ▪ Half 90 | Full 180

### Shrimp & Grits ▪ MKT

### Creole Pasta ▪ Half 75 | Full 150

### Creole Pasta (V) ▪ Half 65 | Full 130

### Red Beans & Rice ▪ Half 60 | Full 120

With Andouille Sausage

### Red Beans & Rice (V) ▪ Half 50 | Full 100

### Beef Stroganoff ▪ MKT

Served Over Egg Noodles

### Eggplant Parmesan (V) ▪ Half 55 | Full 110

### Gemelli Puttanesca (V) ▪ Half 55 | Full 110

(V) Vegetarian



## Sides

Half Pan Serves 15-20 | Full Pan Serves 25-40

Roasted Seasonal ▪ Half 50 | Full 100

Grilled Seasonal ▪ Half 55 | Full 110

Mashed Potatoes ▪ Half 45 | Full 90

Candied Yams ▪ Half 45 | Full 90

Hattie's Sweet Collard Greens ▪ Half 45 | Full 90

Savory Collard Greens ▪ Half 45 | Full 90

Cucumber Salad ▪ Half 45 | Full 90

Coleslaw ▪ Half 45 | Full 90

Garlic Green Beans ▪ Half 45 | Full 90

Hoppin' John ▪ Half 45 | Full 90

Potato Salad ▪ Half 45 | Full 90

Scalloped Potatoes Gratin ▪ Half 55 | Full 110

Roasted Garlic & Rosemary Potatoes ▪ Half 45 | Full 90

Biscuits ▪ 24 Per Dozen

Cornbread ▪ 24 Per Dozen

Slider Rolls ▪ 8 Per Dozen



## Dressing & Sauces

Honey Butter ▪ Pint 10 | Quart 20

Classic BBQ ▪ Pint 9 | Quart 18

Hattie's Vinaigrette ▪ Pint 7 | Quart 14

Hattie's Hot Sauce ▪ 15 Per Bottle

## Desserts by Bread Basket Bakery

Half Pan Serves 10-15 | Full Pan Serves 25-35

Bread Pudding ▪ Half 50 | Full 100

Seasonal Fruit Crisp ▪ Half 50 | Full 100

Raspberry Fool ▪ Half 45 | Full 80

Chocolate Brownies ▪ 3.50 PP

Lemon Bars ▪ 3.00 PP

Mini Banana Cream Pie ▪ 6.00 PP

Mini Pecan Pie ▪ 6.00 PP

Mini Key Lime Pie ▪ 6.00 PP

Strawberry Shortcake ▪ 6.00 PP



We use the finest ingredients and creative flair to make every dish special - so pick up a feast from Madison and Pearl Catering and have everyone wondering your secret.

Don't worry - we won't tell if you pretend you cooked it all yourself!

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