

FAQ

How do I order?

Email: wecater@bantamandbidy.com

Yes! B+B provides all packaging & we charge 8% for all items.

How do I receive my order?

We offer a flat **\$40 delivery fee** up to \$300. We ask for a 30 minute delivery window. You can also pick it up.

Is there a minimum required to order?

Yes. Orders picked-up at the restaurant have a minimum of \$100. Delivered orders have a minimum of \$250.

How soon can I order?

We ask for a minimum of **48 hours notice** & a 50% deposit. Orders can be canceled up to 24 hours before your event without charge.

We have some folks with special dietary restrictions, how do you handle that?

We offer many items gluten free, however we are not a GIG certified venue so there are wheat products present in the kitchen. Additionally we use nuts, soy, dairy & eggs in various recipes that are common allergens. Please discuss special needs with our catering specialist so we can provide you & your guests a safe dining experience!

How do I pay?

We accept **all major credit cards**. Please inquire about setting up a house account to receive preferred pricing.

Venue Buyouts

We have a 100 person max.

- Monday - Thursday \$5000 f&b min
- Friday - Sunday \$8000 f&b min

ORDER TODAY!

wecater@bantamandbidy.com

catering by the chefs
at
Bantam + Bidy



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BREAKFAST

Everything **made from scratch** for you.

BIG CHEDDAR BISCUITS^V (12) with honey butter & jam	\$40
FRIED CHICKEN BREAKFAST BURRITOS (12) with cheddar, scrambled eggs and fried potatoes and salsa verde	\$72
MINI FRIED CHICKEN BISCUITS (24) add \$1 each frittata or pimento cheese	\$82
MINI FRITTATA EGG AND CHEDDAR BISCUITS^V (24)	\$82
BISCUITS AND GRAVY (12)	\$52
BELGIAN STYLE WAFFLES^V serves 10 10 waffles with honey butter and syrup	\$105
Make it CHICKEN & WAFFLES [20 tenders] serves 10	\$135
SCRAMBLED EGGS^{GF} serves 12	\$40
ORGANIC YOGURT PARFAITS^{V,GF} 6 Minimum with fresh berries, gluten free granola & honey (Vegan parfaits available upon request)	\$8 each
Bowl of FRESH SEASONAL FRUIT^V serves 10	\$48

BREAKFAST SIDES Serves 10

Marsh Hen Mill Stone Ground Cheese Grits ^{V,GF}	\$40
Home Fry Potatoes ^{V,GF}	\$40
Chicken Sausage or Applewood-smoked Bacon 40 pieces	\$48
White Oak Pastures Heritage Pork Sausage 40 pieces	\$55
Fried Chicken Tenders ^{GF} [30 Tenders]	\$55

LUNCH

(Choice of Cold Side)

BOXED WRAPS Served with a choice of cold side Gluten free wrap upon request +\$2 additional	\$14 each
FRIED CHICKEN WRAP with lettuce, tomato, sprouts & creole or regular mayo	
CALIFORNIA CLUB roast chicken and bacon with lettuce, tomato, mayo, avocado and sprouts on a wrap	
ROASTED RED BELL PEPPER & PORTOBELLA WRAP with herbed goat cheese	

V - Vegetarian, GF - Gluten Free

SLIDERS

Our signature favorites are available everyday for your private function.

12 per style minimum \$40

White Truffle Chicken Salad [contains bacon]

Roasted Red Bell Pepper & Portabella Mushroom^V
with herbed goat cheese

Fried Chicken Tender with Bread and Butter Pickle

BLT with Mayo

Fried Shrimp with Comeback Sauce

SALADS^{GF}

Serves 10-12

All Salads are **Gluten Free**
includes 2 oz choice of dressing, 8 oz for bowl

add fried chicken tenders or roast chicken
+ \$5 individual order [3 pcs.] or
+\$20 for bowl [12 pcs.]

Dressings Blue Cheese, Ranch, Balsamic Vinaigrette,
Carrot Ginger Vinaigrette

POWER HOUSE SALAD^V \$12 Individ. / \$65 Bowl
with raw almonds, hard-boiled egg, roast broccoli

BIG GREEK^V \$12 Individ. / \$65 Bowl
with olives, tomato, cucumber & feta cheese

ORGANIC SPINACH SALAD^V \$12 Individ. / \$65 Bowl
with quinoa, goat cheese, pumpkin seeds & apples

SOUTHERN COBB \$65 Bowl
with applewood smoked bacon, tomato, avocado,
egg, blue cheese & pecans

HOT MEALS

Serves 10

Served with **Corn Bread^{GF}**

All items arrive warm. Disposable chafing stands & warmers are available \$10/tray

GRILLED PIRI PIRI CHICKEN^{GF} three whole \$72
chickens, cut into 8 pieces each with choice of BBQ or Piri Piri sauces

WHITE OAK PASTURES MEAT LOAF^{GF} \$72
with tomato gravy

BLACKENED SALMON & GRITS^{GF} TEN (10) 5 oz \$96
salmon filets

FRIED CHICKEN TENDERS^{GF} [30] \$72
with 8 oz wasabi honey

SANDWICHES (12)

\$200

Served warm on **Italian bread**, individually wrapped

Fried Chicken Schnitzel organic kale, mayo, parmesan, lemon

Chicken Parm fresh Capella mozzarella, tomato sauce, oregano mayo

Meatball sub White Oak Pastures beef, fresh Capella mozzarella, tomato sauce and fresh basil

OTHER SIDES Serves 10

COLD^{V,GF}

\$40

Bowl of Fresh Seasonal Fruits
Beets & Creamy Goat Cheese
Broccoli, Jalapeño Coleslaw

HOT^{GF}

\$40

Marsh Hen Mill stone ground cheese grits^V
Broccoli cheese casserole^V
Cheddar & scallion loaded mashed potatoes^V
Braised collard greens^V
Black eyed peas with ham hock
Candied yams^V
Green beans with smoked turkey
Homemade creamy macaroni & cheese^V
Homemade jalapeño cornbread^V (12)

\$18

V - Vegetarian, GF - Gluten Free

SNACKS

Serves 10 - 12

Favorites from our menu.

PIMENTO CHEESE^{V,GF} \$30
gluten free crackers & veggies

DEVEILED EGGS^{V,GF} (24 Halves) \$38
Bournon-smoked paprika

SPICY CHICKEN WINGS^{GF} (80 Wings) \$95

ANTIPASTO PLATTER^{GF} \$68
5 oz sliced prosciutto, 5 oz imported salami, homemade pimento cheese, blue cheese, marinated goat cheese, marinated olives, roasted red bell pepper & gluten free crackers

BEVERAGES by the 1/2 Gallon

BLUE DURANGO ICED TEA	\$8
ARNOLD PALMER	\$16
STRAWBERRY LEMONADE	\$18
SUGAR FREE LEMONADE	\$16
BLUE CORN ANTIOXIDANT TEA	\$16

COFFEE Serves 10

\$18

We offer the finest custom roasted coffee from **Intelligentsia**. Served in an insulated box with all necessary cups & condiments.

SWEETS

(Select items require a 48 hour notice)

CHOCOLATE OATMEAL COOKIES^{GF} (12)	\$30
BUCKEYES^{GF} (12) chocolate peanut butter truffles	\$25
HOMEMADE BANANA PUDDING (12)	\$48
SEA SALT CHOCOLATE CHIP COOKIES (12)	\$36
CHOCOLATE BROWNIES (12)	\$36
BLUEBERRY MUFFINS (12)	\$42