

## *Catering*

*Orders should be placed **48 hours** in advance by email or phone. Please let us know about any dietary restrictions when placing your order.*

*A credit card is required to confirm your order. Payment is processed on the day of your event.*

***Pick up** is available between 11:00am and 12:00pm daily.*

***Delivery** is available at 11:15am Monday thru Friday. A delivery fee will apply and is based on location.*

*We require a **10 person minimum** for all catering orders.*

## *Private Events*

*We host parties, luncheons, dinners, showers and more, bringing our authentic honest-to-goodness approach to everything we do.*

*Our **Private Dining Room** can accommodate up to 40 guests for a cocktail style event and up to 32 guests for a seated meal.*

*At Butcher & Bee, we craft a menu for your event that reflects the season as well as your preferences. In addition to a family-style or plated meal, your guests can enjoy mezze while they mingle, a curated beverage offering and a sweet treat from our in-house pastry team for dessert.*

*Contact us at  
**EVENTS@BUTCHERANDBEE.COM**  
to learn more about private events.*

# *Butcher & Bee*

## **CATERING & EVENTS**

1085 MORRISON DRIVE  
CHARLESTON, SC 29403  
843-619-0202

**CATERING@BUTCHERANDBEE.COM**

## BOXED LUNCH

*\$16 per person*

your choice of up to three mezze,  
up to three sandwich or salad options  
& up to two desserts

## BUFFET LUNCH

*\$20 per person*

your choice of two mezze,  
two sandwiches, one salad & one dessert

- » *additional mezze // + \$3 per person*
- » *additional sandwich // + \$6 per person*
- » *additional salad // + \$5 per person*
- » *additional dessert // + \$2 per person*

## BEVERAGES

**COFFEE** \$30

[serves 8-12] includes cups, lids, sleeves,  
stir sticks, whole milk, raw sugar + stevia

**ICED TEA** \$25

[serves 8] includes cups, lids, + straws  
choice of unsweetened or sweetened

**BOTTLED SODA** \$3 each

Coca-Cola

Diet Coke

Sprite

Boylan's Root Beer

Sprechers Spicy Ginger Ale

**CANNONBOROUGH SODA** \$5 each

seasonal flavors

## MEZZE

### HUMMUS

schug, tahini, pita or crudite

### WHIPPED FETA

fermented honey, cracked pepper,  
pita or crudite

### BABA GHANOUSH

extra virgin olive oil, parsley, pita or crudite

### PICKLE PLATE

seasonal vegetable

### BACON WRAPPED DATES

parmesan

### ISRAELI SALAD

cucumber, tomato, onion, herbs

## SANDWICHES

### SEASONAL BANH MI

chefs choice protein, pickled vegetables,

herbs, miso mayo, baguette

*\* vegetarian option available*

### ROAST BEEF

smoked onion jam, red pepper chutney, miso mayo,

lettuce, tomato, pan de cristal

### B&B CHICKEN SALAD

za'atar, Israeli slaw, miso mayo, pickles, brioche

### SHAWARMA CHICKEN OR LAMB PITA

Israeli slaw, hummus, chimichurri, herb salad

### SEASONAL VEGETABLE (V)

roasted mushrooms, squash, kale,

baba ghanoush, herb salad

### SABICH (V)

eggplant, potato, hard boiled egg, amba, slaw, pita

## SALADS

### LOCAL LETTUCCES

seasonal accompaniments, lemon

buttermilk vinaigrette

### KALE SALAD

cabbage, honey roasted peanuts, legumes,

sesame seeds, herb vinagrette

### ANSON MILLS GRAIN BOWL

seasonal vegetables, pickled peppers, cilantro,

mango dressing

## DESSERT

chocolate brownie (gf)

peanut butter cookie (gf)

sea salt chocolate chip cookie

'the works' cookie

coconut macaroon

seasonal doughnut



*ask about our seasonal offerings*

*utensils, napkins & plates  
are included with catering orders*

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*sample hors d'oeuvre menus  
available on request*