



APPETIZERS



AMAZING GRAZE

CHARCUTERIE BOARD

"Oh Gee," Black-Eyed Pea Hummus, Roasted Collard Green Dip and Zhug. Paired with local cheeses, specialty cured meats, seasonal fruit, and an assortment of accouterments.

AVAILABLE ADD-ONS

ASSORTED MINI PIES

Options: Peach Cobbler | Sweet Potato Pie | Apple Pie | Pecan Pie | Mixed Berry Pie

\$3.25/ EACH

AVAILABLE SERVICE ADD-ONS

Grazing Cones-\$5/PP

SALMON BOARD

Market Price/PP

\$20

Per person + Tax
& Surcharges



CHEF'S NOTES: Indulge in a grazing board that celebrates the best of local produce, from artisanal cheeses to curated locally-preserved meats that will have you singing hallelujah. Perfect for entertaining guests and wowing them with a beautiful board that's as delicious as it is visually stunning.

Dietary Reference:

V: Vegan VEG: Vegetarian DF: Dairy Free GF: Gluten Free NF: Nut Free

That BROWN girl
COOKS!
SEATTLE

www.browngirl.com
catering@thatbrowngirlcooks.com

SNACKIE

LIGHT SNACKING BUFFET

TBGC! "OH GEE" HUMMUS PLATTER

"Oh Gee" Black-Eyed Pea Hummus (V,GF)
Olive Tapenade (V, GF)
Zhug (V, GF)
Served w| Cornbread Croutons & accoutrements.

ASSORTED FRUIT & CHEESE PLATTERS

Seasonal fruits & local cheeses

CURRIED LENTIL FRITTERS (V)

Lemon herbed fritters topped w| a creamy dill aioli

KANSAS CITY STYLE MEATBALLS (GF)

Beef meatballs seasoned to perfection topped w| KC's famous Gates BBQ;

CAJUN MARINATED CHICKEN SKEWERS

MENU NOTES: Looking for a delicious and easy-to-serve lite fare for your next small gathering or meeting? Look no further than That Brown Girl Cooks! This trio of classic dips is the perfect way to add some flavor to your snacking game, and is sure to please even the pickiest of eaters.



A COUPLE OF ADD-ONS

ROASTED COLLARD GREEN DIP \$1.85/PP

SHRIMP TOAST \$5.25/PP

CAJUN MARINATED CHICKEN SKEWERS (6.25/PP)

SERVICE ADD-ONS (FULL SERVICE ONLY)

Charcuterie Cones- \$4.95/PP

ASSORTED MINI PIES

Your choice of three

Options: Peach Cobbler, Sweet Potato Pie, Apple Pie, Pecan Pie or Mixed Berry Pie

\$3.25 EACH

\$25

Per person + Tax
& Surcharges

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A LIL' MORE PLEASE

TBGC'S HAPPY HOUR

TBGC! SLOWBURN HUMMUS PLATTER

"Slow Burn" Black-Eyed Pea Hummus (V, GF)

Caramelized Onions (V,GF)

Served w| assortment of accoutrements.

ASSORTED FRUIT & CHEESE PLATTERS

Seasonal fruit & local cheese

R&B FRITTERS (V)

Seasonal root fritters (yams & carrots, etc.) served w| a cilantro aoli (veg)

GRILLED STEAK CROSTINI

flank steak; caramelized onions topped w| hoarseradish aioli

SKEWERS STATION

Cajun Marinated Chicken (GF)

Cilantro Lime V-Lamb (Veg)

CHEF'S NOTES

- Variety of mouthwatering small bites and hearty snacks that are both delicious and easy to eat.



\$32

Per person + Tax
& Surcharges

A COUPLE OF ADD-ONS

Tandoori Shrimp Skewer \$3.75/pp

Black Eyed Pea Hummus \$1.75/pp

Deviled Eggs \$3.25/PP

KC Style Meatballs \$4.25/PP

Shrimp & Okro Beignets 5.25/pp

Charcuterie Cones- \$5.00/PP

ASSORTED MINI PIES

Your choice of three

Options: Peach Cobbler, Sweet Potato ,
Pecan or Mixed Berry |

\$3.25 EACH

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\$40

Per person + Tax
& Surcharges



CHEF'S NOTES

- Featuring a mix of our favorite party fares, from a mouth-watering chicken wing bar to some seriously smackin' pork belly steamed buns, our offerings cater to both casual get-togethers and more upscale affairs.

SOUND THE FEASTING HORN

HEAVY APPETIZER BUFFET

DILLED SALMON DIP PLATTER

Cucumber relish (V,GF)
Fire roasted tomato salsa (V,GF)
w| cornbread crostini + accouterments

ROASTED VEGETABLES PLATTER (V,GF)

Seasonal vegetable seasoned to perfection

POPCORN STATION (V,GF)

Sez' - Curry - Nore - Kettle

DEVEILED EGGS (GF)

Topped with candied bacon

KC STLYE BBQ STEAK SLIDERS

a yam aioli & purple cabbage coleslaw

KALE CEASAR SALAD CUPS

w| cornbread crutons

WING BAR

Choice of 3 options

Cajun Marinated
Sweet BBQ Teriyaki
PTL Wings
Berbere Whisky Glaze
Chili Honey Glaze
KC Style BBQ

A COUPLE OF ADD-ONS

New Orleans style stuffed shrimp - \$5.25/PP

Black Eye Pea Hummus \$1.85/pp

Assorted fruit & cheese platter \$2.75pp

Tasso stuffed mushrooms \$3.50/PP

Crostin Station - \$4.15/pp

Shrimp & Okra beignets - 5.25/pp

ASSORTED MINI PIES

Options: Peach Cobbler | Sweet
Potato Pecan | Mixed Berry

\$3.25 EACH

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