

World Famous

Pies-N-Thighs

where
"Everything's
Special"



FULL SERVICE EVENTS

Weddings & Catering

MENU



catering@piesnthighs.com / 166 South 4th St. Brooklyn, NY 11211 / call (718) 782-2507



Pies-N-Thighs CATERING

At *Pies 'n' Thighs* we love classic American food and take great pride in making it. We serve some of the country's best fried chicken, and our pies and donuts have a vast and faithful following. Our goal is to exceed people's expectations of comfort food and to create friendly and fun atmosphere at your next party.

We craft custom menus to feature the best of what's in season, alongside our year-round favorites (such as the irresistible mini chicken biscuit). From elegant weddings to office party picnics, we consider every detail carefully so you can sit back, raise a glass, and enjoy your day.



OUR SERVICES INCLUDE

coordination of
STAFFING & RENTALS

onsite
SETUP & BREAKDOWN

customized
MENUS & BAR SERVICES

SITE VISITS & TASTINGS

COCKTAIL HOUR

Passed or stationary
appetizers – per person
price depends on final menu

PARTY SNACKS

Choose 3

COCKTAIL BITES

Choose 5



APPETIZERS

- Mini chicken biscuits
- Pimento cheese bites (v)
- Mac 'n' cheese cups (v)
- Deviled eggs (v) (gf)
- Smoked jalapeno bacon toasts
- Crudite with buttermilk ranch (v) (gf)
- Hush puppies with lemon and tartar
- Gazpacho shooters (veg, gf)
- Seasonal crostini (v/veg)
- Fried pickles & ranch dip (v) (gf)
- BBQ brisket sliders
- Pulled pork sliders with slaw & pickles
- Mini mushroom pot pies (v)
- Spicy shrimp cocktail (gf)
- Sour cherry & maple glazed meatballs (gf)
- Cheese & fruit, a la carte, serves 30-40
- Charcuterie & cheese,
a la carte, serves 30-40

(v) *vegetarian*
(veg) *vegan*
(gf) *gluten free*



DINNER

PICNIC TIME

1 main, 2 sides, biscuits and cornbread

PARTY ZONE

2 mains, 3 sides, biscuits and cornbread

THE TRIPLE CROWN

5 passed or stationary appetizers during
cocktail hour, 2 mains, 3 sides,
biscuits, cornbread, and 2 pie selections.

MAINS

our Award-winning FRIED CHICKEN

Spiced, and brined overnight, dusted in flour and deep-fried until crispy and golden

CORNMEAL CRUSTED CATFISH

Garnished with dill and served with lemon wedges and homemade tartar sauce.

SMOKED BEEF BRISKET

Dry rubbed and smoked for 12 hours, sliced and served with our sweet and tangy BBQ sauce, finished with fresh apples and fresh jalapenos.

CAROLINA STYLE PULLED PORK

Smoked until tender and seasoned with chili vinegar. Add potato rolls, slaw, and pickles for \$2 per guest.

ST. LOUIS PORK RIBS

Smoked then braised until melting, with a lightly sweet and peppery sauce.

THE BIG SALAD

Cunchy, fresh iceberg lettuce topped with avocado, beets, carrots, egg, radish, alfalfa sprouts, spicy black-eyed peas and a choice of cilantro lime or ranch dressing. Can be vegan.

CHEDDAR GRITS *with* ROASTED VEGETABLES

Seasonal vegetable ragout with fresh herbs served over cheddar grits

ROASTED SQUASH *with* RICE

Spring/Summer: zucchini roasted, topped with rice salad, pico de gallo, and herbs
Fall/Winter: roasted acorn squash topped with rice, warm spices, nuts and dried fruit

OUR CLASSIC SIDES

Creamy Mac 'n' Cheese

Burnt End Baked Beans

Cole Slaw

Spicy Black-Eyed Pea Salad

Smoked Pork Collard Greens

Iceberg wedge w/Bacon, Egg & Ranch

The Big Salad



SEASONAL SIDES

March-May

Snap pea and asparagus salad, with radishes, mint and Parmesan dressing

Herb & mustard potato salad

Creamed spinach with garlic bread crumbs

June-August

Heirloom tomato & barley salad

Herb & mustard potato salad

Watermelon, cucumber, diced jalapenos, and mint in a lime vinaigrette dressing

September-November

Roasted squash with salad greens, blue cheese and candied pecans

Brussels sprouts salad with pistachios and warm bacon vinaigrette

Buttermilk mashed potatoes

December-February

Sesame kale salad

Buttermilk mashed potatoes

Roasted squash with salad greens, blue cheese and candied pecans

Out-of-season or custom dishes are available for an additional charge.

PIE BAR! DONUT TOWERS!

Blow people's minds with something different than a typical wedding cake.

OUR CLASSIC PIES

Banana Cream Pie, Apple Pie,
Bourbon Pecan.

January-April

Sour Cherry with Crumble topping
Key Lime

Chocolate Peanut Butter Crunch
Chocolate Pudding with homemade oreos

May-August

S'mores with Smoked Graham Crust
Fresh fruit cobbler

"Bluebarb" (Blueberry-rhubarb)
Lemon Chess

September - December

Sour Cherry with Crumble topping
Pumpkin with spiced crust

Candy Bar
Coconut Macaroon

MINI DONUTS

Sugar raised, chocolate cake, toffee pecan

DONUTS HOLE TOWERS

Assorted or single flavors of donut holes

COFFEE & TEA SERVICE

We serve Tandem Coffee Roasters from
Portland, Maine.



BEER & WINE BAR

Includes two beers, one red wine, one white wine, and one sparkling wine. Includes soft beverages, ice, lemons and limes.

SPECIALTY COCKTAIL MIXERS

We offer fresh squeezed lemonade, sweet tea, fresh lime juice, hibiscus tea, renegade (a ginger honey lemonade), spicy grapefruit juice, watermelon aqua fresca, and cucumber aqua fresca. Our suggestions:

Vermontucky Lemonade

Moscow Mule

Spiked Arnold Palmer

Sparkling Strawberry Lemonade & Gin

Hibiscus Cosmo

Spicy Tequila Paloma

NON-ALCOHOLIC BEVERAGES

Fresh squeezed lemonade, sweet tea, sodas, sparkling water and ice.

FULL BAR MIXERS

Includes fresh squeezed lemonade, sweet tea, sodas, sparkling water and ice, club soda, tonic water, cranberry juice, orange juice, grapefruit juice, simple syrup and lime juice. Garnishes include lemons, limes, oranges, olives, cherries. Does not include alcohol.



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RENTALS

We coordinate, set up, and break down all rentals for your wedding or event with a third party vendor. Rentals for buffet-style dinner with passed appetizers are generally \$40-45 per guest. Rentals with appetizers and family-style dinner are generally around \$50 per guest. This estimate accounts for basic linens, glassware, silverware, serving ware, bar supplies, and kitchen equipment. For parties under 100 guests, the per person price can average higher.

This estimate does not include tables and chairs, which are often supplied by the venue. Specialty glassware, chargers, linens and other items

STAFFING

Pies 'n' Thighs coordinates all staffing needs for food and bar service. Staffing needs vary based on event details and service style. We provide bartenders, waitstaff, event cooks, event captains and sanitation captains. Staff members are paid \$35 per hour with a five-hour minimum. Events that take place on holidays are subject to holiday rates.

GRATUITY & ADMINISTRATIVE FEES

A service charge on 10% of the taxable food, drink and labor total will be added to the final balance and an admin charge of 2% will be added to the food total.

OUR CLIENTS INCLUDE

THE NEW YORK YANKEES
OPENING CEREMONY
PATAGONIA
ADIDAS
TRAVEL & LEISURE
VICE
SPOTIFY
LEVI'S
GOLDMAN SACHS
THE JOURNAL GALLERY
MORGAN STANLEY
THE NEW YORKER
NIGHTHAWK CINEMA
TOBY'S ESTATE COFFEE
