

World Famous

# Pies-N- Thighs

where  
"Everything's  
Special"



FULL SERVICE EVENTS

# Weddings & Catering

MENU



[catering@piesnthighs.com](mailto: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*

### PARTY SNACKS

\$16 per guest per hour

Choose 3

### COCKTAIL BITES

\$20 per guest per hour

Choose 5



## APPETIZERS

Mini chicken biscuits

Pimento cheese cucumber cups (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

Fried pickles & ranch dip (v) (gf)

Seasonal crostini (v)

BBQ brisket sliders +1

Pulled pork sliders with slaw & pickles +1

Mini mushroom pot pies (v) +2

Spicy shrimp cocktail (gf) +2

Crab cakes with remoulade +2

Sour cherry & maple glazed meatballs (gf)

Artisanal cheese, fruit, bread & crackers, \$8 pp

Charcuterie, cheese, olives, pickles, bread & crackers, \$12 pp

(v) *vegetarian*

(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.

*Per person price depends on final menu 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. Option to add potato rolls, slaw, and pickles.

### ST. LOUIS PORK RIBS

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

### CHEDDAR GRITS *with* ROASTED VEGETABLES

Seasonal vegetable ragout with fresh herbs served over cheddar grits

### THE BIG SALAD

Cunchy, fresh iceberg lettuce topped with avocado, beets, carrots, egg, radish, alfalfa sprouts, spicy black-eyed peas with cilantro lime or ranch dressing. Available as a side.

### ROASTED SQUASH *with* RICE

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 may be available for an additional charge.

## PIE BAR!

Choose two classic pies:

Banana Cream Pie, Apple Pie, Bourbon \ Pecan.

*January:* Sour Cherry Crumble  
Key Lime, Chocolate Peanut Butter Crunch

*February/ March:* Chocolate Pudding,  
Key Lime Pie, Sour Cherry Crumble

*April:* S'mores, Sour Cherry, Key Lime

*May:* S'mores, Lemon Chess, Sour Cherry

*June:* S'mores, Lemon Chess, Rhubarb

*July:* S' mores, Lemon Chess. Blueberry  
rhubarb, Key Lime

*August:* Blueberry-rhubarb, S'mores,  
Key Lime

*September:* Sour cherry, Strawberry  
Cheesecake, Candy Bar

*October:* Sour Cherry, Coconut Macaroon,  
Candy Bar

*November;* Sour Cherry. Pumpkin, Coconut  
Macaroon

*December:* Sour Cherry, Pumpkin,  
Chocolate Peanut Butter, Coconut Macaroon

## DONUT TOWERS!

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

### MINI DONUTS

Sugar raised, chocolate cake, toffee pecan, glazed. A standard 3 tier pastry stand holds about 60 mini donuts.

### DONUT HOLE TOWERS

Sugar raised, chocolate cake, toffee pecan, glazed. Great decor and sweet treats at bridal or baby showers -- or for dipping in hot apple cider at a fall wedding!



## BEER & WINE BAR

Includes two beers, one red wine, one white wine, and ice. Champagne toast, \$6 per person.

## SPECIALTY COCKTAIL MIXERS

Spiked Arnold Palmer  
Hibiscus Cosmo  
Watermelon Agua Fresca & Vodka  
Strawberry Lemonade & Gin or Vodka  
Cucumber Moscow Mule  
Bourbon Basil Smash  
Spicy Grapefruit Tequila Paloma

## FULL BAR MIXERS

Mixers include club soda, tonic water, cranberry juice, orange juice, grapefruit juice, lime juice, simple syrup, soda, ice and citrus garnishes.

## COFFEE & TEA SERVICE

We use Tandem Coffee Roasters from Portland, Maine.



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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. Specialty glassware, chargers and other items can be added.

This estimate does not include tables and chairs, which are often supplied by the venue. The total cost will be determined by menu, service style, floor plan, venue inventory, and guest count.

## STAFFING

Pies 'n' Thighs coordinates all staffing needs for food and bar service. Staffing needs vary based on event details and service style, but a typical event is 10 hours from set up to breakdown. 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 12% of the taxable food, drink and labor total will be added to the final balance.

## OUR CLIENTS INCLUDE

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