

World Famous

Pies-N-  
Thighs

where  
"Everything's  
Special"



FULL SERVICE EVENTS

Weddings  
& Catering

MENU



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# 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

Three passed appetizers, \$15 per guest per hour

Five passed appetizers, \$20 per guest per hour

Mini chicken biscuits

Pimento cheese cucumber cups (v) (gf)

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)/(veg)

Sour cherry & maple glazed meatballs

Mac 'n' cheese cups (v) +1

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

(v) vegetarian

(veg) vegan

(gf) gluten-free

## Artisanal cheese board

Cabot cheddar, Humbolt Fog, Brie de Meaux, fruit, olives, nuts, bread & crackers, \$10pp

## Charcuterie & cheese board

Serrano ham, finnochiono, chorizo, Cabot cheddar, Humbolt Fog, Brie de Meaux, fruit, pickles, olives, nuts, bread & crackers, \$14pp



# DINNER

PICNIC BUFFET \$25 per guest

1 main, 3 sides, biscuits and cornbread

PARTY ZONE \$35 per guest

2 mains, 3 sides, biscuits and cornbread

THE TRIPLE CROWN \$60 per guest

5 passed appetizers for one hour

2 mains, 3 sides, biscuits, cornbread and pie bar

## MAINS

*our Award-winning* FRIED CHICKEN

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

CAROLINA STYLE PULLED PORK

Smoked until tender and seasoned with chili vinegar. Add potato rolls, slaw, and pickles for \$2pp. (gf)

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. (gf)

ROASTED COD WITH PICO DE GALLO

Served with lemons and fresh herbs (gf) Add \$7 pp

CORNMEAL CRUSTED CATFISH

Garnished with dill and served with lemon wedges, parsley and tartar sauce. (gf)

ST. LOUIS PORK RIBS

Smoked until melting, with a lightly sweet and peppery sauce. Add \$2 pp (gf)

SEASONAL ROASTED VEGETABLES

Seasonal vegetable ragout with grits and fresh herbs (gf, vegan)

ROASTED SQUASH *with* RICE

Roasted acorn squash topped with spiced rice, nuts and dried fruit. (gf, vegan)



# SIDES

## OUR CLASSIC SIDES

Mac 'n Cheese

In a cream and cheddar sauce

Burnt End Baked Beans

Peppery and sweet with smoked brisket

Spicy Black-Eyed Pea Salad

With smoked jalapenos, cilantro and lime.

Vegan & gluten free.

Smoked Pork Collard Greens

Silky slow cooked collards with cider vinegar

Cole Slaw

Southern style, minced with mayonnaise

Iceberg Wedge

With bacon bits, hard boiled egg, and buttermilk ranch dressing

The Big Salad

Avocado, carrots, beets, radishes, black eyed pea salad, hard boiled eggs and sprouts on a bed of iceberg. Choice of cilantro lime or ranch.

## SEASONAL SIDES

*March-May*

Snap pea and asparagus 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

Spicy watermelon salad with cucumber, jalapenos, and mint

*September-November*

Roasted squash salad with 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 salad with blue cheese and candied pecans



# DESSERT & COFFEE

**PIE BAR!** Choose up to three flavors of pie for \$8 per person.

Year-round favorites: Banana Cream with Nilla wafer crust, Classic Apple, 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:* Blueberry rhubarb, S'mores

*August:* Blueberry-rhubarb, S'mores

*September:* Sour cherry, Strawberry  
Cheesecake

*October:* Sour Cherry, Candy Bar

*November:* Sour Cherry, Pumpkin,

*December:* Sour Cherry, Coconut Macaroon



## COFFEE & TEA SERVICE

We use Tandem Coffee Roasters from Portland, Maine.  
\$2.50 per person

## MINI DONUTS \$2 each

Chocolate cake, toffee pecan, seasonal cake donuts.

## DONUT HOLE TOWERS

\$65 for 13" tower

Chocolate cake, toffee pecan and seasonal donuts. Great decor and sweet treats at bridal or baby showers - or for dipping in hot apple cider at a fall wedding!



# BAR

## BEER & WINE BAR

\$35 per person for 5 hours  
Includes two beers, one red wine, one white wine, and ice.  
Champagne toast, \$5 per person.

## SPECIALTY COCKTAIL MIXERS

\$8 per person for 2 choices of the cocktails below:

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

## FULL BAR MIXERS

\$10 per person  
Bar mixers include club soda, tonic water, cranberry juice, orange juice, grapefruit juice, lime juice, simple syrup, soda, ice and citrus garnishes.

The mac n cheese -- our guests could not stop raving about it, and also the Paloma Margarita that we had as one of our specialty cocktails along with a spiked Arnold Palmer... The staff was unbelievable and the presentation of the food looked great. I highly recommend Pies 'n' Thighs!! THE BEST

- Ali & Don



People said to us it was the best food they'd ever had at a wedding. The fried chicken, brisket, mini chicken biscuits, and all the sides were huge hits with the crowd and our vegan & vegetarian friends were well fed as well. Thanks P'n'T!

- Kristen & Joe

## RENTALS

We coordinate, set up, and break down all rentals for your wedding or event with Broadway Party Rentals. Rentals for buffet-style dinner with passed appetizers are generally \$40-45 per guest. Rentals with appetizers and family-style dinner are generally about \$50-\$55 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. A smaller event may see a higher per person average.

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

A note about Sunday events: Broadway Party Rentals charges a \$500 Sunday delivery fee and \$500 Sunday pickup fee, adding \$1,000 before tax. If your venue can accept deliveries before Sunday and schedule a pick up Monday, please let us know.

## STAFFING

Pies 'n' Thighs provides all staffing needs for food and bar service. Staffing needs vary based on event details, service style, and the floor plan. A typical wedding has a 10-hour timeline for staff. We begin two hours before guests arrive, and it takes an hour to breakdown and clean after guests depart. We provide bartenders, waitstaff, event cooks, event captains and sanitation captains. Staff members are paid \$35 per hour with a five-hour minimum and \$25 per employee. Events that take place on holidays are subject to holiday rates.

## ADMIN CHARGE

A administrative charge of 5% of the taxable food, drink and labor total will be added to the final balance. This includes day-of expenses and credit card processing fees.

## TRANSPORTATION

Transportation is based on day-of-event travel. If rental vehicles and/or additional travel is necessary, we will include this in the estimate though and is subject to change.

### OUR CLIENTS INCLUDE

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