

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)

Crostini with brie and seasonal fruit (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

# STATIONS

Self-serve stations are great for late night snacks as well as cocktail hour. \$10 per person.

## Mac 'n cheese station

Our creamy mac with bacon bits, jalapenos, broccoli, ranch, pulled pork or brisket, scallions, hot sauce, mushrooms.

## Waffles!

Buckwheat waffles with whipped cream, fried chicken, fudge sauce, blueberries, maple syrup, cinnamon butter and sprinkles.

## Artisanal cheese board

Cabot cheddar, Humbolt Fog, Brie de Meaux, fruit, olives, nuts, bread & crackers. Add serrano ham, chorizo, finnochiono for \$5 per person.



Charlotte Havelange

# 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 (gf)

ROASTED COD WITH PICO DE GALLO  
Served with lemons and fresh herbs (gf) Add \$8 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 \$3 pp (gf)

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

ROASTED SQUASH *with* WILD RICE  
Roasted acorn squash topped with spiced rice, nuts and dried fruit. (gf, vegan)



Chaz Cruz

# 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 with cilantro lime vinaigrette

## SEASONAL SIDES

### Snap Pea and Asparagus Salad

With radishes, mint and parmesan dressing

### Potato Salad with Mustard & Herbs

### Creamed Spinach with Garlic Bread Crumbs

### Heirloom Tomato & Barley Salad (seasonal)

### Spicy Watermelon Salad

With cucumbers, jalapenos, mind and lime

### Roasted Squash Salad

With blue cheese and candied pecans

### Brussels Sprouts Salad

With bacon, pistachios and warm bacon vinaigrette

### Buttermilk Mashed Potatoes

### Sesame Kale Salad

With peanuts, pistachios and peanut-soy dressing



# 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:* Peach cobbler S'mores

*September:* Sour cherry, Strawberry Cheesecake

*October:* Sour Cherry, Candy Bar

*November:* Sour Cherry, Pumpkin,

*December:* Sour Cherry, Coconut Macaroon



Charlotte Havelange

## 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 & STAFFING

One of the best parts of planning a wedding is making it your own with colorful cocktails, fun and delicious hors d'oeuvres, fried chicken (a must) and irresistible pies. The details of your guest count, menu, service style and venue will determine the costs of rentals and staffing. In general, for rentals for a wedding with cocktail hour, all bar needs, and a buffet dinner will fall between \$35-\$45 per person, and the same with a family style dinner from \$45-\$55 per person.

Staffing estimates include set up, breakdown, cocktail hour, dinner service, on-site food preparation and bartending (if necessary). For a 7 hour reception, a full staff is approximately \$40-50 per person.

For "all in" pricing, we estimate that cocktail house, dinner and dessert with staffing and rentals for a buffet style dinner begins at \$140 per person, and for a family style dinner the total begins at \$155 per person. Your venue may offer bar services, staff, furniture and amenities that will reduce this.

## ADMINISTRATIVE FEE

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.

## VENUES WE LOVE

26 BRIDGE  
501 UNION  
BROOKLYN ART LIBRARY  
BROOKLYN CENTER FOR  
ETHICAL CULTURE  
DOBBIN ST.  
DUMBO LOFT  
GARY'S LOFT  
THE GREEN BUILDING  
GREENPOINT LOFT  
HOUSING WORKS BOOKSTORE  
METROPOLITAN BUILDING  
SMACK MELLON  
THE STRAND  
STUDIO 450  
W LOFT  
WEYLIN