SALADS

each serves 8-10 quests

house salad

mixed greens, grape tomatoes, cucumbers, pickled red onions, choice of dressing

caesar salad

romaine, croutons, parmesan cheese, caesar dressing

FARM FRESH SIDES

each serves 8-10 quests

stone-ground goat cheese grits
parmesan & rosemary crispy potatoes
braised bacon collards
salt & pepper crispy brussels
mac & cheese
apple cider bacon
scrambled eggs

DESSERTS

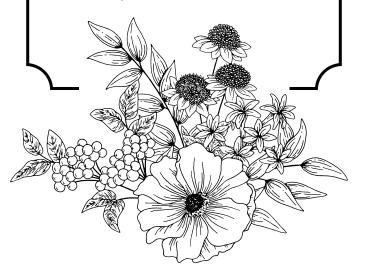
each serves 8-10 quests

heavenly banana pudding peach cobbler

Southern Flavor, MADE TO GATHER

Bring Southern charm to your next event by hosting it with scratchmade food from Tupelo Honey. Our catering menu takes the stress out of planning so you can enjoy Southern food made with soul.

From office parties to family gatherings, you'll experience hospitality every step of the way as our team does our best to bring your vision to life.





LARGE PARTIES





LUNCH BOXES

individual boxed meals for one

choice of sandwich

southern chicken blt, classic chicken sandwich, asheville hot chicken & ranch melt, avocado melt, or chicken salad sandwich

choice of side

mixed greens salad, caesar salad, tomato soup, chicken poblano soup, or mac & cheese (upcharge for mac)

mini dessert

4 oz of heavenly banana pudding with whipped cream and nilla wafers

SNACKS

each serves 8-10 guests

buttermilk biscuits

fluffy buttermilk biscuits, blueberry compote, whipped butter

fried green tomatoes

panko-crusted fried green tomatoes, basil, roasted red pepper coulis, stoneground goat cheese grits

cast iron pimento cheese dip

melted pimento cheese dip, sour cream, chives, seasoned tortilla chips

BUNDLES

each serves 8-10 quests

build your perfect brunch or dinner bundle!

choice of main and two sides

smothered chicken

honey-dusted fried chicken thighs, milk gravy

cast iron pork

slow-cooked pork shoulder, srirachahoney glaze, pickled red onions, cilantro

bourbon glazed meatloaf

scratch-made beef & chorizo meatloaf, bourbon peppercorn glaze

buttermilk fried chicken tenders

buttermilk fried chicken tenders, with honey dijonnaise, smoky chipotle bbq, and spicy 'bama firecracker dipping sauces

grilled salmon

grilled salmon topped with creole butter

sweet potato pancakes

sweet potato pancakes, with whipped butter, syrup, powdered sugar, and spiced pecans

buttermilk waffles

fluffy buttermilk waffles, syrup, whipped butter

biscuits & gravy

fluffy buttermilk biscuits, milk gravy

A LA CARTE MAINS

each serves 8-10 quests

tupelo shrimp & grits

a tupelo signature! white gulf shrimp, chorizo pork sausage, peperonata, creole sauce, scallions, stone-ground goat cheese grits

honey dusted fried chicken

bone-in fried chicken, sprinkled with our signature 'bee dust'

sweet & spicy fried chicken

bone-in fried chicken, tossed in sriracha-honey glaze and topped with cilantro

classic chicken & waffles

fluffy buttermilk waffles, boneless fried chicken thighs, syrup, whipped butter

chicken & biscuits

fluffy buttermilk biscuits, boneless fried chicken thighs, milk gravy

