

Catering

*Orders should be placed **48 hours** in advance by email or phone. Please let us know about any dietary restrictions when placing your order.*

A credit card is required to confirm your order. Payment is processed on the day of your event.

***Pick up** is available between 11:00am and 12:00pm daily.*

***Delivery** is available at 11:15am Monday thru Friday. A delivery fee will apply and is based on location.*

*We require a **10 person minimum** for all catering orders.*

Private Events

We host parties, luncheons, dinners, showers and more, bringing our authentic honest-to-goodness approach to everything we do.

*Our **Private Dining Room** can accommodate up to 40 guests for a cocktail style event and up to 32 guests for a seated meal.*

At Butcher & Bee, we craft a menu for your event that reflects the season as well as your preferences. In addition to a family-style or plated meal, your guests can enjoy mezze while they mingle, a curated beverage offering and a sweet treat from our in-house pastry team for dessert.

*Contact us at
EVENTS@BUTCHERANDBEE.COM
to learn more about private events.*

Butcher & Bee

CATERING & EVENTS

1085 MORRISON DRIVE
CHARLESTON, SC 29403
843-619-0202

CATERING@BUTCHERANDBEE.COM

BOXED LUNCH

\$16 per person

your choice of up to three mezze,
up to three sandwich or salad options
& up to two desserts

BUFFET LUNCH

\$20 per person

your choice of two mezze,
two sandwiches, one salad & one dessert

- » *additional mezze // + \$3 per person*
- » *additional sandwich // + \$6 per person*
- » *additional salad // + \$5 per person*
- » *additional dessert // + \$2 per person*

BEVERAGES

COFFEE \$30

[serves 8-12] includes cups, lids, sleeves,
stir sticks, whole milk, raw sugar + stevia

ICED TEA \$25

[serves 8] includes cups, lids, + straws
choice of unsweetened or sweetened

BOTTLED SODA \$3 each

Coca-Cola

Diet Coke

Sprite

Boylan's Root Beer

Sprechers Spicy Ginger Ale

CANNONBOROUGH SODA \$5 each

seasonal flavors

MEZZE

HUMMUS

schug, tahini, pita or crudite

WHIPPED FETA

fermented honey, cracked pepper,
pita or crudite

BABA GHANOUSH

extra virgin olive oil, parsley, pita or crudite

PICKLE PLATE

seasonal vegetable

BACON WRAPPED DATES

parmesan

ISRAELI SALAD

cucumber, tomato, onion, herbs

SANDWICHES

SEASONAL BANH MI

chefs choice protein, pickled vegetables,

herbs, miso mayo, baguette

** vegetarian option available*

ROAST BEEF

smoked onion jam, red pepper chutney, miso mayo,

lettuce, tomato, pan de cristal

B&B CHICKEN SALAD

za'atar, Israeli slaw, miso mayo, pickles, brioche

SHAWARMA CHICKEN OR LAMB PITA

Israeli slaw, hummus, chimichurri, herb salad

SEASONAL VEGETABLE (V)

roasted mushrooms, squash, kale,

baba ghanoush, herb salad

SABICH (V)

eggplant, potato, hard boiled egg, amba, slaw, pita

SALADS

LOCAL LETTUCCES

seasonal accompaniments, lemon

buttermilk vinaigrette

KALE SALAD

cabbage, honey roasted peanuts, legumes,

sesame seeds, herb vinagrette

ANSON MILLS GRAIN BOWL

seasonal vegetables, pickled peppers, cilantro,

mango dressing

DESSERT

chocolate brownie (gf)

peanut butter cookie (gf)

sea salt chocolate chip cookie

'the works' cookie

coconut macaroon

seasonal doughnut



ask about our seasonal offerings

*utensils, napkins & plates
are included with catering orders*

*sample hors d'oeuvre menus
available on request*