



SAMPLE CATERING MENU

60 Bull Street
Charleston, SC 29401
843.718.3145

Email our Chef for
Custom Menu Ideas
Joel@60Bull.com

Ask about renting the
cafe for special events

Salads & Sides

**ARUGULA & SPINACH
MIXED LETTUCE
CEASAR**

**VEGETABLE PLATTER
CHEESE BOARD**

**POTATO SALAD
BENE SEED SLAW
GEECHIE BOY GRITS
ROASTED FINGERLINGS
ROASTED BROCCOLINI
ASSORTED CHIPS
CHOCOLATE CHIP COOKIE**

Beverages

**ICED TEA
SODA CANS & BOTTLES
LOCAL BREWS & WINE**

LET US COOK FOR YOUR NEXT GATHERING OR MEETING

customized menus, sandwich platters, box lunches & more!

Finger Sandwich Platters

HUGER ST. GRILLED CHEESE

*gruyere, whole mozzarella, andouille sausage,
roasted red & green peppers, crustless
sourdough*

THE BULL B.L.T.

*Nueske's bacon, bibb lettuce, fried green
tomato, pimento cheese, crustless sourdough*

CHICKEN OR SHRIMP SALAD

*butter lettuce, roma tomato, herb mayo,
crustless white bread or lettuce cups*

GRILLED PIMIENTO CHEESE

classic southern spread, crustless sourdough

CAPRESE GRILLED CHEESE

*mozzarella, roma tomato, basil, balsamic
drizzle, crustless sourdough*

BROAD ST. GRILLED CHEESE

*Nueske's bacon, goat cheese, triple cream brie,
pepperdew, crustless rye*

Mini Hoagies & Sliders

SHRIMP PO-BOY MINI HOAGIES

*tender fried shrimp, butter lettuce, roma
tomato, garlic herb aioli, artisanal baguette*

SHAVED PORCHETTA MINI HOAGIES

*broccoli rapini, sharp provolone,
sage smoked pork jus, artisanal baguette*

FRIED CHICKEN MINI BISCUITS

*aged cheddar, lusty monk mustard,
sweet potato biscuit*

KING ST. MINI HOAGIES

*prosciutto, arugula, triple cream brie, grilled
pear, Lusty Monk mustard, artisanal baguette*

DUCK CONFIT SLIDERS

*fried green tomato, Nueske's bacon, arugula,
manchego, tomato jam, pressed cuban roll*

RIBEYE SLIDERS

*sharp provolone, caramelized onions,
horseradish aioli, beef jus, artisanal baguette*

Family Style Suppers

CARVED MEATS

*Beef Tenderloin
NY Beef Strip
Heritage Farm Pork Loin
Three Little Pigs Ham
Turkey Breast
Ashley Farms Chicken*

CASSEROLES

*Macaroni & Cheese
Parmigiano Reggiano Scalloped Potatoes
Broccolini, Cauliflower, Cotija & Herbs*

ACCOMPANIMENTS

*BBQ Mustard Jus
Chimichurri
Horseradish aioli
Bordelaise*

Executive Chef Joel Vetsch