

# 17TH STREET CATERING

## Bars & BRUNCH

72-hour notice necessary for most items.  
We're happy to discuss all special requests.

### Charcuterie & Cheese Boards

Artfully displayed boards with 2-3 oz cheeses and 2-3 oz cured meats per person, plus honey, pickles, olives, nuts, fruit, crackers, etc.

**\$240** 12" serves 8-12

**\$280** 16" serves 14-18

**\$20** large grazing displays; per person

### Mac & Cheese Bar

Elbow macaroni, creamy cheddar cheese sauce, and savory queso cheese sauce, along with sauteed mushrooms, chopped bacon, diced tomatoes, diced green onions, fresh basil bread crumbs, and shredded sharp cheddar cheese.

**\$20 per person** (minimum 50 guests)

### Nacho Bar

Freshly fried tortilla chips with pulled pork, queso cheese sauce, diced green onion, shredded sharp cheddar cheese, diced tomatoes, chopped lettuce, sour cream, salsa, and jalapeños.

**\$20 per person** (minimum 50 guests)

### Baked Potato Bar

Fresh baked Idaho potatoes with bacon, pulled pork, chili, our own beer cheese sauce, shredded cheddar jack cheese, chopped green onions, diced tomatoes, diced white onion, and sour cream.

**\$20 per person** (minimum 30 guests)

Add brisket; \$4 per guest

### Biscuit Bar

Our fresh, flaky scratch-made mini biscuits served with our homemade bourbon butter, honey butter, strawberry butter, and a variety of jams.

**\$15 per person** (minimum 30 guests)

Add pimento cheese; \$3 per guest

Add ham or turkey; \$4 per guest

### Brunch Bar

Individual 3" quiche (1 per guest), fruit, assorted scones, mini crullers, bacon, and yogurt cups.

**\$24 per person** (minimum 30 guests)

### Continental Breakfast

Assorted scones, mini crullers, and whole fruits (oranges, apples, bananas, and berries).

**\$15 per person**

**Sweet/unsweet tea, coffee, water service \$3 per person** (In house)

Ask about sweet/unsweet tea and lemonade by the gallon for delivery.

### Breakfast Casseroles

Blackberry Almond, Blueberry Cream Cheese, or Savory Sausage.

**\$95** (Full pan; feeds 30 guests)

**\$60** (Half pan; feeds 15 guests)

### Individual Quiche

Five-cheese, spinach, or bacon.

**\$5 per person**

### Scones

Assorted blueberry, apple cinnamon, and raspberry white chocolate.

**\$3 per person**

### Celebration Sliders

Fresh from the pit pulled chicken or pulled pork, chicken salad, turkey.

**\$4 per person** (1 per person) **\$7 for Brisket**

### Deviled Eggs

Our special family recipe.

**\$4 per person** (2 per person)

### Savory Cheesecake Spread

Our special recipe, served with assorted crackers.

**\$85** (serves 75 guests)

### Fresh Crudité Display

with ranch dip.

**\$60** 12" tray; serves 25 people.

**\$85** 16" tray; serves 50 people.

### Fresh Fruit Displays

**\$60** 12" tray; serves 25 people.

**\$85** 16" tray; serves 50 people.

### Scratch-Made Desserts

Bread pudding, banana pudding, brownies.

**\$65 full pan** (serves 25-30)

### Assorted Mini-Desserts by Faye

Selection includes bite-sized cookies, brownies, lemon bars, cherry bars.

**\$6 per person** (2 per person)

Please call for quote of service and delivery fees.  
Some items are recommended for in-house events only.  
Sales tax & 18% gratuity will be added to the total.  
If paying by credit card, a 4% convenience fee will be added.



### MURPHYSBORO

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PRICES VALID FROM 9/01/2025 – PRICES SUBJECT TO CHANGE