



Delivery & Setup Catering



GOOD FOOD, GREAT WHISKEY, UNFORGETTABLE GATHERINGS

Delivery & Set-Up

From full spread to boxed lunches, we make feeding a crowd simple. Whether it's an office lunch, a casual gathering, or an event that just needs great food, we've got you covered. Our team prepares everything fresh and delivers it ready to serve, so you can focus on your guests while we take care of the food.



WHAT TO EXPECT:

Convenient Delivery – Our team will bring your order fresh and on time, ready to serve.

No Staff Required – Our delivery and setup service is designed for self-serve events.

Made-From-Scratch Menu – Every dish is crafted in-house using quality ingredients and bold flavors.

Customizable Menus – Do not see exactly what you are looking for? Just ask! We are happy to work with you to create the perfect menu for your event.

PERFECT FOR:

Office Luncheons, Boxed Lunches, Training Sessions, Family Get-Togethers, Bridal & Baby Showers, & any other event where you need great food!



Every Batch Made From Scratch

At Old Glory Distilling Co., we believe that great gatherings deserve great food—made from scratch using high-quality ingredients and time-honored techniques.

Our kitchen takes pride in preparing every dish fresh, in-house, from our signature sauces to our slow-smoked meats. Whether it's a carefully crafted appetizer, a hearty entrée, or a decadent dessert, every plate is made with care and intention.

Spirit-Inspired Dishes

Our menu was built around our spirits, bringing the bold, rich flavors of our bourbon and whiskey straight to the plate. From bourbon-glazed proteins to whiskey-infused sauces and marinades, every dish is crafted to complement the character and craftsmanship of Old Glory.

LARGE PLATTERS

Each Platter Includes Approximately 25 Servings

COLD APPETIZERS

Fresh Fruit Platter	\$55
Chips & House Salsa	\$55
Chicken Bacon Avocado Wrap	\$60
Cheese Tray	\$75
Shrimp Cocktail	\$75

HOT APPETIZERS

Prime Rib Egg Rolls	\$90
Crispy Chicken Strips	\$65
BBQ Chicken Quesadilla	\$65
Chips & House Queso	\$65
Mexican Street Corn Dip	\$80

SALADS

House Salad	\$60
Mexican Street Corn Salad	\$82
Smoked Chicken Cobb Salad	\$70

DESSERTS

Stuffed Chocolate Bread	\$60
Carrot Cake	\$60
Lemon Blueberry Cake	\$60
Cinnamon Roll Bites	\$60

BBQ TACO BAR

\$19 Per Person

CHOICE OF TWO PROTIENS

Pulled Chicken

Pulled Pork

Grilled Shrimp

Chopped Brisket

TORTILLAS

Corn Tortillas

Flour Tortillas

TOPPINGS

Cheese Blend

Pico de Gallo

Pineapple Pico de Gallo

House Salsa

Sour Cream

Shredded Lettuce

SERVED WITH WHITE RICE & CHARRO BEANS

BBQ BUFFET

\$20 Per Person

SMOKED MEATS

Pulled Chicken

Pulled Pork

Oak Stave Smoked Brisket

MADE FROM SCRATCH SIDES

Coleslaw

Charro Beans

Mac-N-Cheese

Collard Greens

House-Made Bread

**SERVED WITH OUR SIGNATURE BOURBON &
WHITE RUM BBQ SAUCES**

OG DINNER BUFFET

\$37 Per Person

Select Three Entrees & Three Sides

ENTREES

GRILLED CHICKEN BEURRE BLANC

Beurre Blanc, Gin Pickled Red Onions, House Spice Blend

OAK STAVE SMOKED BRISKET

16-Hour Oak Stave Smoked Brisket, Bourbon BBQ Sauce

BBQ CHICKEN QUESADILLA

Smoked Chicken, Melted Cheese, Pico de Gallo, Bourbon BBQ Sauce, White Rum BBQ Sauce, Cilantro

CHICKEN-BOURBON-MAC

Smoked Chicken, Ziti, Sharp White Cheddar, Bacon, Asiago, Buttered Crumbs, Bourbon BBQ Sauce

SOUTHERN CRISPY CHICKEN

Hand Breaded Chicken, Drunken Gravy, Tomatoes, Bacon, Green Onions

CHICKEN & SHRIMP ALLA TN VODKA

Ziti, Smoked Chicken, Seared Shrimp, Onions, Peppers, TN Vodka Sauce, Asiago

GRILLED SMOKED SALMON

Smoked Salmon, Beurre Blanc, Lemon Oil

MADE FROM SCRATCH SIDES

Bourbon Butter Mushrooms

Coleslaw

Mac-N-Cheese

Broccoli Casserole

Mashed Potatoes

Collard Greens

Charro Beans & Rice

Mexican Corn on the Cob

BRUNCH BUFFET

\$25 Per Person

Select Three Entrees & Two Sides

ENTREES

BREAKFAST BURRITO

Sausage, Bacon, Potatoes, Scrambled Eggs, Cheese Blend, House Salsa

BISCUITS & GRAVY

Fresh Baked Biscuits, House-Made Sausage Gravy, Scrambled Eggs

BREAKFAST SANDWICH

Bacon, Ham, Swiss-American Cheese, Tomato, Avocado, Scrambled Eggs,
House-Made Hoagie Roll

LEMON BLUEBERRY PANCAKES

Blueberry Lemonade Smooth Shine Syrup, Blueberries, Whipped
Cream

APPLE CIDER PANCAKES

Apple Cider Smooth Shine Syrup, Smooth Shine Apples, Whipped Cream

MALTED BUTTERMILK PANCAKES

House-Made Breakfast Syrup, Salted Butter

BREAKFAST SKILLET

Home Fries, Scrambled Eggs, Mashed Potatoes, Bacon, Sausage, Cheese

STEAK & EGGS

Ribeye, Scrambled Eggs, Bourbon BBQ Sauce

CINNAMON ROLL BITES

House-Made Roll, Cream Cheese Frosting, Cinnamon Glaze,
Honey Butter

SIDES

Bacon

Home Fries

Smoked Tomatoes

Fresh Fruit

BEVERAGES

SWEET & UNSWEET TEA - \$6.99 per gallon

CANNED SODAS - \$1.75 each

BOTTLED WATER - \$1.75 each

SETUP ITEMS

WIRE CHAFING RACK - \$11

Each wire chafing rack includes the wire rack, foil pan, and sternos

PAPER GOODS - \$1.50 each

Includes Plastic Plates & Cutlery Packet

DELIVERY FEES

We handle the delivery, bring the food to you, and set everything up so it's ready to serve. Our staff doesn't stay for the event, but we'll make sure you're set before we head out.

DELIVERY FEE

10% On Food & Beverage

Delivery fees are a service charge and are not considered gratuity. While gratuity is not required, it is always appreciated by our team for their hard work in preparing and delivering your order.