Old Glory Distilling Co

Full Service Catering



GOOD FOOD, GREAT WHISKEY, UNFORGETTABLE GATHERINGS

Full Service Catering

Old Glory's full-service catering brings the food, the crew, and the good times straight to your event. We take care of setup, service, and everything in between, so all you have to do is raise a glass and enjoy the moment.

Whether it is a wedding, corporate gathering, private party, or any celebration worth doing right, we make sure your guests are well-fed and taken care of with a menu that is made from scratch and full of flavor.

From barbecue spreads to chef-carved prime rib and handcrafted cocktails, we will work with you to create a catering experience tailored to your event and true to Old Glory.

LET US BRING THE FOOD, THE CREW & THE GOOD TIMES





WHAT TO EXPECT:

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

Full-Service Staff – Our team takes care of everything, from setup to service, ensuring a seamless event.

We Handle the Details – We take care of setup, breakdown, and everything in between.

Need Plateware or Rentals? – We can coordinate plateware, glassware, linens, and more so you do not have to.

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 ANY EVENT:

Weddings, corporate events, private parties, military gatherings, and celebrations of all kinds.



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	$100
Cheese Tray	$75
Shrimp Cocktail	$75

HOT APPETIZERS

Prime Rib Egg Rolls	$100
Crispy Chicken Strips	$75
BBQ Nachos	$70
Duck Fat Fries	$65
BBQ Chicken Quesadilla	$90
Crispy Fried Shrimp	$99
Chips & House Queso	$65
Mexican Street Corn Dip	$80

SALADS

House Salad	$60
Mexican Street Corn Salad	$82
Smoked Chicken Cobb Salad	$80

DESSERTS

Carrot Cake	$60
Lemon Blueberry Cake	$60
Cinnamon Roll Bites	$60
Banana Pudding (individually portioned)	$75

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

PRIME RIB CARVING STATION

$39 Per Person

Smoked Prime Rib & Two Sides

SMOKED PRIME RIB
8-Hour Oak Stave Smoked Prime Rib, House-Made Au Jus, Horseradish

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

ADD ADDITIONAL PROTEINS

GRILLED CHICKEN BEURRE BLANC (+ $7 per person)
Beurre Blanc, Gin Pickled Red Onions, House Spice Blend

GRILLED SMOKED SALMON (+ $7 per person)
Smoked Salmon, Beurre Blanc, Lemon Oil

*** Available for Full-Service Catering Only

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
Smoked Tomatoes
Home Fries
Fresh Fruit

STAFFING COSTS & SERVICE FEES

From corporate events to weddings to family celebrations, our team is here to make your event seamless. We handle the setup, service, and everything in between - so you can raise a glass and enjoy the moment.

BUFFET STAFFING

CATERING EXECUTION FEE

$30 Per Hour, Per Needed Staffer

MINIMUM STAFFING REQUIREMENT

One Staffer Per 30 Guests

MINIMUM STAFFING

One Staffer Per 30 Guests

Staffing includes setup, service, and breakdown of the buffet and any food or beverage-related items provided by Old Glory.

We provide chafing dishes, table linens for food service areas, and all necessary items for serving food provided by Old Glory.

SERVICE FEE

A 3% service fee is applied to the final bill. This fee helps cover the coordination, planning, and logistics that go into making your event a success.

GRATUITY

An 18% gratuity is added for the team taking care of your event.