Old Glory Distilling Co

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:

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

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.

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 & BabyShowers, & 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 Southern	$60
Southern Shrimp	$66
Cheese Tray	$75
Shrimp Cocktail	$75

HOT APPETIZERS

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

SALADS

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

DESSERTS

Carrot Cake	$60
Lemon Blueberry Cake	$60
Cinnamon Roll Bites	$60
Banana Pudding	$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 CRIPY 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
Smoked Tomatoes
Home Fries
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

PAPER GOODS - $1.50 each

Includes Plastic Plates & Cutlery Packet

DELIVERY 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.

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.