

Center Stage Catering ... St. Patty's Butcher Shop

Saturday March 13th * 10:00 - 2:00

♥HOT OFF THE SMOKER♥

Smoked Reuben 8.95

House Smoked Corned Beef | Swiss | Sauerkraut | Onion Jam | Comeback Sauce
Thick Marble Rye

Spice Crusted Smoked Wings (whole) 15.00/lb.

Hot off the Smoker with Alabama White Sauce

Brown Butter Smoked Cauliflower Heads 12.00

On a Bed of Braised Kale

+ **Great as a Side ...OR... a Hearty Veggie Meal** +

Irish Oat and Leek Soup 6.00/pint

Heat-and-Serve

Stock up Your Fridge with any of these Delicious Sides!

Shepherd's Pie 14.00 / serves 2

♥Border Springs Farm Lamb | Peas | Carrots | Corn | Whipped Potato Topping

Corn Beef and Cabbage Coddle 14.00 / serves 2

Corned Beef, Cabbage, House Bacon, Onions, Red Potatoes

Irish Oat and Leek Soup 12.00/qt.

Irish Soda Bread with Salted Butter 7.95

Anise | White Raisin | Candied Orange

House-Made BEER CHEESE 12.00/pint

Made with Doppelator Doppelbock from ♥Chaos Mountain Brewery!

+ Great with Irish Soda Bread -OR- Smoked Cauliflower!!

Center Stage Hand-Cut Salt & Pepper Potato Chips (8 oz.) 8.00 per bag

♥Wild Hair Farms Roasted Carrots 14.00

Toasted Fennel | Local Honey

Farmhouse Apple Cake Pan 14.00

with Custard Sauce

Mint Chocolate-Chip Pie 18.00

FROM THE FREEZER 14.00 ea / 2 for 24.00 / 4 for 40.00

Chicken Pot Pie with Flaky Crust | Baked Ziti with Hearty Meat Sauce

Cheddar Hash Brown Casserole | Heat until Bubbly...Enjoy!

+ Mix-n-Match!

Franklin Street - Historic Downtown Rocky Mount