



541.423.2457  
[www.tuckysoutherneats.com](http://www.tuckysoutherneats.com)

# CATERING MENU

Thank you for checking out Tucky's Catering!

We cater events, large and small, and would love to cater your next event! Whether you need us to do a simple drop off or an on-site event, we offer a variety of service options and can accommodate whatever you need to make your next event truly memorable.

Our **Catering Menu** embraces southern americana inspired foods adapted to today's trends and flavors but can curate any menu, any style to best suit your event needs.

Our menu offers progressive and modern foods that rival some of Portland's notable foodie destinations, while still remaining true to its ingredients and preparation.

With elevated presentations and bold, robust flavors, we also provide exciting new dining options in food truck dining.

Please don't hesitate to reach out if you don't see something you like. We are always willing to assist in anyway and will work with any budget.

For further assistance, please contact:

**Celena Hoerauf**  
[celena@tuckysoutherneats.com](mailto:celena@tuckysoutherneats.com)



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# SMALL BITES

## FRIED CHICKEN SLIDERS

BUTTERMILK MARINATED FRIED CHICKEN, WHIPPED GOAT CHEESE, APRICOT JAM & ARUGULA ON A POTATO ROLL

## TOMATO PIE BRUSCHETTA

CREAMY PIMENTO CHEESE TOPPED WITH BLISTERED CHERRY TOMATOES, BACON & CHIVE AIOLI ON TOASTED CROSTINI

## BOUDIN BALLS

FRIED SAUSAGE BALLS OF CREOLE SPICED PORK & CHICKEN, RICE, PEPPERS & ONION SERVED WITH FANCY SAUCE DIPPIN'.

## SALMON CROQUETTES

BALTIMORE STYLE SALMON CAKES TOPPED WITH HOUSE REMOULADE. ROASTED RED BELL PEPPERS & FRIED CAPERS

## HUSH PUPPIES (V)

A LIGHT FRIED CORN FRITTER BLENDED WITH ROASTED SWEET CORN, JALAPENO & SWEETENED COCONUT

## GLAZED ANDOUILLE MEATBALLS

RED PEPPER JELLY GLAZED HOUSEMADE ANDOUILLE SAUSAGE MEATBALLS

## BAYOU ROLLS

CHICKEN FRIED EGG ROLLS FILLED WITH PULLED CAJUN SPICED CHICKEN, KIMCHI'D GREENS & DIRTY RICE WITH HONEY MUSTARD DIPPIN' SAUCE

## BENEDICTINE CROSTINI

CLASSIC SOUTHERN CUCUMER CREAM CHEESE SPREAD TOPPED WITH PICKLED NECTARINE, FRESH TOMATO & GREEN BELL PEPPER RELISH WITH FRESH MINT & BASIL

## TEXAS ROLLS

TOPPED WITH BENNE EVERYTHING SPICE SERVED WITH HONEY-JALAPENO BUTTER

## MINI SHRIMP TOASTS

LOUISIANA PICKLED SHRIMP, SMASHED AVOCADO, CORN & ZUCCHINI RELISH & RADISH ON TOASTED CROSTINI

## PORK BELLY DEVILED EGGS (GF/DF)

TOPPED WITH SMOKED PORK BELLY, BBQ SAUCE, PICKLED RED ONION & SPRING ONION

## SMOKED TROUT BRUSCHETTA

COLD SMOKED TROUT SPREAD FINISHED WITH SWEET PICKLED FENNEL SALAD & FRESH DILL ON TOASTED CROSTINI

\*\*All items due to seasonal availability and chef reserves the right to use discretion to apply minute changes due to product availability.

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# SALADS

## ROASTED POTATO (GF)

ROASTED FINGERLING POTATOES, HARD-BOILED EGG, SMOKY BACON & SWEET PICKLED RED ONION

## BEETS 2 WAYS (GF)

CHARRED RED & GOLDEN BEETS, SHAVED RADISH, SPICED PEPITAS, DRIED CRANBERRIES, THYME VINAIGRETTE, GOAT CHEESE & MICRO BEET GREENS,

## WATERMELON AND FRESH

### HEIRLOOM TOMATO (V/GF) \*\*

WATERMELON, HEIRLOOM TOMATO, FRESH MINT, SWEET PICKLED RED ONION & GINGER-LIME VINAIGRETTE

## THUNDER & LIGHTNING (V/GF/DF) \*\*

SLICED FRESH NECTARINES, HEIRLOOM TOMATOES, CUCUMBER & GREEN BELL PEPPER WITH FRESH MINT & BASIL

## MIXED GREEN (GF)

MIXED GREENS, RADISH, CUCUMBER, HEIRLOOM TOMATO, PICKLED RED ONION & CHOICE OF DRESSING  
MISO-BUTTERMILK - BLEU CHEESE - HONEY-MUSTARD (DF/V)

## COLESLAW (GF)

CLASSIC COLESLAW BLEND WITH YOUR CHOICE OF DRESSING

MISO-BUTTERMILK - CHILI-LIME (DF/V) - SOUTHERN PEANUT (DF/V)

## GARDEN & GRAIN (V/GF)

ROASTED SWEET POTATO, DRIED CRANBERRIES, BROWN RICE, KALE & FRIED BLACK EYED PEAS WITH HERBED-HONEY MUSTARD VINAIGRETTE

## KALE CAESAR

CHOPPED KALE, CREOLE CAESAR DRESSING, CORNBREAD CROUTONS & SHAVED PARMESAN CHEESE

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# SIDES

## VEGETABLES

**SOUTHERN FRIED CORN (V/GF)**  
ROASTED SWEET CORN & ROASTED  
BELL PEPPER IN CHIPOTLE HONEY BUTTER

**ROASTED BRUSSELS  
SPROUTS (V/GF/DF)**  
ROASTED BRUSSELS SPROUTS,  
KANSAS CITY BBQ SAUCE & SPICED PEANUTS

**JULEP'D CARROTS (V/GF)**  
CHARRED CARROTS, CANDIED PECANS,  
BOURBON-BROWN SUGAR GLAZE,  
FRESH MINT & CITRUS

**BRAISED GREENS (GF/DF)**  
LOCAL GREENS WITH SMOKED CHICKEN DEMI

**GREEN BEANS & BACON (GF/DF)**  
FRESH GREEN BEANS WITH SMOKED  
BACON & CRISPY FRIED ONION

## STARCHES

**ROASTED POTATOES (VG/GF)**  
CONFIT ROASTED FINGERLING  
POTATOES & FRESH HERBS

**BLACK EYED PEAS (GF/DF)**  
BAKED BROWN SUGAR BLACK EYED PEAS  
WITH PORK BELLY CRACKLINS'

**CHEDDAR SMASHED  
POTATOES (V/GF)**  
YUKON GOLD MASHED POTATOES,  
ROASTED GARLIC & WHITE CHEDDAR

**BAKED MAC & CHEESE (V)**  
LARGE ELBOW MACARONI PASTA WITH  
CREAMY FOUR CHEESE SAUCE & JO-JO CREAMLIN'S

**GRITS WITH CHEESE**  
MARSCAPONE & AGED WHITE  
CHEDDAR GRITS

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# MAINS

## CHICKEN & DUMPLINGS (GF)

PULLED ROASTED CHICKEN, WILD MUSHROOMS, ROASTED CORN, DUMPLINGS IN A PARMESAN BROTH

## COLD-SMOKED MEATLOAF (GF)

WITH ST LOUIS STYLE BBQ SAUCE, BLEU CHEESE & CRISPY FRIZZLED ONION RINGS

## SALMON CAKES

BALTIMORE STYLE SALMON CAKES TOPPED WITH HOUSE REMOULADE. ROASTED RED BELL PEPPERS & FRIED CAPERS

## SMOTHERED PORK CHOPS

WITH WILD MUSHROOM GRAVY & LEEKS

## LOW COUNTRY BOIL (GF/DF)

GRILLED ANDOUILLE SAUSAGE, SHRIMP, NEW RED POTATOES & CORN COBBETTES IN A SMOKED TOMATO REDUCTION

## SMOKED & BLACKENED TOFU (VG/GF)

WITH APRICOT GLAZE & CHARRED CORN-BLUEBERRY RELISH

## SWEET TEA BRINED CHICKEN (GF/DF)

ROASTED CHICKEN HINDQUARTER WITH FRESH HERBS

## ROASTED PORK LOIN (GF/DF)

WITH APRICOT GLAZE & CHARRED CORN-BLUEBERRY RELISH

## FRIED GRITS CAKES (VG)

EVERYTHING SPICED SAVORY FRIED GRITS CAKES FINISHED WITH ROASTED MUSHROOM & CORN MAQUE CHOUX

## ANDOUILLE TOFU MEATBALLS (VG/DF)

HOUSE MADE TOFU ANDOUILLE MEATBALLS SERVED WITH CREOLE TOMATO SAUCE

## GRILLED TRI-TIP (GF/DF)

CHIPOTLE MARINATED TRI-TIP, CRISPY SHALLOT & GUARJILLO CHIMICHURRI

## FRIED CHICKEN

FRIED BUTTERMILK MARINATED CHICKEN

\* AVAILABLE AS A VEGETARIAN OPTION WITH CAULIFLOWER STEAK

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# SANDWICHES

## BEER BATTERED CATFISH

BEER BATTERED FRIED CATFISH CATFISH FILLET TOPPED WITH MISO-BUTTERMILK SLAW, QUICK HOUSE PICKLES & LEMON-YUZU AIOLI SERVED ON A TOASTED AMOROSO ROLL

## BLEU MOO

THICK SLICED MEATLOAF GLAZED WITH OUR HOUSE STEAK SAUCE TOPPED WITH TOMATO JAM, CRUMBLLED BLEU CHEESE, FRIZZLED FRIED ONION RINGS WITH SWEET B&B JALAPEÑOS & WASABI RANCH SERVED ON TOASTED TEXAS TOAST

## THE SOUTHERN BELLE \*\*

FRESH HEIRLOOM TOMATOES LAYERED ON SHRETTUCE & TOPPED WITH FRIED GREEN TOMATOES, A GENEROUS PORTION OF APPLEWOOD BACON & CREAMY BASIL AIOLI SERVED ON GRILLED ARTISAN SOURDOUGH BREAD

## MAUI PANILOLO

A HALF POUND OF SLOW ROASTED PULLED PORK SHOULDER SMOTHERED IN KOREAN BBQ SAUCE TOPPED WITH GRILLED PINEAPPLE, PEPPERJACK CHEESE, SWEET B&B JALAPEÑOS, CRISPY FRIED ONION RINGS & FANCY SAUCE SERVED ON A TOASTED PUB BUN

## SWEET HEAT HONEY BABY

A HALF POUND CHICKEN THIGH SLATHERED IN OUR SMOKED HONEY-SRIRACHA TOPPED WITH CREAMY BACON PIMENTO CHEESE ON SHRETTUCE WITH SWEET B&B JALAPEÑOS & FANCY SAUCE SERVED ON A TOASTED PUB BUN

## RAGIN' CAJUN

A HALF POUND CHICKEN THIGH TOSSED IN OUR PEACH-HABANERO HOT SAUCE TOPPED WITH ANDOUILLE SAUSAGE & MELTED PEPPERJACK CHEESE ON ZESTY KIMCHI'D GREENS WITH SWEET B&B JALAPEÑOS & FANCY SAUCE SERVED ON A TOASTED PUB BUN

## THE ALL GIT OUT

AN 8OZ FRIED CHICKEN THIGH SLATHERED IN TONKATSU BBQ SAUCE TOPPED WITH APPLEWOOD SMOKED BACON, MELTED PEPPERJACK CHEESE & MISO-BUTTERMILK SLAW WITH QUICK HOUSE PICKLES & WASABI RANCH SERVED ON A TOASTED PUB BUN

## CRAZY ROOSTER

A HALF POUND FRIED CHICKEN THIGH DRIZZLED WITH SRIRACHA TOPPED WITH CHILI-LIME SLAW, QUICK HOUSE PICKLES & FANCY SAUCE SERVED ON A TOASTED PUB BUN

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## SWEETS

### SWEET POTATO CHEESECAKE

PECAN CRUST, SWEET POTATO FILLING & SALTED  
CARAMEL TOPPING

### GRASSHOPPER CHOCOLATE CAKE

DARK CHOCOLATE CAKE WITH HINTS OF FRESH MINT

### COBBLER

SEASONAL FRUIT WITH STREUSEL CRUMB TOPPING

### WAFFLE BEIGNETS

CINNAMON SUGAR DUSTED DONUTS &  
SALTED CARAMEL GANACHE

### CARROT CAKE

LAYERS OF MOIST CARROT CAKE, RUM SOAKED  
RAISINS & SWEET CREAM CHEESE FROSTING

### APPLE CROSTATA

RUSTIC APPLE PIE IN FOLDED BUTTER CRUST

## PLATTERS

### FRESH FRUIT & CHEESE

A MIX OF FRESH SEASONAL FRUITS, DRIED  
FRUITS, DOMESTIC CHEESES, ROASTED NUTS &  
CONDIMENTS SERVED WITH ASSORTED  
CRACKERS & BREAD

### SOUTHERN NOSH BOARD

CANDIED BROWN SUGAR BACON, WHISKY PICKLES,  
PIMENTO CHEESE, PEPPER JELLY, SPICED PEACH  
MOSTARDA, HOUSE MADE MORTADELLA &  
ANDOUILLE SAUSAGES SERVED WITH ASSORTED  
CRACKERS & BREAD

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# WEDDING BUFFET PACKAGES

## INCLUDES:

ONE SALAD, CHOICE OF TWO MAINS, THREE SIDES & EVERYTHING BISCUITS. SET-UP, ALL SERVICE TABLES & LINENS, SERVICE WARE, DISPOSABLE PLATES, FLATWARE & NAPKINS, UP TO THREE HOURS OF SERVICE & TWO STAFF MEMBERS (FOR PARTIES OF 60 OR LESS).

### RANCH

\$48.00 PER PERSON

**KALE CAESAR**  
CHOPPED KALE, CREOLE CAESAR DRESSING, CORNBREAD CROUTONS & SHAVED PARMESAN CHEESE

### ROASTED PORK LOIN (GF/DF)

WITH APRICOT GLAZE & CHARRED CORN-BLUEBERRY RELISH

### GRILLED TRI-TIP (GF/DF)

CHIPOTLE MARINATED TRI-TIP, CRISPY SHALLOT & GUARJILLO CHIMICHURRI

### SOUTHERN FRIED CORN (GF)

ROASTED SWEET CORN & ROASTED BELL PEPPER PEPPER IN CHIPOTLE HONEY BUTTER

### ROASTED BRUSSELS SPROUTS (GF/DF)

ROASTED BRUSSELS SPROUTS, BACON, KANSAS CITY BBQ SAUCE & SPICED PEANUTS

### BAKED MAC & CHEESE

LARGE ELBOW MACARONI PASTA WITH CREAMY FOUR CHEESE SAUCE & JO-JO CRACKLIN'S

### TEXAS ROLLS

TOPPED WITH BENNE EVERYTHING SPICE SERVED WITH HONEY-JALAPEÑO BUTTER

### SOUTHERN

\$40.00 PER PERSON

**WATERMELON AND FRESH HEIRLOOM TOMATO SALAD (GF/V) \*\***

WATERMELON, HEIRLOOM TOMATO, FRESH MINT, SWEET PICKLED RED ONION & GINGER-LIME VINAIGRETTE

### FRIED CHICKEN

FRIED BUTTERMILK MARINATED CHICKEN

### SMOTHERED PORK CHOPS

WITH WILD MUSHROOM GRAVY & LEEKS

### GREEN BEANS & BACON (GF/DF)

FRESH GREEN BEANS WITH SMOKED BACON & CRISPY FRIED ONION

### SOUTHERN FRIED CORN (GF)

ROASTED SWEET CORN & ROASTED BELL PEPPER PEPPER IN CHIPOTLE HONEY BUTTER

### CHEDDAR SMASHED POTATOES (GF)

YUKON GOLD MASHED POTATOES, ROASTED GARLIC & WHITE CHEDDAR

### TEXAS ROLLS

TOPPED WITH BENNE EVERYTHING SPICE SERVED WITH HONEY-JALAPEÑO BUTTER

### FIELD & STREAM

\$42.00 PER PERSON

**MIXED GREEN (GF)**  
MIXED GREENS, RADISH, CUCUMBER, HEIRLOOM TOMATO, PICKLED RED ONION & CHOICE OF DRESSING  
MISO-BUTTERMILK - BLEU CHEESE - HONEY-MUSTARD (DF/V)

### SWEET TEA BRINED CHICKEN (GF/DF)

ROASTED CHICKEN THIGHS WITH FRESH HERBS

### SALMON CAKES \*\*

BALTIMORE STYLE SALMON CAKES TOPPED WITH HOUSE REMOULADE. ROASTED RED BELL PEPPERS & FRIED CAPERS

**JULEP'D CARROTS (GF/V)**  
CHARRED CARROTS, CANDIED PECANS, BOURBON-BROWN SUGAR GLAZE, FRESH MINT & CITRUS

### GREEN BEANS & BACON (GF/DF)

FRESH GREEN BEANS WITH SMOKED BACON & CRISPY FRIED ONION

### ROASTED POTATOES (GF/DF)

CONFIT ROASTED FINGERLING POTATOES & FRESH HERBS

### TEXAS ROLLS

TOPPED WITH BENNE EVERYTHING SPICE SERVED WITH HONEY-JALAPEÑO BUTTER

\*\*All items due to seasonal availability and chef reserves the right to use discretion to apply minute changes due to product availability. Client substitutions welcome.



# CREATE YOUR OWN PACKAGE

## PRICING PER PERSON, PER SELECTION 20 PERSON MINIMUM REQUIRED

SMALL BITES \$3.00 - \$5.00

SALADS SMALL (SERVES 10) \$40.00  
LARGE (SERVES 20) \$80.00

SIDES \$4.00

MAINS \$10.00 - \$17.00

SANDWICHES \$12.00

SWEETS \$40.00

PLATTERS (SERVES 10) \$80.00

ALL ORDERS ARE AVAILABLE FOR PICK-UP AND INCLUDE COMPOSTABLE SERVICE WARE,  
FLATWARE, NAPKINS & CUPS (AVAILABLE UPON REQUEST).

A CHARGE OF \$50.00 APPLIED FOR ALL DELIVERIES. BUFFET SET-UP  
AVAILABLE FOR \$150.00 AND ALSO INCLUDES TABLE AND LINEN SERVICE  
AND STAFFING FOR UP TO THREE HOURS.

Pricing is based on items presented in this menu only. Prices may vary depending  
on special orders and specialty menu items.