

# Electric Catering Co.



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# Catering

-- ALL MADE FROM SCRATCH --

## Soup

200+ Recipes to choose from **\$60 per gallon / serves 8-10**

## Salad

\*priced as ½ pan \*feeds 8-10 people \*custom choices always available

*\*All dressings are house made Add protein to any salad*

*Bacon \$9 - Chicken \$18 - Turkey \$15 - Grilled Spice Tofu \$18*

*Blackened Salmon \$30 - Shrimp \$30*

### **Uncle Cheetah's Caesar (GF\*) \$45**

Romaine, chargrilled baguette, freshly-grated Parmesan, chargrilled lemon & breadcrumbs. house-made Caesar dressing

### **Thai Town (V) (GF) (P) \$45**

Napa Cabbage, carrot ribbons, grilled scallions, cilantro, peanuts, black sesame seeds & orange- soy-peanut-ginger-chili dressing.

### **Jive Turkey (GF\*) \$55**

House-brined, slow-roasted turkey breast, red grapes, orange & cinnamon quinoa, spinach, toasted pine nuts & sherry vinaigrette. Topped with Gorgonzola crumbles & haystack onions.

### **Jawbreaker (GF) (V) \$55**

Shaved brussell sprouts, napa cabbage, pickled red onion, green apples, Gorgonzola crumbles and sweet potato croutons drizzled with apple cider vinaigrette.

# Mac & Cheese

\*Ask how we can customize your MAC + other add other proteins!

## **House Mac (V) \$45**

Our house seven-cheese blend topped with shredded cheddar cheese.  
Add bacon \$9 Add chicken \$18

## **I'm Not My Brother's Mac \$57**

Our house seven-cheese-blend with garlic grilled romas & thick-cut bacon. Baked with provolone and topped with chargrilled chicken, buttermilk-garlic-herb dressing and chives.  
Sub fried chicken for \$12

## **Smooth Criminal Mac (V) \$51**

Charred asparagus, garlic-roasted Romas served with our house-made seven-cheese blend and finished with goat mousse and garlic bits.  
Add Bacon \$9 Add Chicken \$18

## **Rusty's Boots \$60**

Our seven-cheese mac blend with pulled pork and charred jalapeños topped with pineapple BBQ sauce and haystack onions.

## **Meatloaf Mac \$66**

Our seven-cheese mac blend with house-made lamb & beef meatloaf, ketchup gravy and haystack onions.

## **Vegan Pumpkin Mac (P) \$54**

House-made vegan pumpkin cheese sauce over cavatappi pasta.  
Topped with herbed breadcrumbs.

# **Proud Mary**

**\$15 - \$25 per person**

**Soup, Salad & Roll**      \$15 / person

\*Choose from over 200 soup recipes \*Simple Salad, upgrade for \$5 extra

**Soup, Grilled Cheese & Roll or Chips**      \$15 / person

\*Choose from over 200 soup recipes (4 choices max per catering order)  
variations of Cheetah grilled cheeses.  
(pickle \$1 / per person | chips \$1.50 / bag)

## **Tacos or Burritos**

\*(pick 2) Vegan Chorizo , Chicken, Beef, Pork      \$15 / person  
(\*Steak \*add \$10)

## **Taco Toppings**

Queso Fresco, Pico De Gallo,  
Cilantro, Lettuce, Shredded Cheese, Onion, Roja Sauce,  
Verde Sauce, and Vegan Chipotle Sauce,

## **Taco Sides \$8 per person**

\*choose 2 \*extra sides \$5 per person

Housemade Guacamole + Chips

Housemade Queso + Chips

Bean Dip + Chips

Rice, Elote Corn



# **Sweet Caroline**

**\$25 - \$35 per person**

**Smoked Chicken Leg Quarters \$25 / person**

**\*includes 2 sides**

**Pulled Pork Sandwiches or Vegan Pulled Jack Fruit \$30 / person**

**\*includes 2 sides**

**Baby Back Ribs (4 rib sections) / Pulled Brisket Sandwiches \$35 / person**

**\*includes 2 sides**

**Sides \*choose 2 \*\*extra sides \$7 per person**

House made Macaroni Salad

House made Potato Salad

Beans

Breads + Spreads

Cornbread + Spreads

Salad

Kettle Chips - Sea Salt or Salt & Vinegar





# **Good Golly Miss Molly**

**\$30-50 per person**

Blackened Grilled Chicken \$30

Steak \$40 Prime Rib \$50

## **Sides (Choose 2)**

\*Any Custom Side Available

\*Baked Potato, Sweet Potato, Asparagus, Creamed Spinach,  
In season Grilled Vegetables

## **Salad \$6 +**

\*price varies depending on choice of salad

\*all dressings are house made to suit, GF, DF, etc.

These options are only available @ our locations , or a  
venues w/ a Commercial Kitchen.

# Drinks

Draft EC Root Beer \$4 Ice Cream Floats \$6 Bottled Root Beer \$5  
Fresh House Made Lemonade \$5 \*Non-Refillable

On Site Bar Service (please inquire for options + pricing)  
Pricing is based on a "per person" charge

## House Package

Wine. Beer.

3 Hours of Service | Disposable Cups & Napkins

## House PLUS Package

Wine. Beer. Well Drinks.

3 Hours of Service | Disposable Cups & Napkins

## ALL OF IT Package

Wine. Beer. Well Drinks. Custom Signature Cocktails

3 Hours of Service | Disposable Cups & Napkins

\*\*Custom non-alcoholic drink  
menu can be added to any package



# Rent the Restaurant

\*Full menu available with custom choices.

## Electric Cheetah

Monday - Thursday \$5,000 + drinks (full, limited, or set options)

Friday, Saturday, or Sunday \$8,000 + drinks (full, limited, or set options)

## The Old Goat

Sunday - Thursday \$10,000 + drinks (full, limited, or set options)

Friday or Saturday \$15,000+ drinks (full, limited, or set options)

## Third Coast Swing

Third Coast Swing Band available at our venues or your location \*3 hours

Check out their website for more information!

<https://www.thirdcoastswingband.com>





# Food Truck

\$2000 minimum food order to bring the  
Cheetah Wagon / Food Truck on site and TOTALLY worth it.  
Not sure? Let's talk!

## Details

20% gratuity added to ALL events

Delivery \$50 on all catering orders within 20 miles of location

Compostable paper products Included on all orders.

Heated Soup Well Rental Available \$10 each  
\*must be returned within 24hrs

## Booking

\$500 non-refundable deposit to book your date.

2 weeks before event date, final guest count required.

Final Balance due 1 week prior to event, if canceled,  
non refundable at that time.

