

# KILL DEVIL

## DROP OFF CATERING

APPETIZERS

SMALL  
ORDERS FEED  
25 30



LARGE  
ORDERS FEED  
50 55

**CHEESESTEAK EGG ROLLS** 135 | 225  
shaved seasoned ribeye, caramelized onions, American and Jack Cheddar cheese (served with ranch & red sauce)

**MINIATURE CRAB CAKES** 150 | 250  
signature KDG crab cakes jumbo, lump and claw meat with seasoned bread crumbs and mayo, served with house made remoulade

**BACKYARD WINGS** 135 | 225  
buttermilk brined, mesquite cold smoked, roasted, grilled & tossed in mild to medium buffalo sauce (served with ranch) RANCH IS NOT GF

**BEER CAN SHRIMP** 150 | 250  
cooked in PBR and spiced, you peel 'em.

**FRIED SHRIMP** 150 | 250  
breaded with Autry's Seasoning, fried golden brown, and lightly seasoned with JO spice

**SHRIMP COCKTAIL** 150 | 250  
peel & eat, cocktail sauce

**MEATBALLS** 135 | 225  
beef meatballs, served with sweet and sour, BBQ (GF) or red sauce (GF)

**CRUDITE** 75 | 125  
seasonal vegetables, served with ranch and lemon hummus

**CHEESE BOARD** 240 | 400  
imported & domestic cheeses, assorted crackers, olives, dates, assorted nuts & dried fruits

**CHARCUTERIE BOARD** 300 | 480  
assorted pates & cured meats, cheddar, young manchego, aged gouda, cornichons, mixed olives, roasted peppers, ciabatta, grain mustard.

**ANTIPASTO PLATTER** 210 | 350  
assorted cured meats, olive tapenade, balsamic grilled vegetables, sun dried tomatoes, marinated artichoke hearts, roasted red pepper, olives, garlic toast points.

**CHIPS & DIP** 150 | 250  
guacamole, queso & salsa

**SPINACH DIP & CHIPS** 135 | 225  
creamy spinach & artichoke dip. (served with house fried flour tortillas)

**CRAB DIP & CHIPS** 150 | 250  
fresh blue crab dip (served hot with house fried flour tortillas)

MAIN ENTREE PACKAGES

### KDG CLASSICS

25 person minimum order

1 ENTREE **\$15/PERSON**

2 ENTREES **\$22/PERSON**

**SKIRT STEAK**  
Southwest spiced, chimichurri marinated, grilled and sliced.

**RIBS**  
1/2 rack of rubbed and hickory & applewood smoked BBQ ribs

**CITRUS MARINATED CHICKEN BREAST**  
with your choice of house (signature) seasoning, Southwest spiced, or blackened

**WOOD ROASTED CHICKEN**  
Rubbed, bone in mesquite roasted chicken

**SOY GLAZED AHI TUNA**  
local yellowfin tuna, seared rare and finished with our sweet soy glaze

**FRESH CATCH**  
with choice of house signature seasoning or blackened and choice of fresh salsa topping (black bean corn, grilled pineapple, avocado)

**FRIED SHRIMP**  
butterflied and de-veined shrimp (21-25 count) breaded with flour, an egg wash, and a panko-herb crust. Lemon and cocktail sauce are available upon request.

**SHRIMP & GRITS**  
sautéed shrimp with andouille sausage gravy and Cajun veggie trinity over stone ground cheese grits

**GRILLED CHICKEN PASTA**  
marinated chicken breast over pasta tossed in garlic butter, white butter sauce, grilled vegetables

**GRILLED SHRIMP PASTA**  
pasta tossed in garlic butter with KDG red sauce, shredded Parmigiano Reggiano

### BEACH TO TABLE

#### BUILD YOUR OWN

Taco Bar (2 tacos, \$15/pp, 3 tacos, \$22/pp)

Slider Bar (2 sliders, \$15/pp, 3 sliders, \$22/pp)

25 person minimum order

\*Request corn tortillas to make "GF" items gluten free.

### TACO BAR

**FRESH CATCH**  
option of house (signature) seasoning, Southwest spiced or blackened, shredded cabbage, pico de gallo, cotija, lime cream

**PORK BELLY PASTOR**  
grilled pineapple, cilantro, onion

**SHORT RIB BIRRIA**  
ancho spiced consommé, cilantro, onion

**CARNE ASADA**  
southwest spiced flank steak, pickled red onions, aji amarillo aioli, guacamole, cotija

**VEGGIE**  
sautéed citrus hearts of palm, shredded cabbage, black bean, salsa criolla, chipotle lime crema

**CITRUS MARINATED CHICKEN**  
chipotle apple slaw

### SLIDER BAR

**BLACK BEAN**  
chipotle lime slaw, roasted poblano scallion jam

**CRAB CAKE**  
lettuce, tomato, tartar sauce



BUFFET STYLE

**BUILD YOUR OWN BOWL**

<u>\$350</u>	<u>\$690</u>
SMALL ORDERS FEED 25 ◀ 30	LARGE ORDERS FEED 50 ◀ 55

All buffets are served with the listed bases, toppings & sauces

**BASES**

- JASMINE RICE
- SEASONED BLACK BEANS
- SHREDDED CABBAGE

**TOPPINGS**

- STIR FRIED VEGGIES
- ROASTED PINEAPPLE SALSA
- PICO DE GALLO
- PICKLED RED ONIONS
- GUACAMOLE

**PROTEINS** PICK 2

- PORK BELLY PASTOR
- CARNE ASADA
- CITRUS MARINATED CHICKEN

**SAUCES**


- SALSA CRIOLLA
- AJI AMARILLO AIOLI

HOT SIDES

<u>\$140</u>	<u>\$230</u>
SMALL ORDERS FEED 25 ◀ 30	LARGE ORDERS FEED 50 ◀ 55


**SWEET POTATO BISCUITS**   
an OBX classic  
+ add Edward's country ham +\$2/person

**BRUSSEL SPROUTS**   
roasted with bacon lardons and whole grain mustard vinaigrette

**HOPPIN' JOHN PILAF**   
Sea Island red peas with diced carrots and onions mixed into rice and seasonings

**CHEESY GRITS**   
stone ground grits, select cheeses, white wine butter sauce

**BAKED MAC & CHEESE**   
roasted jalapeño mac & cheese available upon request

*YUKON GOLD*  
**MASHED POTATOES**   
Yukon gold potatoes, heavy cream, butter

**ROASTED SWEET POTATOES**   
chimichurri

**SEASONED BLACK BEANS**   
traditional style, cooked and seasoned

SALADS

<u>\$140</u>	<u>\$230</u>
SMALL ORDERS FEED 25 ◀ 30	LARGE ORDERS FEED 50 ◀ 55

Add protein to any salad:

- +\$120 | \$200 Citrus Marinated Chicken (GF)
- +\$135 | \$225 Steak
- +\$190 | \$315 Grilled Shrimp
- +\$210 | \$350 Fresh Catch (GF)

**HOUSE SALAD**   
mixed cut greens, shredded carrots, diced cucumbers, Roma tomatoes, homemade garlic butter croutons, tossed in a house mustard vinaigrette

**SEAZAR SALAD**   
mixed cut greens, garlic butter croutons, crouton crumbles, freshly grated Parmigiano Reggiano

**THE 7 SEAZAR**   
mixed cut greens, black beans, pico de gallo, lime seazar dressing, sweet pickled jalapeños, plantains, cotija

**CITRUS BASIL SALAD**   
kicked up house salad with freshly cooked corn, goat cheese, citrus basil dressing

*KDG'S FAMOUS*  
**SOUTHERN FRIED CHICKEN SALAD** +\$90 | +\$150  
mixed cut greens, sweet cut corn, tomatoes, cucumbers, bacon, seasoned fried chicken, potato sticks. served with our famous ranch


DESSERTS

**\$2 COOKIES**   
chocolate chip or sugar

**\$4 SEASONAL CRISP**   
half pan

**\$4 PLANTAIN BREAD PUDDING**   
Bumbu rum glaze

**\$6 CHOCOLATE TORTE CAKE** 

**\$5 KEY LIME PIE**   
Award winning Key Lime pie on a nilla wafer crust topped with whipped topping plated with strawberry sauce.  
"Queen cut" (1/8th of a pie)

**BEVERAGES**

- \$15 LEMONADE** gallon
- \$15 ICED TEA** gallon



An 18% service fee is applied to all drop off catering orders. This service fee includes staffing, mileage, and packaging costs such as disposable chafing trays, sternos, plastic bowls, and plastic serving bowls, etc.

Ten day lead time requested. Orders made within two weeks of event date may be subject to a limited menu selection.