

Catering **MENU**



Appetizers AND Add Ons

All items served Buffet Style and designed for 2 hours of service.
Catering orders must be submitted 10 days prior to event date.

Spicy Boiled Peanuts \$8 per bowl/15 ppl
Boiled with Smoked Turkey Legs, Sriracha & Red Pepper Flakes

Veggie Platter \$40 per tray/25 ppl OR \$20 per tray/15 ppl
Bell Peppers, Celery, Carrots, Cucumbers & Broccoli
Served with house-made ranch & bleu cheese

Fruit Platter \$40 per tray/25 ppl OR \$20 per tray/15 ppl
Assorted Melons, Pineapple, Grapes & Seasonal Fruits

Disco Dumplings \$50/50 Count OR \$25/25 Count
Chicken & Vegetable stuffed Dumplings
Served with House-made Disco Sauce

SPRING ROLLS

\$40 per tray/24 pieces/12 ppl

Pizza

Stuffed with Pepperoni, Mozzarella & Basil
Served with House-made Marinara

Veggie

Stuffed with Peppers, Onion, Carrots, Mushrooms,
Broccoli & Ginger
Served with House-made Disco Sauce

Philly Steak

Stuffed with Philly Steak, & Grilled Onions & Peppers
Served with House-made Smoked Gouda Fondue

Wings

ALWAYS A CROWD PLEASER!

Slow-roasted & fried to order.
Served with House-made Ranch, Bleu Cheese & Celery

50 Wings- \$70 **100 Wings-** \$140

FLAVORS: Buffalo, Teriyaki, Honey Habanero, Hot Yaki, Disco Sauce, Honey Mustard, BBQ, Ranch Dry Rub, Lemon Pepper Dry Rub

Hot Italian Pepperoni, Salami, Prosciutto, Mozzarella, Pepperoncini, Pesto & Balsamic Reduction

Cold Italian Pepperoni, Salami, Prosciutto, Mozzarella, Lettuce, Tomato, Red Onion, Pickle, Pepperoncini, Italian Dressing & Dukes Mayo

Cheeseburger Melted American Cheese

Pimento Cheese House-made Pimento Cheese, Arugula & Tomato

SLIDERS

\$28 tray/8 sliders

BLT Applewood Smoked Bacon, Lettuce, Tomato & Dukes Mayo

Chicken Parmesan Chicken, Mozzarella, Pepperoncini, House-made Marinara & Parmesan Cheese

Caprese Tomato, Mozzarella, Arugula, Pesto & Balsamic Reduction

For questions about events or to place a catering order, please contact **CAROLINE McCORMICK**
[843]818-4080 ext 12 -or- charleston@bowlthealley.com

Appetizers AND Add Ons

All items served Buffet Style and designed for 2 hours of service.
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CHIPS & DIP

\$50/2 Dip Tray OR \$30/1 Dip Tray

Buffalo Chicken Dip, Spinach Artichoke Dip, Gouda Fondue, Guacamole, Pimento Cheese & Chili
Served with Tortilla Chips & Fried Pita Wedges

SELF SERVE APPETIZER STATIONS

\$5 Per Person

LOADED TATER TOT OR FRENCH FRY BAR

Original

Served with your choice of Tater Tots or French Fries. House-made Smoked Gouda Fondue, Applewood Smoked Bacon Bits, Parmesan Cheese, Sour Cream & Green Onions

Chili Cheese

Served with your choice of Tater Tots or French Fries. House-made Holy City Chili, Mixed Cheese, Sour Cream & Green Onions

Buffalo Chicken

Served with your choice of Tater Tots or French Fries. House-made Buffalo Chicken Dip, Bleu Cheese Dressing & Bleu Cheese Crumbles

Served with Tortilla Chips & all the fixings: Diced Tomatoes, Pickled Jalapeños, Pickled Red Onions, Sour Cream & Guacamole. Choice of:

Holy City Chili

Served with House-made Gouda Fondue

Chicken Philly

Served with Grilled Peppers & Onions & House-made Gouda Fondue

Steak Philly

Served with Grilled Peppers & Onions & House Made Gouda Fondue

Veggie

Served with Grilled Veggies (Peppers, Onions, Mushrooms & Pepperoncini) & House Made Gouda Fondue

Nacho Bar

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2021 Catering Packages

THE PREGAME

Light Appetizers, Heavy Flavors!

\$18 PER PERSON

Package Includes: Boiled Peanuts, Fruit or Veggie Platter, Spring Rolls, Dips & Wings

Choose 1 Platter: Fresh Fruit or Fresh Veggies

Choose 1 Spring Roll: Pizza, Philly Steak or Veggie

Choose 2 Dips: Pimento Cheese, Smoked Gouda Fondue, Guacamole, Spinach Artichoke, Buffalo Chicken
OR Holy City Chili (Served with Tortilla Chips & Fried Pita Wedges)

Choose 2 Wing Flavors: Buffalo, Honey Habanero, Teriyaki, Hot Yaki, Disco Sauce, Honey Mustard, BBQ,
Ranch Dry Rub OR Lemon Pepper Dry Rub (Served with House-made Ranch, Bleu Cheese & Celery)

THE BIG GAME

Heavy Appetizers to please everyone in your group!

\$20 PER PERSON

Package Includes: Sliders Wings & Sides

Choose 2 Slider Flavors: Hot or Cold Italian, Cheeseburger, Pimento Cheese, BLT,
Chicken Parmesan OR Caprese

Choose 2 Wing Flavors: Buffalo, Honey Habanero, Teriyaki, Hot Yaki, Disco Sauce, Honey Mustard, BBQ,
Ranch Dry Rub OR Lemon Pepper Dry Rub (Served with House-made Ranch, Bleu Cheese & Celery)

Choose 2 Sides: Tater Tots, French Fries, Fresh Fruit, Cucumber & Bean Salad, Broccoli,
Garden Salad or Caesar Salad (Garden Salad served with choice of Ranch, Bleu Cheese, Italian or Honey Mustard Dressing)

THE ALL AMERICAN

Dinner Buffet Package

\$22 PER PERSON

*Package Includes: Nathan's All Beef Hot Dogs, Hand Pressed Burger Patties, Sides &
All the Fixings (American Cheese, Lettuce, Tomato, Pickle, Onion, Ketchup, Mustard & Dukes Mayo)*

Choose 2 Sides: Tater Tots, French Fries, Fresh Fruit, Cucumber & Bean Salad, Broccoli,
Garden Salad or Caesar Salad (Garden Salad served with choice of Ranch, Bleu Cheese, Italian or Honey Mustard Dressing)

DESSERT

We Proudly serve Brown's Court Bakery items!

COOKIES \$30 per dozen

Chocolate Chip, Peanut Butter,
Chocolate Dipped Peanut Butter,
S'Mores, Cookies n' Cream, Sugar,
Seasonal & Holiday Selections

BROWNIES \$35 per dozen

Freshly baked dark chocolate goodness

CARMELITA BARS \$35 per dozen

Rolled oats, salted caramel, dark chocolate

MILLIONAIRE BARS \$35 per dozen

Chocolate, Caramel & Nougat

RICE KRISPY BARS \$30 per dozen

A classic childhood favorite

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BUMPERS

\$3 per person

*Coca Cola products, Ginger Ale, Juices,
Sweet Tea, Unsweet Tea & Lemonade*

Bar Packages

*Designed for 3 Hours of Service.
Shots are not included in package pricing.*

THE SPLIT \$20 PER PERSON

*DOMESTIC BOTTLES AND CANS: Bud Light, Budweiser, Miller Light, Coors Light, Miller High Life, Michelob Ultra, PBR
HOUSE WINES: Cabernet Sauvignon, Pinot Noir, Chardonnay, Pinot Grigio*

THE SPARE \$25 PER PERSON

*DOMESTIC BOTTLES AND CANS: Bud Light, Budweiser, Miller Light, Coors Light, Miller High Life, Michelob Ultra, PBR
HOUSE WINES: Cabernet Sauvignon, Pinot Noir, Chardonnay, Pinot Grigio
WELL LIQUOR: Vodka, Gin, Rum, Tequila, Bourbon, Whiskey*

THE STRIKE \$30 PER PERSON

*DOMESTIC BOTTLES AND CANS: Bud Light, Budweiser, Miller Light, Coors Light, Miller High Life, Michelob Ultra, PBR
CRAFT BEERS: Ask for current selections!
PREMIUM WINES: MacMurray Pinot Noir, Louis Martini Cabernet Sauvignon, Edna Valley Chardonnay,
Benvolio Pinot Grigio, Kaiken Malbec, Mohua Sauvignon Blanc, Perrin CDR Rose, La Marca Prosecco
MID-SHELF LIQUOR: Tito's Vodka, New Amsterdam Gin, Bacardi Silver Rum, Captain Morgan Spiced Rum, Rum Haven
Coconut, Espolon Blanco Tequila, Espolon Reposado Tequila, Jim Beam Bourbon Whiskey, Jack Daniels Tennessee
Whiskey, Tullamore Dew & Jameson Irish Whiskeys*

THE 300 \$35 PER PERSON

*DOMESTIC BOTTLES AND CANS: Bud Light, Budweiser, Miller Light, Coors Light, Miller High Life, Michelob Ultra, PBR
CRAFT BEERS: Ask for current selections!
PREMIUM WINES: MacMurray Pinot Noir, Louis Martini Cabernet Sauvignon, Edna Valley Chardonnay,
Benvolio Pinot Grigio, Kaiken Malbec, Mohua Sauvignon Blanc, Perrin CDR Rose, La Marca Prosecco
TOP SHELF LIQUOR: Grey Goose Vodka, Ketel One Vodka, Stolichnaya Vodkas, Hendricks Gin, Tanqueray Gin, Bombay
Sapphire Gin, Mt. Gay Rum, Myer's Dark Rum, Gosling's Dark Rum, Patron Silver Tequila, Herradura Reposado Tequila,
Don Julio Blanco and Añejo Tequilas, Bulleit Bourbon, Bulliet Rye Whiskey, Crown Royal Whiskey, Makers Mark Bourbon
Whiskey & Dewar's Scotch*

[Additional fine liquors and cordials are available upon request. Please have selections submitted 10 days prior to event.]

Additional Bar Options

OPEN BAR

*IF THE IDEA OF LIMITING YOUR GUESTS TO CERTAIN BEVERAGE CHOICES ISN'T FOR YOU, THEN OPEN BAR IS THE WAY TO GO!
ALL BEVERAGES ORDERED ARE CHARGED TO ONE TAB*

CONSUMPTION BAR

*A TAB IS RUN AND CHARGED PER BEVERAGE. YOU WOULD HAVE THE OPTION TO LIMIT THE TAB TO A SPECIFIC DOLLAR AMOUNT, OR LIMIT YOUR GUESTS TO ORDERING SPECIFIC BEVERAGE SECTIONS.
WE CAN CREATE A UNIQUE MENU TAILORED TO YOUR EVENT NEEDS!*

CASH BAR

EACH OF YOUR GUESTS WOULD BE RESPONSIBLE FOR PURCHASING BEVERAGES ON THEIR OWN TABS.