

AMF

A Moveable Feast • Catering

Appetizer Menu

Vegetarian Options

THE ANTI-PASTA SKEWER

KALAMATA OLIVE | MOZARELLA BALL |
PEPPADEW | GARLIC STUFFED
QUEEN OLIVES

CAPRESE SKEWER

MOZARELLA BALL | BASIL LEAF |
ROMA TOMATO | BALSAMIC DRIZZLE

TOMATO AND RICOTTA SUMMER PIE

BASIL | TOMATO JAM

BRIE & PEAR TARTLET

CANDIED PECAN | PHYLLO CUP

SMOKED ONION SOUFFLE TARTLET

PHYLLO CUP

BROCCOLI BRUSCHETTA

GARLIC RICOTTA | ROASTED BROCCOLI |
HOT HONEY

PARMESAN SPINACH SQUARES

CHIPOTLE PIMENTO CHEESE BITES

CROSTINI | SMOKED ONION JAM

MINI QUICHE

ASSORTED VARIETIES

GRILLED CIABATTA

HEIRLOOM TOMATOES | PEACH & ROASTED
PEPPER PUREE | BUFFALO MOZZARELLA

SWEET POTATO WAFFLE

BLACKBERRY JAM | WHIPPED GOAT CHEESE

FRIED GREEN TOMATO

PIMENTO CHEESE | SWEET ONION JAM

BUTTERNUT SQUASH SOUP SHOOTER

JALAPENO CREME | SUNFLOWER SEEDS

VEGETABLE TRAY

CHEFS CHOICE OF SEASONAL VEGETABLES AND
DIPS

COMPRESSED WATERMELON

MINT | LIME | CASHEW

SPANAKOPITA

PETITE BUTTERMILK BISCUIT

WHITE CHEDDAR PIMENTO CHEESE | SMOKED
ONION JAM

BRUSCHETTA

WHIPPED AVOCADO | CHARRED SCALLION |
SHAVED SEASONAL VEGETABLES

PETITE SPINACH AND CARAMELLIZED

ONION QUICHE

ROASTED TOMATO SOUP SHOOTER

GOUDA GRILLED CHEESE BITE

PETITE ROASTED VEGETABLE SKEWERS

BALSAMIC

CHEESE QUESADILLAS

MANGO SALSA

VEGETABLE QUESADILLAS

MANGO SALSA

SUMMER FRUIT BRUSCHETTA

STRAWBERRY | PEACH | BASIL | CRANBERRY
GOAT CHEESE | RASPBERRY VINAIGRETTE

FALL BRUSCHETTA

GOAT CHEESE | PICKLED SWEET POTATOES |
CANDY PECANS

WINTER BRUSCHETTA

PICKLED CRANBERRIES | GOAT CHEESE |
SPICED PECANS

CAPRESE TARTLETS

PUFFED PASTRY | HERBED GOAT CHEESE |
ROMA TOMATO | FRESH BASIL | BALSAMIC

CUCUMBER ROUNDS

SPICY FETA

SOUTHERN SALAD BITE

CROSTINI | GREEN GODDESS DRESSING |
MINCED CUCUMBERS | HEIRLOOM TOMATOES

MINI FRIED VEGETABLE EGG ROLL

SWEET CHILI SAUCE

GRILLED VEGETABLE BROCHETTES

FRUIT TRAY

STRAWBERRY CREME DIP



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Appetizer Menu

Poultry Options

Sesame Chicken Satay

THAI PEANUT SAUCE

Herb Encrusted Chicken Satay

BUTTERMILK GREEN GODDESS

Chicken & Waffle Skewer

MAPLE SYRUP

Smoked Chicken Salad

CROSTINI | CANDIED PECANS | CRASINS

Petite Smoked Chicken

SALAD CROISSANTS

Honey Sriracha Wings

CELERY | RANCH

Bacon-Wrapped Options

Bacon-Wrapped Jalapeno Duck Popper

MARINATED DUCK BREAST | CREAM CHEESE |

JALAPENO | RASPBERRY CHIPOTLE

Bacon-Wrapped Chicken Bite

Bacon-Wrapped Scallops

Bacon-Wrapped Bleu Cheese Stuffed

DATES

Bacon-Wrapped Bistro Bakers

Pork & Beef Options

Memphis Sausage & Cheese Tray

KIELBASA | BBQ BOLOGNA | CHEDDAR CHEESE |

PEPPER JACK CHEESE | PICKLES | PEPPERONCINI |

KILLA WET SAUCE | CRACKERS

The Memphis Sampler

BBQ BOLOGNA | KIELBASA | ASSORTED CHEESE |

CHIPOTLE PIMENTO CHEESE | PEPPERONCINI |

PICKLED VEGETABLES | BACON MARMALADE |

GOURMET CRACKERS

Charcuterie Board

ARTISAN CHEESE | CURED MEAT | FRUIT |

PICKLED VEGETABLES | SPREADS | CRACKERS

Memphis Sausage & Cheese Skewer

KIELBASA | CHEDDAR CHEESE | PEPPER JACK

CHEESE | PICKLES | KILLA WET SAUCE

Pork Belly Biscuit

CHIVE BISCUIT | PORK BELLY | PICKLE |

BLACKBERRY JAM

Mini Beef Wellingtons



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Appetizer Menu

Pork & Beef Options

MARINATED & GRILLED FLANK SKEWER

CHIMICHURRI SAUCE

GOAT CHEESE & FIG JAM BRUSCHETTA

TOASTED PISTACHIOS | CANDIED BACON

CHIPOTLE PIMENTO CHEESE BITE

CROSTINI | BACON MARMALADE

PORK BELLY

CHIPOTLE PIMENTO CHEESE CRISP | CHARRED

SCALLION AIOLI



BBQ EGG ROLLS

KILLA WET SAUCE

DEVILED EGGS

CRISPY PORK | PEPPER JAM

BEEF BRISKET FLATBREAD

ARUGULA | FETA | RED ONION | JALAPENO |

KILLA WET SAUCE

COUNTRY HAM TARTLET

ONION JAM | PARMESAN



SHAVED SORGHUM & ESPRESSO

PORK TENDERLOIN

PIMENTO CHEESE CRISP | CHARRED

SCALLION AIOLI

BEEF CARPACCIO

TOAST POINT | WHIPPED BOURSIN |

SALSA VERDE

BEEF TAMALE BITES

CHIPOTLE AIOLI

GOAT CHEESE BRUSCHETTA

CANDIED BACON | FIG JAM |

TOASTED PISTACHIOS

CANDIED BACON



From the Sea Options

HOG WILD FAMOUS GRILLED SHRIMP

BBQ REMOULADE

GRILLED SHRIMP

CORIANDER & CITRUS | CHIPOTLE LIME AIOLI

MINI GRILLED SHRIMP TACOS

AVOCADO CHUTNEY

SHRIMP COCKTAIL

OLD BAY AIOLI | SPICY COCKTAIL SAUCE



MINI FISH TACOS

SIMPLE SLAW | PICKLED RED ONION | JALAPENO AIOLI

SMOKED SALMON

HOE CAKE | CREME FRAICHE

MINI CRAB CAKES

LEMON DILL SAUCE

SMOKED CATFISH QUESADILLAS

MANGO SALSA

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Dips & Spreads Menu

Hot Dips

SMOKED BRISKET QUESO

HOG WILD CHIPS

SWISS BACON DIP

CROSTINI

BUFFALO CHICKEN DIP

FRITOS SCOOPS

MOMMA MELLOR'S CRAB DIP

HOG WILD CHIPS

SMOKED ONION SOUFFLE

HOG WILD CHIPS

SPINACH & ARTICHOKE DIP

HOG WILD CHIPS

JALAPENO & CORN CHEESE DIP

FRITOS SCOOPS

Cold Dips

BLACK BEAN & CORN SALSA

HOG WILD CHIPS

BLT DIP

CROSTINI

LALLA'S LAYERED AVOCADO DIP

SALSA | SOUR CREAM | AVOCADO |
CHEDDAR CHEESE | GREEN ONIONS |
FRITOS SCOOPS

SUMMER SPINACH DIP

CROSTINI

SMOKED HUMMUS

CROSTINI

BLACK EYED PEA CAVIAR

HOG WILD CHIPS

Spreads

SOUTHERN CHEESE RING

RASPBERRY CHIPOTLE SAUCE | FRITOS SCOOPS

LAYERED CHEESE TORTE

PESTO | ROASTED GARLIC | SUNDRIED
TOMATOES | GOURMET CRACKERS

WHEEL OF BRIE EN CROUTE

CARAMEL WALNUT SAUCE | FRUIT |
GOURMET CRACKERS

WHEEL OF BRIE EN CROUTE WITH ROASTED GRAPES

FRUIT | HONEY REDUCTION | WALNUTS |
GOURMET CRACKERS



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Sliders Menu

Vegetarian Options

*VEGAN OPTIONS AVAILABLE UPON REQUEST

HOG WILD PIMENTO CHEESE SLIDER

SWEET ONION JAM

CAPRESE SLIDER

MOZARELLA | SLICED TOMATOES | BASIL
PESTO | BALSAMIC | BRIOCHE BUN

GRILLED CIABATTA

WHIPPED AVOCADO | SHAVED FALL
VEGETABLES | CHARRED SCALLION

Poultry Options

FRIED CHICKEN TENDERLOIN SLIDER

LETTUCE | TOMATO | PICKLE |
KILLA GOLDEN SAUCE

FRIED BUFFALO CHICKEN SLIDER

PROVOLONE CHEESE | BUTTERMILK RANCH

NASHVILLE HOT CHICKEN SLIDER

CRISPY THIGH | PICKLES | HOT SAUCE MAYO |
BRIOCHE BUN

FRIED CHICKEN BISCUIT

BREAD & BUTTER PICKLE | HOT HONEY |
CHEDDAR CHIVE BISCUIT

GRILLED CHICKEN THIGH SLIDER

BREAD & BUTTER PICKLE | HOT MAYO SAUCE

GRILLED CHICKEN SLIDER

LETTUCE | TOMATO | KILLA GOLDEN SAUCE

BBQ CHICKEN SLIDERS

SLAW | KILLA GOLDEN SAUCE

SMOKED CHICKEN SALAD SLIDERS

HONEY-GLAZED SMOKED HAM SLIDERS

CREOLE HONEY MUSTARD

SMOKED TURKEY & GOUDA SLIDER

RED ONION | BREAD & BUTTER PICKLES |
JALAPENO AIOLI

SMOKED TURKEY SLIDER

SHREDDED LETTUCE | WHITE CHEDDAR |
ORANGE-CRANBERRY MAYO

BBQ TURKEY SLIDER

SMOKED TURKEY BREAST | DILL PICKLE | NORTH
MEMPHIS WHITE SAUCE



Pork & Beef Options

HICKORY SMOKED BBQ SLIDERS

COLE SLAW | KILLA WET SAUCE

PORK BELLY BISCUIT

BREAD & BUTTER PICKLE | BLACKBERRY JAM |
CHEDDAR CHIVE BISCUIT

BACON, LETTUCE, FRIED GREEN

TOMATO SLIDER

SMOKED TOMATO AIOLI

BEEF TENDERLOIN SLIDER

ARUGULA | ONION JAM | HORSERADISH AIOLI

BEEF TENDERLOIN SLIDER

ARUGULA | WHITE CHEDDAR | SWEET ONION
JAM | HORSERADISH AIOLI

SMOKED BEEF BRISKET SLIDER

HOG WILD'S KILLA WET SAUCE

ROAST BEEF SLIDER

WHITE CHEDDAR | CRISPY ONIONS | STEAK
SAUCE AIOLI

KILLA BURGER SLIDER

PIMENTO CHEESE | PICKLES | JALAPENO AIOLI

HAMBURGER SLIDER

LETTUCE | CHEESE | TOMATO | ONION |
KETCHUP | MUSTARD | MAYO

UPSCALE BURGER SLIDER

ARUGULA | WHITE CHEDDAR | SMOKED
TOMATO AIOLI

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Action & Build Your Own Stations

Action Stations

*THESE STATIONS ARE CHEF ASSISTED

GRILLED CHEESE

BACON | HAM | AMERICAN CHEESE | CHEDDAR
CHEESE | SWISS CHEESE | GOUDA | TOMATO |
SAUTEED ONIONS | AVOCADO

MEMPHIS' OWN ORIGINAL BBQ NACHOS

HICKORY SMOKED PORK SHOULDER | NACHO
CHEESE SAUCE | KILLA WET SAUCE | DRY RUB |
HOG WILD HOMEMADE CHIPS

FLATBREADS

*CHOICE OF PEPPERONI, MARGHERITA, AND
SPRING VEGETABLE



Build Your Own

THE MEMPHIS STATION

HICKORY SMOKED PULLED PORK SHOULDER | NACHO
CHEESE SAUCE | KILLA WET SAUCE | JALAPENOS | DRY
RUB | COLE SLAW | BRIOCHE BUNS | HOG WILD CHIPS

MINI TACO BAR

GROUND BEEF | CHICKEN | SHREDDED CHEDDAR |
PEPPER JACK | LETTUCE | DICED TOMATOES | SOUR
CREAM | JALAPENO AIOLI | MINI SOFT TACOS

MACARONI & CHEESE

KIELBASA | BACON | COLBY JACK | SHREDDED
CHEDDAR | BROCCOLI | TOMATOES | ONIONS |
JALAPENOS | CHIVES

PASTA STATION

KIELBASA | CHICKEN | STEAMED BROCCOLI |
MUSHROOMS | ROASTED TOMATOES | SAUTEED
SPINACH | ZUCCHINI & SQUASH | RED ONION |
PARMESAN CHEESE | LEMON PESTO | TRADITIONAL
MARINARA | ALFREDO SAUCE | BOWTIE | PENNE |
FETTUCCINI

FRENCH FRY BAR

BACON | CHILI | SHREDDED CHEDDAR | PEPPER JACK |
COLBY CHEESE | NACHO CHEESE | SOUR CREAM |
KETCHUP | CHIVES

MASHED POTATO BAR

BACON | SAUTEED MUSHROOMS | CARAMELIZED
ONIONS | SHREDDED CHEDDAR | PEPPER JACK | SOUR
CREAM | BUTTER | CHIVES



HOMEMADE HUMMUS BAR

VARIETY OF SEASONAL HOMEMADE HUMMUS |
PITA CHIPS | PITA BREAD | CUCUMBERS | CARROT
CHIPS | CHERRY TOMATOES | VARIETY OF OLIVES

GRITS STATION

LOW COUNTRY SHRIMP | BEEF BRISKET | REAL
MEMPHIS BBQ PORK | BACON | SHREDDED
CHEDDAR | COLBY JACK | TOMATOES | ONIONS |
CARAMELIZED ONIONS | JALAPENO | KILLA WET
SAUCE | BUTTER | CHIVES | CREAMY GOUDA
CHEESE GRITS

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Dinner Buffet Menu

Entrées

Vegetarian

SMOKED & GRATED SWEET POTATO

POTATO SALAD | COLE SLAW | VEGETARIAN BAKED BEANS | BBQ SAUCE

*VEGAN OPTIONS AVAILABLE UPON REQUEST

GRILLED CAULIFLOWER

CHIMICHURRI | PICKLED SHALLOTS

CHILLED SUMMER SQUASH SOUP

CHARRED CORN | HEIRLOOM TOMATO | GEORGIA OLIVE OIL

COOL SUMMER GRAINS DISH

QUINOA & FARRO | MINT | POMEGRANATE | SNAP PEAS

ROASTED VEGETABLE FARRO

GRILLED WILD MUSHROOM | CRÈME FRAICHE | CHOW CHOW

GRILLED SEASONAL MUSHROOMS

QUINOA & FARRO | ROASTED VEGETABLES | VARIETY OF ROASTED CARROTS | ROMESCO



Pasta

FETTUCCINI ALFREDO

PASTA & MARINARA

HOMEMADE SPINACH LASAGNA

RICOTTA CHEESE | MOZZARELLA | ROASTED GARLIC

VEGETABLE LASAGNA

ASSORTED VEGETABLES | COTTAGE CHEESE | MOZZARELLA CHEESE

EGGPLANT PARMESAN



ORECCHIETTE

BLACKENED CHICKEN | SEASONAL ROASTED VEGETABLES | PESTO CREAM | PANNA GRATA
*VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

RIGATONI

SALAMI SUGO | PESTO CREAM | PECORINO | CORNBREAD CRUMBLE
*VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

PASTA WITH MEATBALLS

PORK MEATBALLS | SPICY RED SAUCE | PECORINO

Poultry

AIRLINE CHICKEN BREAST

MARINATED & GRILLED CHICKEN BREAST

ROSEMARY ROASTED CHICKEN

LEMON HERBED CHICKEN

GARDEN HERB GRILLED CHICKEN

CHICKEN PICATTA

CHICKEN MARSALA

CHICKEN PUTTANESCA

SMOKED CHICKEN TETRAZZINI

PARMESAN BREADED CHICKEN MARINARA

GRILLED CHICKEN BREAST CHARRED CORN | WATERMELON RELISH



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Dinner Buffet Menu

Entrées

Poultry

CHICKEN CAPRESE

GRILLED CHICKEN | GOAT CHEESE | SUNDRIED
TOMATOES | BASIL LEMON BUTTER SAUCE

AIRLINE CHICKEN BREAST

SALSA VERDE

SMOKED CHICKEN BREAST

FENNEL | TOMATO | HERBS

GRILLED CHICKEN THIGH TACO

AVOCADO CREAM | SALSA VERDE

CHICKEN JAMBALAYA

CHICKEN GUMBO

RICE

DUCK AND SAUSAGE GUMBO

RICE

MARINATED BREAST OF DUCK

RASPBERRY CHIPOTLE SAUCE

SMOKED TURKEY BREAST

GRAVY | CRANBERRY SAUCE

Pork & Beef

HONEY, GINGER, TERIYAKI MARINATED PORK TENDERLOIN

CREOLE HONEY MUSTARD

ESPRESSO & SORGHUM PORK TENDERLOIN

CHARRED SCALLION AIOLI

ROSEMARY HERB MARINATED PORK TENDERLOIN

RASPBERRY CHIPOTLE SAUCE

SWEET TEA MARINATED PORK TENDERLOIN

CHARRED SCALLION AIOLI



GRILLED PORK TENDERLOIN

MAPLE CREOLE MUSTARD

MUSTARD MAPLE GLAZED PORK TENDERLOIN

SORGHUM MUSTARD GLAZED PORK LOIN

STUFFED PORK LOIN

CHORIZO | GRANNY SMITH APPLES | PARMESAN CHEESE

*MINIMUM OF 25 PEOPLE



BONE-IN STUFFED PORK CHOP

BOURBON DEMI-GLACE

SMOKED PRIME RIB

AU JUS AND HORSERADISH AIOLI

HERB & GARLIC ENCRUSTED BEEF TENDERLOIN

HORSERADISH AIOLI

ST. LOUIS STYLE RIBS

KILLA WET SAUCE | DRY RUB

BRAISED BEEF SHORT RIBS

RACK OF LAMB

CHEF INSPIRED SAUCE

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Dinner Buffet Menu

Entrées

Pork & Beef

BEEF BRISKET TACOS

PICKLED RED ONIONS | RED CABBAGE | COTIJA |
JALAPENO AIOLI

STREET VENDOR TACOS

JERK SEASONED PORK SHOULDER | PICKLED RED
ONIONS | SIMPLE SLAW | JALAPENO AIOLI

APPLE WOOD-SMOKED BACON-WRAPPED
FILET OF BEEF TENDERLOIN



From the Sea

SMOKED ATLANTIC SALMON

CAPERS | DILL CRÈME FRAICHE | LEMONS

BRANDY-MARINATED SMOKED SALMON

DILL CRÈME FRAICHE

SUGAR CRUSTED SALMON

Chef Attended Stations

SPRINGER MOUNTAIN WHOLE

SMOKED CHICKEN

CARVED ON SITE

*EACH CHICKEN SERVES 4 PEOPLE

SLOW-COOKED, HICKORY SMOKED

WHOLE HOG

SUPPLEMENTAL BBQ | BBQ BAKED BEANS |
COLE SLAW | KILLA WET SAUCE | SLIDER BUNS

HERB-ENCRUSTED BEEF TENDERLOIN

HORSE RADISH AIOLI | SISTER SCHUBERT ROLLS
CARVED ON SITE

LOUISIANA CRAWFISH BOIL

NEW POTATOES | CORN | SAUSAGE | BOLOGNA |
CORN BREAD

LOW COUNTRY SHRIMP & GRITS

SEAFOOD GUMBO

RICE

GULF SHRIMP GRAVY

HANNA FARM GRITS | BACON | SCALLION

SOUTHERN FRIED CATFISH

TARTAR SAUCE | HOT SAUCE | KETCHUP | LEMONS

SMOKED CATFISH

BBQ REMOULADE SAUCE

CATFISH PONTCHARTRAIN

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Dinner Buffet Menu

Sides

Vegetables

GRILLED SEASONAL VEGETABLES

ROMESCO SAUCE

ROASTED SEASONAL VEGETABLES

GREEN BEAN ALMANDINE

SOUTHERN STYLE GREEN BEANS

GRILLED & MARINATED ASPARAGUS

ROASTED BRUSSEL SPROUTS

BALSAMIC | HONEY

FRIED BRUSSELS SPROUTS

HOT HONEY

SOUTHERN COLLARD GREENS

SPICY BRAISED COLLARD GREENS

CREAMED COLLARD GREENS

CORNBREAD CRUMBLE

COLLARD GREEN AU GRATIN

COUNTRY HAM | BECHAMEL | CORNBREAD CRUMBLE

GRILLED ACORN SQUASH

GOLDEN RAISINS | PICKLED SHALLOTS | HOT HONEY

WOOD GRILLED HEIRLOOM CARROTS

DILL YOGURT | SWEET PEPPERS | PANNA GRATA

ITALIAN SPINACH

PARMESAN CREAMED SPINACH

BRAISED GREEN BEANS

ROASTED RED PEPPER | GARLIC

STEAMED BROCCOLI

GRILLED BROCCOLINI

LEMON | HOT HONEY

BROCCOLI & CHEESE

BUTTER SAUTEED BABY CARROTS

SAUTEED SUGAR SNAPS & ROASTED

RED PEPPERS

GRILLED SQUASH AND ZUCCHINI

DILL YOGURT SAUCE | GOLDEN RAISINS

ROASTED VEGETABLES

SMOKED TOMATO ROMESCO | TOASTED ALMONDS

Starches

WILD RICE

SKILLET CORN

HANNA FARM GRITS

PARMESAN | CHOW CHOW

SMOKED FINGERLING POTATOES

GRILLED KALE

SMOKED FINGERLING POTATOES

GEORGIA OLIVE OIL | HERBS | SHERRY VINEGAR

RUSTIC MASH POTATOES

BOURSIN MASH POTATOES

ROASTED SWEET POTATO MASH

MUSTARD POTATO SALAD

BAKED THREE CHEESE MACARONI

GRILLED VEGETABLE ROTINI PASTA SALAD

MEDITERRANEAN PASTA SALAD

GARLIC | OLIVES | CAPERS | TOMATO | ONION |
PARMESAN CHEESE | GREEK SEASONINGS

MACARONI SALAD

BELL PEPPERS | CELERY | SUNDRIED TOMATOES

JALAPENO CORN CASSEROLE

MEXICAN RICE CASSEROLE

SQUASH & ZUCCHINI CASSEROLE

BECHAMEL SAUCE

TWICE-BAKED POTATO CASSEROLE

BACON | CHEDDAR CHEESE | SOUR CREAM | CHIVES

CORNBREAD DRESSING

SWEET POTATO CASSEROLE

GREEN BEAN CASSEROLE

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Salads

Vegetarian Options

*VEGAN OPTIONS AVAILABLE UPON REQUEST

AMF SALAD

MIXED GREENS | CRUMBLLED BLEU CHEESE |
TOASTED SUNFLOWER SEEDS | MANDARIN
ORANGES | DRIED CRANBERRIES | RED ONION |
LEMON VINAIGRETTE

GARDEN SALAD

VEGETABLES | SHREDDED CHEESE | CROUTONS |
CHEF CHOICE DRESSING

CAESAR SALAD

SPINACH SALAD

FETA | RED ONION | STRAWBERRIES | PECANS |
BALSAMIC

ROMAINE SALAD

BUTTERMILK GREEN GODDESS | SEASONAL SHAVED
VEGETABLES | CORNBREAD CRUMBLE

GREEK SALAD

FETA | TOMATO | OLIVES | CAPERS

ITALIAN SALAD

MIXED GREENS | PARMESAN | RED ONION |
CARROTS | TOMATOES | KALAMATA OLIVES |
ITALIAN VINAIGRETTE DRESSING

CAPRESE SALAD

TOMATOES | MOZZARELLA | FRESH BASIL |
BALSAMIC REDUCTION

ROASTED SQUASH SALAD

MIXED GREENS | GOAT CHEESE | ROASTED
BUTTERNUT SQUASH | ALMONDS | CREOLE
MUSTARD VINAIGRETTE

AMF SUMMER SALAD

ROMAINE | SPINACH | AVOCADO | HEIRLOOM
TOMATOES | RED ONION | ROASTED CORN |
TOSSED IN LEMON BASIL DRESSING

WINTER GREEN SALAD

MIXED GREENS | GOAT CHEESE | SHAVED FENNEL |
ALMONDS | CHARRED CITRUS VINAIGRETTE

WATERMELON SALAD

BIBB LETTUCE | FRESH MINT | SHAVED RED ONION |
JALAPENO LIME VINAIGRETTE

PEACH & HEIRLOOM SALAD

TORN HERBS | SHALLOTS | HAZELNUTS |
GEORGIA OLIVE OIL



COOL ASIAN NOODLE SALAD

LO MEIN NOODLES | SNOW PEAS | ROASTED RED
PEPPERS | PURPLE CABBAGE | GREEN ONION |
GINGER | BUK CHOY | SWEET AND TANGY SAUCE

ROASTED CORN, PEPPERS, & BUTTERBEAN

CHOPPED BASIL | GRAPE TOMATOES | RED ONION

SPINACH SEASONAL SALAD

FETA | DRIED CRANBERRIES | PECANS |
PARMESAN VINAIGRETTE

ROMAINE SALAD

BUTTERMILK GREEN GODDESS | FENNEL | RADISH |
BABY CUCUMBER | CORNBREAD CRUMBLE

MIXED GREEN SALAD

GOAT CHEESE | GRILLED ONION | DRIED CHERRY |
SHAVED APPLE | HAZELNUTS | VINAIGRETTE

ARUGULA SALAD

FETA | SMOKED MUSHROOM | PICKLED ONION |
BABY CUCUMBERS | SHAVED CARROTS | DRIED
CHERRY | HONEY BALSAMIC VINAIGRETTE

MIXED GREEN SALAD

GOAT CHEESE | GRAPEFRUIT | CANDIED CASHEWS |
POMEGRANATE VINAIGRETTE

ROASTED BUTTERNUT SQUASH

GOAT CHEESE | RADISH | CANDIED PECANS |
MAPLE DIJON

MARINATED TOMATO & CUCUMBER

FRESH GREENS | FETA CHEESE | RED ONION

Protein Options

CLASSIC WEDGE SALAD

CRISP BACON | BLEU CHEESE CRUMBLE | HEIRLOOM
TOMATOES | SHAVED RED ONION |
BLEU CHEESE DRESSING

ARUGULA SEASONAL SALAD

SMOKED SALMON | FETA | PICKLED ONIONS | BABY
CUCUMBERS | SHAVED CARROTS | DRIED CHERRIES |
HONEY BALSAMIC VINAIGRETTE

WEDGE SALAD

CRISPY PORK BELLY | TOMATO | SHAVED ONION |
BUTTERMILK BLEU CHEESE

GARDEN SALAD

GRILLED CHICKEN | SHREDDED CHEESE |
VEGETABLES | PECANS | CROUTONS |
CHEFS CHOICE DRESSING

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Grains & Breads

DINNER ROLLS

BUTTER

SISTER SHUBERT DINNER ROLLS

BUTTER

JALAPENO CORNBREAD

SWEET COUNTRY CORNBREAD

GARLIC BREAD

CHIVE BISCUITS

HUSHPUPIES

CROISSANTS

FRENCH BAGUETTES

CROSTINI

AMF

A Moveable Feast • Catering

Plated Stations Menu

Vegetarian Options

*VEGAN OPTIONS AVAILABLE UPON REQUEST

COOL SUMMER GRAINS DISH

QUINOA & FARRO | MINT | POMEGRANATE |
SNAP PEAS

SMOKED MUSHROOMS

QUINOA | ROASTED RED PEPPERS | HEIRLOOM
TOMATOES | ZUCCHINI PUREE

ORECCHIETTE

SUMMER VEGETABLES | PESTO CREAM |
CORNBREAD CRUMBLE



Salad Options

MIXED GREEN SALAD

GOAT CHEESE | RADISH | FENNEL | CANDIED
PECANS | CREOLE MUSTARD VINAIGRETTE

BLACK AND BLUE

ROMAINE | FLANK STEAK | BLUE CHEESE | RADISH |
SHAVED CARROTS | TOMATOES | STRAWBERRIES

SPINACH SALAD

GOAT CHEESE | SHAVED RADISH | DRIED CHERRIES |
TOASTED ALMONDS | CHAMPAGNE VINAIGRETTE

HEIRLOOM TOMATO SALAD

BURRATA | TORN HERBS | PARMESAN CRISPS |
BALSAMIC GLAZE



Soup Options

CHILLED SQUASH SOUP

CHARRED CORN | HEIRLOOM TOMATOES | GEORGIA
OLIVE OIL

ROASTED SWEET POTATO

PICKLED RED ONION | HAZELNUTS | CRÈME FRAICHE |
ARUGULA PESTO

BUTTERNUT SQUASH BISQUE

TOASTED PUMPKIN SEEDS



Pasta Options

PIMENTO MAC & CHEESE

PORK BELLY CROUTONS | HOG WILD BBQ SAUCE

BUTTERNUT SQUASH RAVIOLI

PANCETTA | LEMON | PECANS | PANNA GRATA

ORRECHIETTE

BLACKENED CHICKEN | ROASTED VEGETABLES |
PANNA GRATA | COLLARD GREEN PESTO

RIGATONI

SALAMI SUGO | PECORINO | CORNBREAD CRUMBLE



Poultry Options

AIRLINE CHICKEN BREAST

HANNA FARM GRITS | FRIED BRUSSELS |
CHOW CHOW

SMOKED TURKEY BREAST

SPICY BRAISED COLLARDS | MUSTARD POTATO
SALAD | NORTH MEMPHIS BBQ SAUCE |
CORNBREAD MUFFIN

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Plated Stations Menu

Poultry Options

CRISPY CHICKEN THIGH

CHARRED CORN WAFFLE | CHOW CHOW |
HOT HONEY

GRILLED CHICKEN CAPRESE

RUSTIC MASHED POTATOES | GRILLED ASPARAGUS

HALF CORNISH GAME HEN

PIMENTO MAC & CHEESE | SPICY BRAISED
GREENS | NORTH MEMPHIS WHITE SAUCE | SWEET
PICKLES | CORNBREAD



Pork Options

PORK TENDERLOIN

FRIED BRUSSEL SPROUTS | SWEET POTATO PUREE

PORK BELLY

CORNBREAD DRESSING | CRANBERRY PUREE

BBQ NACHOS

PULLED PORK | NACHO CHEESE | HOG WILD KILLA
WET SAUCE | HOG WILD CHIPS | JALAPENOS

GRILLED PORK TENDERLOIN

HANNAH FARM GRITS | SPICY BRAISED GREENS |
TOMATO JAM



Beef Options

BEEF TENDERLOIN

BUTTERMILK POTATO PUREE | BRAISED GREEN
BEANS | SMOKED WILD MUSHROOMS |
GREMOLATA

BEEF BRISKET

PIMENTO MAC & CHEESE | COLLARD GREENS |
CORNBREAD

BRAISED BEEF SHORT RIBS

DELTA BLUES RICE GRITS | PISTACHIO GREMOLATA

BEEF TENDERLOIN & SMOKED SALMON

RUSTIC MASHED POTATOES | GRILLED
ASPARGUS | SMOKED ONION HOLLANDAISE

BRISKET TACO

COTIJA | PICKLED ONION | CABBAGE | STREET
CORN | JALAPENO AIOLI

FLANK STEAK TACOS

CILANTRO-LIME RICE | MEXICAN STREET CORN |
CHIPS & SALSA

From the Sea Options

SEARED SALMON

SWEET POTATO PUREE | CRISPY BRUSSELS |
CHERRY GASTRIQUE

SMOKED CATFISH

RICE GRITS | GRILLED BROCCOLINI |
CREOLE SHRIMP SAUCE

GULF SHRIMP GRAVY

HANNA FARM GRITS | BACON | SCALLION



CRAB CAKES

PICKLED SWEET PEPPERS | DRESSED GREENS |
CREOLE MUSTARD AIOLI

FRIED OYSTERS

GARLIC CREAMED SPINACH | PARMESAN
BREADCRUMBS | LEMON WEDGE

MISSISSIPPI FARM RAISED CATFISH

LOADED POTATO SALAD | SLAW | HUSHPUPIES |
TARTAR SAUCE

THE A MOVEABLE FEAST EXPERIENCE IS ALL ABOUT
PERSONALIZATION. OUR CHEFS MAKE EVERYTHING FROM
SCRATCH AND WORK WITH YOU TO CREATE A MENU FULL OF
FRESH FOOD AND UNIQUE DISHES THAT ARE UNIQUE TO YOUR
EVENT.

AMF

A Moveable Feast • Catering

Desserts Menu

CARAMEL PECAN BROWNIES

CARAMEL PECAN BROWNIES

CAPPUCCINO BROWNIES

OOEY GOOEY BUTTER BARS

LEMON SQUARES

CHOCOLATE FUDGE PIE

KEY LIME PIE

SOUTHERN PECAN PIE

ASSORTED MINI PIES

VARIETY OF PIES AND COBBLERS

VARIETY OF PICK UP DESSERTS

MINI SOUTHERN CHOCOLATE TART

BLUEBERRY BREAD PUDDING

WHITE CHOCOLATE | BLUEBERRY

SOUTHERN STYLE BANANA PUDDING

BOURBON STREET BREAD PUDDING

OLD NUMBER 7 SAUCE

VANILLA CHEESECAKE

SEASONAL FRUIT PUREE

CHOCOLATE CHEESECAKE

SALTED CARAMEL | WHIPPED CREAM

WARM BLUEBERRY POUND CAKE

BOURBON SAUCE

TIRAMISU

SEASONAL CRÈME BRULÉE

SEASONAL PANNA COTTA

HOMEMADE CANNOLI

BANANAS FOSTER

VANILLA ICE CREAM

SEASONAL FRUIT CRISP

DEATH BY CHOCOLATE

VARIETY OF GOURMET COOKIES

S'MORES

GRAHAM CRACKERS | MARSHMALLOWS |

CHOCOLATE BARS

ICE CREAM SUNDAE BAR

VANILLA ICE CREAM | OREO CRUMBLE | MINI
M&Ms | CHOPPED PECANS | CHOPPED PEANUTS |
MARSHMALLOWS | BANANAS | SPRINKLES |
CHOCOLATE FUDGE | CARAMEL SAUCE | STRAWBERRY
SAUCE | WAFFLE CONE BOWLS



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