Welcome!

Thank you for considering Carolina Ale House to host your special event. Our management team stands ready to take care of the details of planning your party and we look forward to working together

Our space

We have private or semi-private event space that is perfect for any special occasion. Our team is happy to discuss options that best suit your needs.

Reservations and payment

In order to complete your space reservation, we do ask for a deposit to secure your event. Final payments are due at the end of the function. Full payment for catering delivery is due prior to delivery. We accept MasterCard, Visa, American Express, Discover, or cash for balance payment.

Looking for Catering at Your House?

We are happy to help you make your event successful and easy! We can package most items for best travel quality. Let's talk!

Questions?

Scan our QR Code to fill out our Catering Form!







Catering & Private Events Menu

Selections for GROUPS OF

or more

Buffet Platters

Shareables

Fiesta Chips

A mountain of tortilla chips, served with pico de gallo, guacamole, salsa, and sour cream.

Cheese Platter

An arrangement of cheeses served with pita points and garnished with red grapes.

Fresh Fruit Platter A variety of fresh cut seasonal fruit.

Cheese and Fresh Fruit Platter

A combination of both our cheese and fruit platters.

Shrimp Platter

Market Price Jumbo shrimp served with chilled lemon wedges and cocktail sauce.

Specialty Salads

Garden Salad

Fresh cut mixed greens with Roma tomatoes, cucumbers, shredded carrots, red onions, mixed cheeses and croutons. Choice of dressina.

with Chicken with Shrimp with Salmon

Southern Fried Chicken Salad

Garden salad, fresh tenders, smoked bacon, hard-boiled egg, and shredded cheeses. Choice of dressing.

Fan Favorite Entrées

Grilled Chicken

Fresh, marinated, grilled and seasoned chicken breast served with rice pilaf.

Alfredo Pasta

Penne pasta tossed with spinach, diced Roma tomatoes and julienne fresh basil.

> with Grilled Chicken with Shrimp

Vegetable Platter

A colorful array of fresh cut vegetables served with house-made ranch and blue cheese dressina.

Five-Cheese Spinach Dip

Creamy spinach and cheese dip topped with melted mozzarella and parmesan cheese. Served with house-made tortilla chips and pita bread.

Pretzels

Caesar Salad

Caesar dressing.

with Chicken

with Shrimp

with Salmon

Buttered, battered pretzel sticks with honey mustard and queso dipping sauces.

Fresh cut romaine lettuce, croutons and

parmesan cheese, served with house-made

Fan Favorites

Chicken Quesadilla

Braised pulled chicken, loaded with cheddar and mozzarella cheeses. Served with shredded lettuce, pico de gallo, guacamole, and cilantro lime crema.

Build Your Own Nacho Bar

A mountain of tortilla chips served with pico de gallo, guacamole, shredded cheese, salsa, sour cream, shredded lettuce and ialapenos.

with House-Made Chili with Pulled Braised Chicken with Pulled Pork

Rib Platter

Slow-cooked, "fall off the bone" ribs, rubbed with our special dry-rub seasonings. Basted with thick and zesty BBQ sauce.

Specialty Sandwiches

Classic Burger Sliders

24 Sliders | 48 Sliders Fresh Mini Burgers, seasoned, grilled and topped with American cheese, Papa Lou's secret sauce and dill pickle chips.

Pulled Pork Sliders

24 Sliders | 48 Sliders Pulled pork with Carolina BBQ sauce and dill pickle chips on mini brioche buns.

Sandwich Platter

An assortment of Buffalo zinger wraps, turkey club, and chicken Caesar wraps.

Pinwheel Platter

An assortment of ham & turkey pinwheels, layered with lettuce, diced Roma tomatoes, bacon, cheese, and mayonnaise, in tomato basil tortilla.

Boneless Zingers Platter

30 Zingers | 60 Zingers Hand-battered and fried chicken tenders, tossed in buffalo sauce and served with carrots. celerv and house-made blue cheese dressing.

Award-Winning Fresh Wings

all platters serve ~10 people

Signature Sauces: Garlic Parmesan, Buffalo, Honey buffalo, Five Alarm, Carolina Style BBQ

48 Winas | 96 Winas

Classic Fried, Roasted Dry Rub or Grilled tossed in your favorite sauce and served with carrots, celery, and your choice of dressing.

Box Lunches

Choice of wrap, served with a fruit cup and a bag of chips.

Buffalo Zinger Wrap

Grilled or hand-breaded and fried chicken tenders tossed in buffalo sauce with cheddar-iack cheese. lettuce. tomatoes. and ranch dressing, in a tomato basil tortilla.

Extreme Veggie Wrap

Baby spinach, romaine lettuce, diced red onions, tomatoes, mushrooms, cucumber, guacamole, shredded carrots, pepper jack cheese, and balsamic vinaigrette, in a tomato basil tortilla.

Turkey Club Wrap

Turkey, lettuce, tomatoes, bacon and mayonnaise in a tomato basil tortilla.

Grilled Chicken Caesar Wrap

Grilled chicken, classic Caesar dressing, fresh romaine, and parmesan cheese in a tomato basil tortilla.

Chorizo Meatloaf and Mashed Potatoes

Classic meatloaf, crispy onion strings, housemade bacon chorizo gravy and served with mashed potatoes.

Salmon and Rice

Fresh hand-cut Atlantic salmon served with rice pilaf.