

COB & PEN

CATERING & EVENTS

BRUNCH

Available 11am-2pm Saturday & Sunday

PLATTERS

BAGELS & CREAM CHEESE	65
served with cream cheese, jam & butter 20 bagels (halved)	
BAGELS & LOX	115
served with smoked salmon, herbed cream cheese, sliced tomato & capers 20 bagels (halved)	
HUMMUS	55
crackers & assorted veggies serves 15-20	
MEAT & CHEESE BOARD	65/120
curated selection with house accompaniments half platter serves 15, full serves 30	
VEGGIE SLIDERS	84
chef's selection 24 sliders	
CURRIED CHICKEN SALAD SLIDERS	84
celery, coconut, grapes, raisins, scallions 24 sliders	
WINGS	75
salt & pepper, buffalo, lemon pepper, garlic parm, OR hot honey 3 dozen wings served w/ house-made ranch	
GARDEN SALAD	65
mixed greens, feta, cucumber, tomato, pickled red onion, ranch & vinaigrette serves 15-20	
CAESAR SALAD	65
romaine, parmesan, croutons, caesar dressing serves 15-20	

**Add grilled chicken to any salad for \$3 per person or grilled shrimp for \$5 per person*

COB & PEN

BUFFETS

Parties of 15 or more

CLASSIC BREAKFAST | \$15 PER GUEST

scrambled eggs, bacon, choice of grits OR potatoes, toast w/ jam & butter

FRITATTA | \$17 PER GUEST

egg & cheese, bacon & cheese, OR spinach, tomato & feta
choice of two sides

SHRIMP & GRITS | \$22 PER GUEST

choice of two sides

SIDE OPTIONS

home fries, cheddar grits, fresh fruit, bagels w/ cream cheese, jam & butter, OR bacon (+3/guest)

BRUNCH BARS

Available 11am-3pm Saturday & Sunday

BASIC COFFEE BAR

4/gst

coffee, cream, sugar

COFFEE BAR

5/gst

coffee, cream, sugar, caramel vanilla syrup

JUST MIMOSAS

18/gst

champagne, oj, orange slices

MIMOSA BAR

20/gst

champagne, assorted juices, purées & fruits

BLOODY MARY BAR

20/gst

vodka, bloody mary mixes, & classic accompaniments

COB & PEN

CATERING & EVENTS DINNER

HORS D'OEUVRES & SALADS

Available after 3pm

HUMMUS	55
crackers & assorted veggies <i>serves 15-20</i>	
DEVILED EGGS	65
bacon, blackening spice, fresh herbs <i>40 half eggs</i>	
MEAT & CHEESE BOARD	65/120
curated selection with house accompaniments <i>half platter serves 15, full serves 30</i>	
WINGS	75
salt & pepper, buffalo, lemon pepper, garlic parm, OR hot honey <i>3 dozen wings</i> served w/ house-made ranch	
PUB SLIDERS	96
cheddar, pickles, C&P sauce <i>24 sliders</i>	
PULLED PORK SLIDERS	90
pickles, bbq sauce <i>24 sliders</i>	
CURRIED CHICKEN SALAD SLIDERS	84
celery, coconut, grapes, raisins, scallions <i>24 sliders</i>	
VEGGIE SLIDERS	84
chef's selection <i>24 sliders</i>	
GARDEN SALAD	65
mixed greens, feta, cucumber, tomato, pickled red onion, ranch & vinaigrette <i>serves 15-20</i>	
CAESAR SALAD	65
romaine, parmesan, croutons, caesar dressing <i>serves 15-20</i>	

**Add grilled chicken to any salad for \$3 per person or grilled shrimp for \$5 per person*

COB & PEN

BUFFETS

*Available after 3pm
Parties of 15 or more*

FRY BAR | \$7 PER GUEST

served with bacon, shredded cheese, pickled jalapeño, ketchup, buttermilk ranch, C&P sauce, & truffle mayo
not available for off-site catering events

BBQ BAR | \$18 PER GUEST

smoked chicken OR pulled pork, served with traditional bbq sauce + white bbq sauce
(sub smoked brisket +5 per guest, vegetarian pulled jackfruit +MP)
choice of two sides + dinner rolls

PASTA BAR | \$28 PER GUEST

chef's choice of pasta served two ways: chicken alfredo, bolognese, pasta primavera, or blackened cauliflower alfredo
garden or caesar salad + dinner rolls

FORMAL DINING | \$38 PER GUEST

choice of two: herb roasted chicken, miso-glazed salmon, or smoked brisket (+5 per guest)
choice of two sides + garden or caesar salad + dinner rolls

SIDE OPTIONS

baked beans, coleslaw, loaded mashed potatoes, mac & cheese, potato salad, seasonal vegetable

SWEETS

COOKIE PLATTER

\$3 PER GUEST

chocolate chip, double chocolate, & red velvet with white chocolate

SEASONAL DESSERT AVAILABLE UPON REQUEST

KIDS

*For groups of 10 kids or less
Please ask about platter options for 10+*

GRILLED CHEESE, CHEESEBURGER, OR TENDERS

\$10 PER GUEST

served with fries

COB & PEN

DRINK TICKET PACKAGES

\$6 DRINK TICKETS | select craft beer & boutique wine

\$8 DRINK TICKETS | select craft beer, boutique wine, & premium liquor

\$12 DRINK TICKETS | curated craft beer, boutique wine & house cocktail selections

OPEN BAR - BEER & WINE

\$30 PER GUEST

- Wine: house red, white, rosé, bubbles

- Beer: three select craft beers

OPEN BAR - CALL

\$40 PER GUEST

- Wine: house red, white, rosé, bubbles

- Beer: five select craft beers

- Spirits: house vodka, rum, tequila, bourbon, gin

OPEN BAR - PREMIUM

\$50 PER GUEST

- Wine: house red, white, rosé, bubbles

- Beer: seven select craft beers

- Spirits: “call bar” options + premium vodka, rum, tequila, bourbon, gin

- Mixers: “call bar” options + lime juice, lemon juice, simple syrup, demerara syrup, ginger beer,
orange bitters, old fashioned bitters

- Specialty Cocktails: changes seasonally, specific cocktails available upon request