



FEED THE FLOCK



Large Party Dining

CONTACT: info@byrdcageac.com

or call 609-348-CAGÉ

STARTERS

COURSE ONE

HOUSE BITCH

Iceberg, hard boiled egg, carrot, peanut, house dressing | V,DF

TOSS MY SALAD

Baby spinach, sunflower seeds, golden raisins, goat cheese, crumbled bacon and Vidalia onion dressing | V

COURSE TWO

NOT SO BASIC BITCH

Arborio rice, sweet English peas, mozzarella cheese, and toasted coconut Brandy cream sauce | V

BOTTOMS UP

Marinated grilled artichoke hearts with a lemon-garlic aioli and fresh herbs | V

HO CHIPS

House-made potato chips blend and choice of 3 dippers | V,DF

ENTREES

OUT & PROUD

Marinated chicken cutlet, crispy cornflake crunch, garlic spinach, mashed potatoes

BIG DADDY SMASH

Double-stacked smash patties, melted cheddar, crispy bacon, caramelized onions, shredded lettuce, tomato, Sassy Sauce. served on a toasted gluten brioche bun with house cut fries.
(A gluten free bun is available upon request)

DRAG SHOW

Portobello mushroom cap, towered with a chickpea cake and alfalfa sprouts served Vegetable Demi Glaze and Old Bay aioli dipping sauce | V,DF

DESSERTS

An assorted plate of confections

Family Style

Choose One

STARTERS

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DESSERTS

An assorted plate of confections

Family Style

HO CHIPS

House-made potato chips blend and choice of 3 dippers | V,DF

BANG-COCK CHICKEN Crispy spicy twist on fried popcorn chicken with a Thai inspired touch | DF

Choose One

TANTALIZING BALLS

Two giant spicy meatballs, served with a long hot fryer, stuffed with house made hot sauseeeg, tomato basil sauce

HOT & CRABBY

Jumbo lump crab cake, house seasonings, house mustard, arugula salad, roasted potatoes.

STARTERS

COURSE ONE

HOUSE BITCH

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DESSERTS

An assorted plate of confections

Family Style

SHRIMP & TELL

Shrimp cocktail with house mustard dipping sauce | V, DF

HO CHIPS

House-made potato chips blend and choice of 3 dippers | V,DF

BANG-COCK CHICKEN

Crispy spicy twist on fried popcorn chicken with a Thai inspired touch | DF

TWINKLING TOMATOES

Heirloom tomato bruschetta on toasted GF or Rando's baguettes topped with whipped goat cheese and balsamic glaze | V

Choose One

SHRIMPY IRRESISTIBLE

House corn flake crumb golden fried shrimp, house mustard served with French fries and slaw

SEOUL MATE SIZZLE

Korean BBQ-glazed, bone-in pork chop, pineapple-jalapeno salsa, cilantro lime rice, seasonal vegetables | DF

STARTERS

COURSE ONE

HOUSE BITCH

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TOSS MY SALAD

Baby spinach, sunflower seeds, golden raisins, goat cheese, crumbled bacon and Vidalia onion dressing | V

COURSE TWO

NOT SO BASIC BITCH

Arborio rice, sweet English peas, mozzarella cheese, and toasted coconut Brandy cream sauce | V

BOTTOMS UP

Marinated grilled artichoke hearts with a lemon-garlic aioli and fresh herbs | V

DIP ME BABY ONE MORE TIME

Roasted Red Pepper Hummus, GF or Rando's Crostini, Fresh Vegetables | V,DF

ENTREES

OUT & PROUD

Marinated chicken cutlet, crispy cornflake crunch, garlic spinach, mashed potatoes

BOUGIE BAE

8oz NY STRIP grilled to perfection, mashed potatoes, roasted street corn

DRAG SHOW

Portobello mushroom cap, towered with a chickpea cake and alfalfa sprouts served Vegetable Demi Glaze and Old Bay aioli dipping sauce | V,DF

DESSERTS

An assorted plate of confections

Family Style

SHRIMP & TELL

Shrimp cocktail with house mustard dipping sauce | V, DF

SPECIAL APPETIZER OF-THE-DAY

HO CHIPS

House-made potato chips blend and choice of 3 dippers | V,DF

BANG-COCK CHICKEN

Crispy spicy twist on fried popcorn chicken with a Thai inspired touch | DF

TWINKLING TOMATOES

Heirloom tomato bruschetta on toasted GF or Rando's baguettes topped with whipped goat cheese and balsamic glaze | V

Choose One

CATCH OF THE GAY

Pan-seared (Halibut) in citrus beurre Blanc, mashed potatoes, seasonal vegetable pineapple-jalapeno salsa, cilantro lime rice, seasonal vegetables | DF

HOT & CRABBY

Jumbo lump crab cake, house seasonings, house mustard, arugula salad, roasted potatoes | V,DF