

**PUT the SOUTH
in YOUR MOUTH**



**PARTY
TO
CELEBRATE**

*Proudly Serving
Tucson Since 2011*

PICK UP or DROP OFF*

Catering And Lunch Options For Every Occasion

6453 North Oracle Rd, Tucson, AZ 85704

520-797-1233

theparishtucson@gmail.com



facebook.com/TheParishTucson/



instagram.com/theparishtucson/

* Within 10 mile radius of The Parish; subject to delivery fee and availability

PARISH CATERING

Pick up or Drop Off options available
Orders require a 72-hour minimum notice

To book, please contact us at:
theparishtucson@gmail.com

\$= feeds 8-10 ppl \$\$=feeds 20-25ppl
GF= gluten free V= vegetarian

BITES

House-Made Cornbread \$25/\$50
With sweet bourbon butter (V)

Hushpuppies \$40 (30 ea)/\$95 (75 ea)
Sweet and spicy orbs of deep-fried perfection
with tartar sauce (V)

Bacon Popcorn \$25/\$50
Addictive, slightly buttered and impossible to eat just one (GF)

Bacon & Rosemary Caramel Popcorn \$25/\$50
House-made and highly addictive- this ain't no cracker jack! (GF)

Black n Blue Brussels \$30/\$60
Tossed in house-made black & blueberry hot sauce
and candied pecans

MAINS

Chicken & Andouille Gumbo \$45/\$90
Served with rice

Chicken & Tasso Ham Jambalaya \$45/\$90
Spicy Creole rice, mesquite smoked chicken,
local Tasso (GF)

Shrimp & Creamy Grits \$80/\$160
Creole BBQ cream sauce, white cheddar grits (GF)

Red Beans & Rice \$40/\$80
Contains pork (GF)

Carolina Pulled Pork Pibil \$45/\$90
With fresh local buns, pickled papaya slaw, fresh cilantro,
habanero aioli (all on side)

Muffuletta Full Party Sandwich \$150
8-10 Slices
A New Orleans classic stuffed with mortadella, hot Copa,
capicola, salami, pepperoni, Swiss, provolone, olive salad

SALADS

Mesquite Smoked Salmon \$50/\$100
Pomegranate, red onions, gold raisins, lardons,
field greens, spicy candied pecans with
spicy green onion vinaigrette on side (GF)

Garden District \$25/\$50
Cherry tomatoes, jicama, sliced cucumber,
red onion, (GF) (V)
Dressings: lemon blue cheese vinaigrette,
creamy garlic, spicy green onion

ADD ON'S

Collard Greens \$35/\$70
Contains pork (GF)

Smoked Andouille Sausage \$15/lb
By the pound- each pound feeds 4-6 ppl

HOT SAUCES by the BOTTLE \$8 per bottle
Purple Rain - Dry Heat - Saffron Pineapple -
Watermelon - Delta Hot - Crystal

HOUSEMADE DESSERTS

Whole Pies \$60
8 Slices- Pickleberry or Chef's Selection

House-Made Bread Pudding \$35/\$70
Chocolate chips, raisins, butter rum caramel,
fresh whipped cream

BEVERAGES

Arbuckle's Iced Tea \$30/gallon
Fresh Brewed Sweet or Unsweetened with Lemons
Serves 20 people with ice

House-Made Lemonade \$40/gallon
Better than your Grannies
Serves 20 people with ice

Hurricane Mix Non-Alcoholic \$40/gallon
Just add Rum and Ice

*Great Southern
inspired options
that will make
everyone's
mouth water!*

CATERING NITTY GRITTY

All orders are subject to availability.

Drop off option within 10 mile radius of The Parish
and subject to 20% pre-tax total delivery fee.

Payment in full required 72 hours prior to
pick-up or delivery.

All items subject to added tax and gratuity.

Please also note that while we work hard to satisfy all
requests, we are not a facility without known allergens
including but not limited to gluten and nuts.

No substitutions please.

Items can be prepared hot or refrigerated for pick-up
or delivery. Please specify your preference when
confirming your order.

Your order will be packaged in disposable serving
containers which can be served from directly or
transferred to your own serving dishes.

Serving utensils provided upon request for no
additional charge.

Disposable plates, napkins, and cutlery kits are
\$1.50 per person.

Disposable warming chafers cost \$24.95 each and
includes sterno fuel.

Food Safety when serving at home! Hot food should
maintain a temperature of no less than 140°F degrees
and cold food should be at or below 40°F to reduce
the risk of food born illness.

