

Band of Gypsies | Pop-Up

📞 (407) 580 6337 • 🌐 www.bogcatering.net

Appetizer

Salad: Mixed greens with fig & balsamic dressing.

Black Beans: Gypsy style with bacon.

Glad Rags: 1.5 oz Striped Pig Vodka, 1 oz. cucumber puree, and 1 oz. fresh lemon juice. Over ice, and topped with soda water and chili powder.

Starter

Deviled Crab Croquette: Ybor City Style with lemon cilantro aioli, and cayenne pepper. Wrapped and fried in empanada dough.

The Juice Joint: 1.5oz. Striped Gin, 2 oz. fresh lemon juice, 1 oz. pomegranate juice, and a sprig of cilantro.

Main Course

Chicken Sofrito: With chorizo risotto and sardine filet.

The Blind Pig: .75 oz. Striped Moonshine, and 2.5oz Charleston Bloody Mary Mix. Over ice & garnished with veggies.

Dessert

Flan: Abuelita Priede's cream cheese flan paired with a small shot of Striped Spiced Rum.

Custard: Spanish style "Gypsy Arm" custard topped with meringue and sprinkled with café Cubano powder.

The Edge: 1.5 oz. Striped Spiced Rum mixed with homemade apple cider.

Friends

R. Kitchen.....

Hosting

rutledgekitchen.com

(843) 789-4342

Snug spot with a counter & open kitchen offering a seasonal multi-course menu prepped by a select chef.

Striped Pig.....

Drink Pairings

stripedpigdistillery.com

(843) 276-3201

Charleston, South Carolina's first micro-distillery! Striped Pig Distillery is here to reward your taste buds with sophisticated, handcrafted rums, truly fantastic 'moonshine' whiskeys and silky smooth vodka.