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Thank you for considering Fryer's Roadside for your special event! We are happy to welcome groups of 12 - 54 for seated events & up to 60 for standing receptions on our newly renovated patio. Seated events require a \$25 reservation fee per table of 4 guests (maximum 6 guests per table for a cozy seating arrangement). Standing receptions require a patio reservation fee, which may vary depending on day & time of your event.

How it works:

Food is pre-ordered based on the private event menu selected by the host and is served family style. Food is delivered on trays per table by course - starting with Bakes, followed by Proteins, Sandwiches, & Sides, then Dessert.\* Beverage orders are taken from guests at the event.

\*Our kitchen is happy to store, cut, & serve outside cakes/pies for an additional fee of \$2/person.

Menus are priced per person, with a minimum order of 12 (excluding Maryland sales tax & 20% gratuity) & include a bottled beverage. We kindly ask that the entire party enjoy the same menu.

Event timeline extends over a 2-hour period, allowing 30 minutes for set-up prior to event start time. Additional time may be added to any event for an additional table reservation fee, which may vary depending on day & time of the event.

Decorations are welcomed & encouraged! We kindly ask to refrain from bringing glitter or confetti of any kind. Our patio includes Giant Jenga, Connect Four, & Cornhole for guests to enjoy during events.

Fryer's Roadside requires a completed credit card authorization form in the event of a late cancellation & a signed contract for all private events. There is a \$20 administrative fee added to all events. The final guaranteed number of guests must be received two (2) business days prior to your function; otherwise, the guest count listed on the signed contract will be considered your guarantee. You will be charged for the actual guest count in the case it exceeds your guaranteed guest number. Private event checks cannot be split multiple ways.

Once again, thank you for contacting Fryer's Roadside for your celebration. We look forward to working with you!

Meagan Manahan, Events Manager events@allsetrestaurant.com

Jennifer Meltzer, Managing Partner



# **PRIVATE EVENT PACKAGES**

Please select from the following menu for private events. A la carte platters can be added to any selection.



## **PRIVATE EVENTS MENU** \$40 PER PERSON

Excludes Tax & Gratuity

## BAKES

CHOOSE 1

**BUTTERMILK BISCUIT** SOUTHERN BUTTERMILK BISCUITS

HAWAIIAN ROLLS SWEET ROLLS

**CORNBREAD** FRESH CORN, SEA SALT

**PROTEINS** CHOOSE UP TO 2

**CAROLINA PULLED PORK**(GF) SLOW SMOKED BBQ PULLED PORK

**SLICED TEXAS BRISKET**(GF) CHERRY WOOD SLOW SMOKED TEXAS STYLE BRISKET

**BBQ PORK RIBS**(GF) SLOW SMOKED BBQ PORK RIBS

**SLOW SMOKED CHICKEN**(GF) SLOW SMOKED 1/2 CHICKEN

PULLED SMOKED CHICKEN(GF) SLOW SMOKED PULLED CHICKEN

CHICKEN TENDERS BREADED AND FRIED CHICKEN BREAST

FRIED SHRIMP BUTTERMILK & CORNMEAL BATTERED

FRIED FISH FILET BUTTERMILK & CORNMEAL BATTERED WHITING SANDWICHES

CHOOSE UP TO 2

FRIED CHICKEN CLASSIC FRIED CHICKEN, DILL PICKLES, COLESLAW, COMEBACK SAUCE

**CHOPPED TEXAS BRISKET** SALT & PEPPER TEXAS BRISKET, DILL PICKLE, COLESLAW, SC GOLD BBQ SAUCE

**CAROLINA PULLED PORK** CAROLINA PULLED PORK, ZUCCHINI PICKLE, COLESLAW, PICKLED RED ONION, NORTH CAROLINA BBQ SAUCE

**CUBAN PANINI** CAROLINA PULLED PORK, HAM, PICKLES, SWISS, DIJONNAISE

**FRIED FISH** CLASSIC FRIED WHITING, COLESLAW, TARTAR SAUCE

MAMBO CHICKEN CLASSIC FRIED CHICKEN, MAMBO SAUCE, DILL PICKLES

**BUFFALO CHICKEN** CLASSIC FRIED CHICKEN, BUFFALO SAUCE, SWISS, BLEU CHEESE, DILL PICKLES

SIDES CHOOSE UP TO 2

COLLARD GREENS BBQ BEANS POTATO WEDGES HONEY SRIRACHA -BRUSSELS SPROUTS COLESLAW PICKLES MAC & CHEESE POTATO SALAD CORN ON THE COB

### DESSERTS

CHOOSE 1

#### CHOCOLATE CHIP COOKIES

MILK & SEMI-SWEET CHOCOLATE, BROWN SUGAR

FRIED OREOS (GF, M) TEMPURA BATTERED, POWDERED SUGAR, CHOCOLATE GANACHE

FRIED CHEESECAKE CINNAMON SUGAR

MILKSHAKE & SOFT SERVE UPGRADE +\$5 PER PERSON VANILLA, CHOCOLATE, OR STRAWBERRY MILKSHAKES (GF) VANILLA, CHOCOLATE, OR SWIRL SOFT SERVE (GF) ADDITIONAL TOPPINGS \$0.75 EACH

# BEVERAGES

SWEET TEA UNSWEETENED TEA BOTTLED WATER LEMONADE PEPSI DIET PEPSI DR. PEPPER STARRY CRUSH ORANGE CRUSH GRAPE GINGER ALE

## A LA CARTE PLATTERS PRICED FOR 12 PEOPLE

Excludes Tax & Gratuity

**CHICKEN WING SAMPLER PLATTER** - \$112 BBQ DRY RUB (GF), HONEY SRIRACHA (GF), WHOLE FRIED WINGS

CARROTS, CELERY, BLEU CHEESE, RANCH

#### MONEY MUSCLE BBQ SAMPLER PLATTER- \$330 SELECT TWO PROTEINS & TWO SIDES

HAWAIIAN ROLLS, PICKLES, KANSAS CITY, NORTH CAROLINA, SOUTH CAROLINA GOLD BBQ SAUCES

**PROTEINS** (GF)

CAROLINA PULLED PORK SLOW SMOKED BBQ PULLED PORK SLICED TEXAS BRISKET CHERRY WOOD SLOW SMOKED TEXAS STYLE BRISKET BBQ PORK RIBS SLOW SMOKED BBQ PORK RIBS SLOW SMOKED CHICKEN SLOW SMOKED 1/2 CHICKEN PULLED SMOKED CHICKEN SLOW SMOKED PULLED CHICKEN

**SIDES** 

COLLARD GREENS (GF, V) BBQ BEANS (GF, V) POTATO WEDGES HONEY SRIRACHA BRUSSELS SPROUTS (GF) POTATO SALAD COLESLAW (GF) PICKLES (GF, V) MAC & CHEESE CORN ON THE COB (GF)





Host Full Name:

Host Email:

Host Phone Number:

Nature of Event:

Event Date:

Event Time:

Number of Guests (Final # required 48 hrs in advance):

Bakes Selection (Choose up to one):

Proteins Selection (Choose up to two):

Sandwiches Selection (Choose up to two):

Sides Selection (Choose up to two):

Desserts Selection (Choose up to one):

Please return form to events@allsetrestaurant.com & a member of our team will reach out about next steps. If you have any additional questions, please do not hesitate to email us or leave a message at 443-692-4048.

Once again, thank you for contacting Fryer's Roadside for your celebration. We look forward to working with you!

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