



2022 Catering Menu

Smoked Meat by the Pound

1lb. serves approx 3 people

Pulled Pork	\$19
Chopped Hand-Carved Brisket (sliced upon request)	\$25
Sliced Ham	\$22
Burnt Ends	\$25
Amazing Slow Smoked BBQ Rub Wings (10)	\$18
Half Chicken (1)	\$12

DON'T FORGET YOUR SAUCE

1/2 Quart - \$9 Quart - \$18

*House BBQ Carolina BBQ Alabama White Honey Garlic Terriyaki Buffalo
Low & Slow Ranch Blue Cheese Chipolte Ranch Adobo Lime*

Accompaniments

Order by the HALF PAN (Serves approx 25) or FULL PAN (Serves approx 50)

Coleslaw	\$50 / \$100
Charred Broccoli	\$50 / \$100
Brussel Sprouts	\$65 / \$130
Mac + Cheese	\$60 / \$120
Baked Beans	\$60 / \$120
BBQ Chips (bag)	\$40
Garden Salad	\$35 / \$70
Ceaser Salad	\$35 / \$70
Chopped Salad	\$65 / \$130

Extras

Loaf Texas Toast	\$9
Brioche Slider Buns (12)	\$10
Pickles (chips)	\$12
Plastic ware + Plates (per person)	\$3
Chaffing Dish Buffet Set	\$19
<i>(Stand, full water pan, 2 sternos and 1 serving utensil)</i>	
Additional Serving Utensil (each)	\$3

Delivery available with a minimum of \$500 with a 15% delivery & setup fee (restrictions may apply).

Full service and table display available upon request, additional fee will apply.

• Prices subject to change. •