

# Johnson's BBQ: Catering Menu

**The Sampler:** Choose three of our delicious smoked meats paired with three savory sides, \$15.00 per person.

**Two Meats, Two Sides:** Choose two of our delicious smoked meats and two savory sides, \$10.50 per person.

**Boxed Lunch:** Smoked turkey breast OR ham sandwich, potato chips, potato salad, OR slaw, and a cookie, \$10.50 per person.

<b><u>Smoked Meats:</u></b> Hand rubbed with our signature spices and hickory smoked for hours.	<b><u>Savory Sides:</u></b>
pulled pork	baked beans with brisket
pulled chicken	baked potato
smoked sausage (hot link, jalapeno cheddar link)	green beans with brisket
beef brisket (\$2.00 per person)	mac n cheese
boneless pork chop	mixed green salad
	potato salad
	sweet corn casserole
	sweet vinegar slaw

<b>Desserts: serves 15-20</b>	
brownie	\$45.00
seasonal fresh cobbler	\$45.00
bread pudding with rum sauce	\$45.00
banana pudding	\$32.00
cookies	\$1.5 per person

<b>Drinks</b>	
pop	\$2.00
bottled water	\$1.50
sweet/unsweet tea	\$8.50 per gallon
lemonade	\$8.50 per gallon

\*We offer full bar service and carry a wide selection of domestic beers, craft beers, and wine. Full bar options are available for weddings and special events.

**Additional Extras:** fresh veggie or fruit platters, cheese and crackers, smoked beef ribs, smoked salmon, shrimp cocktail

Ask about our WHOLE HOG.

**Sauces:** \$18.00 per gallon; \$5.00 per 16 ounce bottle

\*Carolina, Papaw's Sweet, Fritz of Fire, Reverend Gogan's XXX, Granny's Vinegar, Southern White