

Catering Menu

The Sampler: Choose three of our delicious smoked meats paired with three savory sides, **\$18.00 per person.**

Two Meats, Two Sides: Pork and chicken and two savory sides, **\$13.50 per person.** (Add \$2.00 to substitute brisket)

Two Meats, Three Sides: Pork and chicken and three savory sides, **\$15.50 per person.** (Add \$2.00 to substitute brisket)

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

Additional sides are \$2.00

(all catered packages include sauce, buns, plates, napkins and cutlery.)

Smoked Meats

Hand rubbed with our signature spices and hickory smoked for hours.

Pulled Pork

Pulled Chicken

Smoked Sausage (hot link, jalapeno cheddar link)

Beef Brisket (+\$2.00 per person)

Boneless Pork Chop

Savory Sides

Baked Beans with Brisket

Baked Potato

Green Beans with Brisket

Mac-N-Cheese

Mixed Green Salad

Potato Salad

Sweet Corn Casserole

Sweet Vinegar Slaw

Desserts: serves 15-20

Brownie	\$45.00
Seasonal Fresh Cobbler	\$45.00
Bread Pudding with Rum Sauce	\$45.00
Banana Pudding	\$32.00
Cookies	\$1.50 per person

Drinks

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.

Service & Gratuity: We also charge a 15% full service fee and a 10% gratuity.

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 Goban's XXX, Granny's Vinegar, Southern White