



# Catering Menu

We offer both on- and off-site catering and in addition to the pre-selected menus below, we can also create a custom-designed menu to fit any budget or event. Please call us at 231-2385 to let us know how we can help!

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## SLIDER BUFFET \$8 per person

10 person minimum

Includes pulled pork, buns, chips, tea or lemonade

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## BLOWIN' SMOKE BURGER FEED \$12 per person

15 person minimum

Ok, it's not exactly bbq, but we cook a mean burger and provide everything for a great outdoor event.

6 oz. burgers and all-beef hotdogs

Include buns, chips, coleslaw, baked beans, condiments, lettuce and tomato and cookie tray

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## BARBECUE BUFFET \$10 per person

20 person minimum

**Choice of one meat:** pulled pork, sliced beef brisket or smoked chicken

Includes buns, chips, coleslaw, dessert squares and tea or lemonade

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## BIG BARBECUE BUFFET \$15 per person

25 person minimum

**Choice of two meats:** smoked salmon patties, pulled pork, sliced beef brisket or smoked chicken

Includes buns, chips, coleslaw, cornbread, dessert squares and tea or lemonade

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## BIGGER BARBECUE BUFFET \$20 per person

25 person minimum

Includes baby-back ribs, smoked chicken, sliced beef brisket, cornbread, coleslaw, potato salad, dessert squares, iced tea or lemonade

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## SOUTHERN LUAU \$30 per person

25 person minimum

Whole suckling pig with apple cider glaze

Whole smoked salmon with grilled pineapple salsa

Whole chicken (quartered) with Vidalia onion relish

Baked black beans with fried plantains

Sesame coleslaw

Potato salad

Fresh fruit

Smoked gouda biscuits

Wide selection of desserts

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## BIG CITY BBQ BUFFET \$45 per person

25 person minimum

Pecan smoked leg of lamb with garlic and rosemary

Smoked sturgeon with white truffle and braised fennel

Fred Flintstone beef ribs with blackberry ancho chili glaze

Rabbit legs wrapped in applewood smoked bacon in thyme jus

Coffee crusted pork shoulder

Herbed cous cous with dried cherry and aged sherry vinegar

Marinated white and green asparagus with shitake mushrooms

Black beans with fried plantains