

OFF SITE CATERING MENU

MEAT SAMPLER \$170

MEAT UPCHARGE: \$12 - FEEDS 10-12

2 POUNDS BRISKET chopped or sliced
2 POUNDS PULLED PORK
1 WHOLE CHICKEN quartered
1 SLAB OF SPARE RIBS
2 QUARTS OF CLASSIC SIDES
1 PINT OF SAUCE

15-PERSON PLATTER \$285

MEAT UPCHARGE: \$12

3 POUNDS BRISKET chopped or sliced
3 POUNDS PULLED PORK
2 WHOLE CHICKEN quartered
2 QUARTS OF COLE SLAW
2 QUARTS OF CLASSIC SIDES
1 QUARTER PAN OF MAC N CHEESE
15 BUNS OR WHITE BREAD
1 PINT OF PICKLES & ONIONS
1 PINT OF SAUCE

CHEF'S SALAD \$25

1/2 PAN WITH CHOICE OF 8oz DRESSING
BLUE CHEESE
BUTTERMILK RANCH
RED WINE VINAIGRETTE
HONEY MUSTARD

PINTS \$8/ QTS. \$15/ 4 QTS. \$50

SMOKEY CORN	GREEN BEANS
TOMATO & OKRA	COLLARD
CANDIED YAMS	GREENS
BLACK EYED PEAS	BAKED BEANS
BUTTER BEANS	POTATO SALAD
COLE SLAW	MAC N CHEESE

BY THE POUND

PULLED PORK	\$18/lb
SMOKED TURKEY	\$18/lb
BEEF BRISKET	\$28/lb
SMOKED SAUSAGE	\$18/lb
HOT LINKS	\$18/lb
WHOLE CHICKEN	\$20
FULL SLAB SPARE RIBS	\$32
CHICKEN TENDERS <small>15 pieces</small>	\$45
SMOKED WINGS <small>25 pieces</small>	\$40
PIMENTO CHEESE	\$20/pint
SMOKED FISH DIP	\$20/pint
CORNBREAD MUFFIN <small>a dozen</small>	\$16
GOURMET COOKIES OR BROWNIES OR MIXED <small>a dozen</small>	\$36

ALL ORDERS ARE FOR PICKUP ONLY
LARGE CATERING ORDERS MAY REQUIRE
48-HOURS NOTICE BEFORE PICK UP



CARRY OUT MENU