



# CATERING MENU

## SIGNATURE PACKAGES

THESE ARE SOME OF OUR FAVORITE FULL SERVICE, CHEF CURATED PACKAGES. NO SUBSTITUTIONS PLEASE. 25 PERSON MINIMUM

### The Backyard BBQ

Includes all sauces and fixings  
\$27 per person

- Beef Brisket, sliced to order
- Baby Back Pork Ribs
- 14 hour smoked Pork Shoulder
- Classic cole slaw
- Buttered corn on the cob
- 14 hour smoked beans
- Cornbread and butter
- Fresh garden salad

### The Cookout

A traditional holiday weekend spread, perfect for any occasion!  
\$20 per person

- Burgers, Brats, and All Beef Hotdogs
  - Choice of 3 sides from our build your own selection
- OR
- Choice of 2 sides and 1 desert
  - Complete toppings bar and all buns



### Taco and Fajita Bar

Our take on a summertime classic, barbecue meets texmex. Choose 2 meats

\$21 per person

- Southwest grilled chicken breast
- Chili lime smoked pit beef
- Adobo lime grilled shrimp
- Marinated flank steak
- Mexican dirty rice
- Smoked Pinto or Black beans
- Toppings bar including house made guacamole
- Flour tortillas, crunchy taco shells

### The Smoker Clambake

Traditional spread of New England seafood cooked over hardwood coals right in our smoker. generously seasoned with our seafood seasoning  
MARKET PRICE, CALL TO INQUIRE

- Little neck clams
- One full lobster per guest
- Choice of PEI mussels or local oysters
- Smoked sausages
- Red potatoes
- Lemon, drawn butter, garden salad

IF YOU DON'T SEE SOMETHING LISTED, ALL YOU HAVE TO DO IS ASK! WE WILL HAPPILY CUSTOMIZE A MENU TO SUIT YOUR EVENT

## BUILD YOUR OWN

FULL SERVICE PACKAGES, 25 PERSON MINIMUM  
1 MEAT AND 1 SIDE \$13 PER PERSON  
2 MEATS AND 2 SIDES \$18 PER PERSON  
3 MEATS AND 3 SIDES \$ 23 PER PERSON

### The Meats

Additional charges as marked are  
PER PERSON

- 14 hour smoked pork shoulder
  - Beef Brisket +\$2
- Maple Mustard smoked chicken
- Marinated grilled chicken breast
- Smoked southwest meatloaf
- Smoked Bratwurst or Kielbassa
- Korean style beef shortrib +\$2
  - Baby back pork ribs +\$1
  - Slow smoked beef ribs +\$2.5
- Smoked Italian sausage and peppers

### The Sides

- Mac and 4 cheese
- Mexican style street corn
  - Buttered corn
- Garlicky green beans
- Garlic mashed potatoes
- Roasted potatoes
- 14 hour smoked beans
  - Classic cole slaw
- Kicked-up potato salad
- Roasted seasonal veggies
  - Classic baked ziti

## THE WHOLE HOG

SO SPECIAL HE GETS HIS OWN SECTION...  
OUR WHOLE, SLOW SMOKED PIGS COME WITH 2 SIDES OF YOUR CHOICE.

PRICES VARY, GIVE US A CALL TODAY

## SELF SERVE PARTIES

AVAILABLE FOR PICKUP OR DROPOFF.

1 POUND OF MEAT FEEDS 2-3

1/2 PAN SIDE FEEDS 15-20 FULL PAN FEEDS 35-40

### The Meats

BRISKET..... \$22/ LB

- PULLED PORK SHOULDER....\$15/LB
- MAPLE MUSTARD CHICKEN....\$15/LB
- SMOKED MEATLOAF....\$15/LB
- BRATWURST OR KIELBASSA....\$18/LB
- KOREAN BEEF SHORTRIB...\$24/LB
- SMOKED BEEF RIBS....\$10/BONE
- BABY BACK RIBS...\$20/RACK (feeds 4)
- SAUSAGE AND PEPPERS...\$15/LB

### The Sides

\$35/HALF PAN, \$70/FULL PAN

- GARLICKY GREEN BEANS
- ROASTED RED POTATOES
- GARLIC MASHED POTATOES
- 14 HOUR SMOKED BEANS
- KICKED-UP POTATO SALAD
- MAC AND 4 CHEESE
- ROASTED SEASONAL VEGGIES
- CLASSIC BAKED ZITI
- BUTTERED CORN ON THE COB
- MEXICAN STREET CORN \$50 OR \$85
- CLASSIC SLAW, \$20 OR \$40

Complete chafing sets \$12 each.

Disposable silverware and plates, \$1 per person

## EXTRAS AND DESERTS

JAZZ UP ANY PACKAGE OR PARTY WITH THE FOLLOWING ADDITONS OR OUR SMOKER BAKED DESERTS. PRICED AS MARKED

### Full Service price per person

- GARDEN SALAD.....\$1
- CEASER SALAD.....\$1.50
- LOCAL CHEESE BOARD....\$2.50
- DELI TRAY.....\$2
- FRESH FRUIT.....\$2.50
- FRESH VEGETABLE TRAY.....\$2

### Self Serve, priced as marked

PLATTERS FEED 15-20

- LOCAL CHEESE BOARD....\$55
- DELI TRAY....\$40
- FRESH FRUIT....\$40
- FRESH VEGETABLES.... \$35

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1/2 PAN FEEDS 20, FULL PAN FEEDS 40

\$25/HALF PAN, \$50/FULL PAN

- GARDEN OR CAESER SALAD
- SMOKED PEACH COBBLER, SEASONAL CRUMBLE, MEXICAN CHOCOLATE CAKE, CHOCOLATE BREAD PUDDING, BROWNIES.....\$ 2.50

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