



# FULL SERVICE CATERING MENU

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## GUIDE TO ORDERING

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First call a catering coordinator today @ 614-300-7358

Let's set a time to discuss the nature of your event, date and time, and number of guests you are expecting. From there our catering coordinator will help you put together a menu to suite your budget. If you want a certain type of food that is not listed on our menu, just ask our coordinator if it is possible. We try very hard to accommodate any and all reasonable requests that we feel confident to deliver.

For best service, please give us at least a 2 week notice before booking an event, but if you need same day or same week help, just give us a call and we will try our best to facilitate.

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## SERVICE

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**FULL SERVICE** Our full service catering includes buffet set up and tear down by professional service attendants, 2 hours of service, black floor length table cloths. (tables not included), plates, napkins and silverware. We will also leave a reasonable amount of left overs (if desired and available) upon completion of service period. The fee is 25% of your total food cost. Other fees apply based on your event.

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## OUR PROMISE

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With over 35 years of experience, we are food experts. We started as a catering company and we continue that tradition having catered hundreds of events as large as 5000 people. We promise you and your guests plenty of memorable food served by veteran catering staff members. We take pride in keeping food temperature safe during transportation and during your event. You can rest assured this will be the easiest part of your event.

### HEALTHY FACTS

We choose products that are better for YOU!

Rectopamine free pork

E.D.T.A. free mayonnaise

Tripolyphosphate free shrimp

No soybean oil in our dressings

No sugar or gluten in our bbq rub

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## THE DETAILS

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All prices are per person and do not include service charges. A 25% deposit is due at the time your order is placed in order to secure your date. Guest count can be raised until one week prior to the event. Payment can be made by check or credit card. A 3% convenience fee is added for all credit card transactions.

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# TACO BAR

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## **BRISKET TACO BAR**

Smoked Brisket tender, smoked to perfection and diced. \$15/per person

## **PULLED PORK TACO BAR**

Slow smoked and pulled tender pork. \$12 per person

## **SMOKED CHICKEN TACO BAR**

Slow smoked and pulled chicken sauced with our signature BBQ sauce. \$12 per person

## **ALL TACO BARS INCLUDE**

- \* Street size flour or corn shells
- \* Lettuce
- \* Onion
- \* Tomatoes
- \* Jalapeños
- \* Shredded cheddar cheese
- \* Chipotle sour cream
- \* Salsa verde

## **BBQ JACK FRUIT**

For our vegetarians!! Ask us for details

## **ADDITIONAL ITEMS**

### **GUACAMOLE**

Fresh avocados with tomatoes, jalapeños, red onion and lime juice. Served with Corn tortilla chips. \$5 per person

### **QUESO**

Cheese sauce with jalapeño juice. Served with corn tortilla chips. \$5 per person

### **CILANTRO RICE**

White rice with cilantro. \$2 per person

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## FROM THE GARDEN

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### **SEASONAL SALAD**

Ask your catering associate to update you on the current offering. Price may vary

### **SMOKEHOUSE CAESAR SALAD**

Romaine lettuce, shaved parmesan, smoked Caesar dressing. Side \$5 per person Full \$8 per person

### **BBQ CHEF SALAD**

Chopped Romaine lettuce, roasted tomatoes, cucumber, charred sweet corn and poblano pepper blend, sharp cheddar cheese, and smoked gouda, drizzled with bbq ranch dressing. Side \$5 per person Full \$9 per person

### **TOSSED SALAD**

Fresh greens, tomatoes, cucumbers, shredded carrots, choice of 2 dressings. Side \$3 per person Full \$5 per person

### **PASTA SALAD**

Cold pasta with tomatoes, cubed cheddar cheese, bell pepper mix, and red onion with an old family recipe for the dressing. \$6 per person

### **POTATO SALAD**

Southern mustard potato salad like your mom makes. \$4 per person

## **SCRATCH DRESSINGS**

Italian, Ranch, BBQ Ranch, Peach Champagne Vinaigrette, Moody Blue Cheese, Mustard Vinaigrette, Smoked Caesar, and French.

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## APPETIZERES

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### **SMOKED KIELBASA SAUSAGE**

Served with honey mustard dipping sauce. \$4 per person

### **SPICY MAPLE PORK & GRITS**

Carolina style pork served on cheddar sausage grits with candied bacon and spicy maple syrup. \$5 per person

### **PIMENTO CHEESE & CRACKERS**

House made creamy pimento cheese spread served side assorted crackers. \$5 per person

### **CRAB CAKE SLIDERS**

Our house made crab cake on a potato slider bun. \$8 per person

### **BBQ BACON SKEWERS**

House cured and smoked bacon with choice of glazes. Siracha maple BBQ. \$4 per person

### **ASSORTED CHEESE PLATTER**

Delicious assorted fresh cheeses served with olive spears and crackers. \$4 per person

### **VEGETABLE CRUDITÉ TRAYS**

Fresh or local assorted vegetables served with our house made buttermilk ranch. \$4 per person

### **RIB SAMPLER**

3 bone sampler with side of house BBQ \$6 per person

### **FRUIT PLATTER**

Variety of fresh seasonal fruits served with your house made fruit dip. \$4 per person

### **ROASTED BRUSSEL SPROUTS**

Roasted Brussels tossed in our house mustard vinaigrette. \$5 per person

### **HUSH PUPPIES**

Corn meal batter deep fried served with honey butter \$5 per person

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# O H I O B B Q

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*We use shagbark hickory and cherry wood and our piggy stardust bbq rub to create our 35 year old recipe.*

## **BEEF BRISKET**

Slow smoked brisket cooked for up to 18 hours with shagbark hickory or cherry wood. \$10 per person

## **BRISKET BURNT ENDS**

Beef Brisket double seasoned and double smoked. \$9 per person

## **PULLED PORK SHOULDER**

Pork Shoulder smoked, seasoned, and pulled to order. \$8 per person

## **PULLED CHICKEN**

Dark meat chicken smoked and pulled mixed with smokey bbq sauce. \$8 per person

## **BBQ JACKFRUIT**

Jackfruit simmered in BBQ sauce and piggy stardust creating a delicious vegan BBQ. \$7 per person

## **SMOKED KIELBASA**

Double smoked kielbasa seasoned and grilled. \$8 per person

## **MAKE IT A SANDWICH!**

Split Rolls \$0.35 per person  
Gluten Free Bun \$1.25 per bun

## **RIBS & WINGS**

### **SMOKEHOUSE RIBS**

Our ribs are full of meat and up to 4 pounds a slab before cooking. Rubbed and smoked to perfection.  
3 bone \$6 per person 6 bones \$12 per person

### **SMOKED WINGS**

Jumbo Chicken Wings Smoked low and slow then flash fried to order.  
3 wings \$5 per person 6 wings \$10 per person  
Sweet BBQ, Buffalo, Hot Buffalo

## **LARGE CUTS**

### **SMOKED PRIME RIB**

Smoked Prime rib that can be sliced to order at the event at a carving station.  
\$25 per person

### **SMOKED BEEF TENDERLOIN**

The finest cut smoked to perfection and carved on site.  
\$25 per person

### **SMOKED PORK TENDERLOIN**

Tender pork loin smoked to perfection and carved on site.  
Could also do stuffed pork tenderloin. Ask for details.  
\$22 per person

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# R I D E W I T H S

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## **COLLARD GREENS**

Collard Greens, onions, smoked pork, vinegar, and sugar. \$4 per person

## **PICKLES**

Bread n butter pickles and onions made in house \$0.40 per person

## **CHEESY POTATOES**

\$5 per person

## **BARREL BBQ CHIPS**

House made using our Piggy Stardust rub on kettle style potato chips. \$3 per person

## **GREEN BEANS AND BACON**

\$6 per person

## **MAC & CHEESE**

Cavatappi pasta, aged cheddar cheese sauce, salt & pepper \$5 per person

## **SPICY MAC & CHEESE**

Cavatappi pasta, aged cheddar cheese sauce, jalapeños slices and sriracha. \$5 per person

## **BBQ BEANS WITH BRISKET**

Our unique blend of beans makes our baked beans one of a kind. \$5 per person

## **CHEDDAR & SAUSAGE GRITS**

\$5 per person

## **CREAMY SLAW**

Creamy house made slaw dressing with EDTA free mayo, sugar, vinegar, and celery seed. \$4 per person

## **CORNBREAD CAKE**

Sweet Moist Cornbread topped with butter spread. \$4 per person

## **ROASTED CHEF'S VEGETABLE**

Seasonal vegetable roasted to perfection \$5 per person

## **MASHED POTATOES & GRAVY**

\$5 per person

## **BBQ BAKED POTATO BAR**

Baked potato Bar with all the fixings. Butter, sour cream, shredded cheddar cheese, cheddar cheese sauce, salsa, steamed broccoli, chives, and jalapeños. Add bacon for \$1.50 per person

One meat \$9 per person Two meats \$15 per person

## **BBQ MAC & CHEESE BAR**

Cavatappi pasta with our house made cheese sauce with all the fixings. Includes shredded cheddar cheese, chives, steamed broccoli, Chipotle sour cream, jalapeños, spicy Mac sauce. Add bacon bits for \$1.50 per person.

One meat \$9 per person Two meats \$15 per person

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## BREAKFAST

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### ***BREAKFAST BUFFET***

Cinnamon Roll Bread Pudding  
Scrambled Eggs  
Charred Corn, Poblano Potato Hash  
Cheddar Biscuits  
Fruit Salad  
Choice of Bacon or Smoked Kielbasa Sausage \$20 per person

### ***ADDITIONAL ITEMS***

Belgian Sugar Pearl Waffle \$2.50 each  
Red Eye Gravy \$2 per person  
Egg Frittata \$6 per person

### ***OTHER IDEAS***

Breakfast Burritos  
Your favorite flavor of Bread Pudding  
Breakfast Pizzas Call for Pricing

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## SWEETS

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### ***PEACH BREAD PUDDING***

Ripped bread and peaches tossed in traditional egg custard baked golden brown with sweet cream and caramel sauce. \$5 per person

### ***CHOCOLATE TEXAS SHEET CAKE BARS***

Velvety moist cake with sweet chocolate frosting. \$4 per person

### ***ASSORTED COOKIES***

Chocolate Chip, Oatmeal Raisin, and Peanut Butter \$3 per person

### ***LEMON BLUEBERRY COBBLER***

Lemon Blueberry Cobbler with a cornmeal sugar-cookie crust. \$4 per person

### ***FUDGE BROWNIE***

Fudge brownie with chocolate chips \$3 per person

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## LOW COUNTRY BOIL

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If you want a crowd pleaser, this is the way to do it. Steamed on site and poured out on a large table for everyone to enjoy, it is a sight to behold and a summer time favorite.

Clams, PEI mussels, crab legs, shrimp, smoked kielbasa, corn on the cob, and red skin potatoes in our famous lemon butter sauce. Per market price

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## ON THE GRILL

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We can grill on site for special events but this service requires additional charges and specific minimum. Please call your catering associate for details.

***BURGERS*** \$9 per person

***MARINATED CHICKEN BREAST*** \$9 per person

***ALL BEEF HOTDOGS*** \$6 per person

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## WHOLE HOG ROAST

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One whole hog will feed 100 people. It is smoked for 15 hours prior to your event and served on a 70" hand make wooden platter. All hogs are locally raised and sourced, fresh, never frozen.

This is the perfect option for graduations, corporate events, weddings, and tailgates. \$700

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## DRINK SERVICE

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### ***A LA CARTE DRINKS***

Brown Sugar Sweet Tea \$2 per person  
Un-sweet Tea \$2 per person  
Lemonade \$2 per person  
Coffee \$2 per person  
Bottled Water \$2 per person

***STANDARD BEVERAGE SERVICE*** For full service events this package includes beverage equipment, ice, disposable cups, and napkins during the duration of the event. Includes bottled water, sweet or unsweet tea, and lemonade. **\$5.50 per person**

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## CUSTOMIZABLE BAR SERVICE

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Our pricing starts as low as \$8 per person. Call us to discuss customizing your perfect package.

Bartenders available for \$250 for 5 hours (this includes arriving an hour ahead of event to set up the bar). Additional hours are \$50/hr.

***BLOODY MARY BAR*** Includes Vodka, regular and spicy Bloody Mary mix, assortment of cheese cubes, house cured bacon, smoked kielbasa pieces, assortment of pickled vegetables, celery stalks, olives, assorted fresh vegetables, horseradish, hot sauce. **\$12 per person**

***BATCH COCKTAILS*** We can make a batch of your favorite Barrel & Boar cocktails. (provides 50 cocktails) **\$350**

