



CATERING MENU

THE MEATS

In a buffet situation, the average person takes about 12 oz of meat each. 1/4 Pan feeds 10 people, based on 8oz portion. 1/2 Pan feeds 20 people, based on 8oz portion. Full Pan feeds 40 people, based on 8oz portion.

PULLED PORK

1/4 Pan / \$85.00
1/2 Pan / \$170.00
Full Pan / \$340.00

SMOKED BEEF BRISKET

1/4 Pan / \$130.00
1/2 Pan / \$260.00
Full Pan / \$500.00

SMOKED PULLED CHICKEN

1/4 Pan / \$85.00
1/2 Pan / \$170.00
Full Pan / \$340.00

PORK RIBS

1/4 Pan / \$120.00
1/2 Pan / \$240.00
Full Pan / \$480.00

SMOKEN CHICKEN THIGHS

1/4 Pan / \$70.00
1/2 Pan / \$140.00
Full Pan / \$280.00

THE SIDES

1/4 Pan feeds ten people, based on 7oz portion. 1/2 Pan feeds twenty people, based on 7oz portion.

CORN BREAD \$ 10.00

A dozen mini muffins

CUKE SALAD

1/4 Pan / \$27.50
1/2 Pan / \$55.00

SLAW

1/4 Pan / \$27.50
1/2 Pan / \$55.00

BAKED BEANS

1/4 Pan / \$27.50
1/2 Pan / \$55.00

POTATO SALAD

1/4 Pan / \$27.50
1/2 Pan / \$55.00

MAC N' CHEESE

1/4 Pan / \$42.50
1/2 Pan / \$85.00

BLACKEYED PEAS

1/4 Pan / \$27.50
1/2 Pan / \$55.00

COLLARD GREENS

1/4 Pan / \$42.50
1/2 Pan / \$85.00

GREEN SALAD

Served with honey mustard
vinagarett
1/4 Pan / \$27.50
1/2 Pan / \$55.00