



Catering Menu

Hot Appetizers

Bacon Wrapped Smoked Jalapeno

Bacon-wrapped jalapeno halves stuffed with Ricotta, Cream Cheese, pineapple and herbs, smoked to perfection
\$30/dozen

Smoked Jumbo Chicken Wings

Wet-rubbed whole wings with our Honey Hot Sauce, wood-smoked, and served with Blue Cheese or Ranch dressing
\$28/dozen

Mini Crab Cakes

A mini crab cake with remoulade
\$30/dozen

Smoked Meatballs

Bite-size beef meatballs wrapped in bacon and smoked
\$26/dozen

Smoked Sausage Balls

Bite-size sausage balls wrapped in bacon and smoked
\$28/dozen

Appetizer Platters

Vegetables Platter

A variety of seasonal vegetables, served with artisan crackers and dressing
\$80/tray (serves 25-30)

Cheese Platter

Chef's selection of cheeses, served with artisan crackers
\$90/tray (serves 25-30)

Fresh Fruit Kabobs

Seasonal cut fruits served on skewers
\$75/tray (serves 25-30)

Meat & Cheese Platter

Chef's selection of dried meats and cheeses, served with artisan crackers \$110/tray (serves 25-30)

Mozzarella & Tomato Skewers

Fresh Mozzarella balls and Grape Tomatoes with Basil and Balsamic glaze \$90/tray (48 skewers)

Cold Side Dishes

BBQ Potato Salad

Classic potato salad with red-skinned potatoes, red onion, seasoning, a touch of BBQ sauce and hard-boiled eggs in a light and creamy dressing \$35/ half tray (serves 15-20)

Cole Slaw

Crispy green and red cabbage with shredded carrots in our house made dressing. \$20/ half tray (serves 15-20)

Grandma's Noodle Salad

Elbow noodles, chunk-light tuna and seasoning in a creamy dressing \$32/ half tray (serves 15-20)

House Salad

Mixed field greens with shaved carrots, candied pecans, dried cranberries and feta cheese crumbles

Classic Hot Sides

Smoked Mac and Cheese

Creamy cheese sauce with elbow pasta, bacon and our special blend of seasoning, smoked to perfection
\$35/ half tray (serves 15-20)

BBQ Baked Beans

Thick and saucy baked beans, with spices and bacon, smoked to perfection (Vegetarian upon request)
\$30/ half tray (serves 18-22)

Roasted Red Potatoes

Diced red-skinned potatoes, seasoned with spices and roasted with pork au jus
\$32/ half tray (serves 18-22)



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Meat by the Pound or Piece

Pulled Pork

Dry rubbed with ResQ-BBQ Pork Rub (blend of 8 spices)
\$14.00/lb (Minimum 3 pounds)

Pulled Smoked Chicken

Dry rubbed with ResQ-BBQ Chicken Rub
\$15.00/lb (Minimum 3 pounds)

Beef Brisket

Dry rubbed with ResQ-BBQ Beef Brisket Rub (blend of 10 spices) \$18.00/lb (Minimum 4 pounds)

Beef Brisket Burnt Ends*

After smoking for 10+ hours, the point of the brisket is removed, cut into 1" squares, glazed and smoked for another 2 hours. \$ 25.00/lb

* add \$5.00 per pound if not ordering Brisket.

Ribs - Pork

Dry rubbed with ResQ-BBQ Pork Rub and slow smoked.
St. Louis Cut. \$26.00/Rack (Minimum 2 racks)

Ribs - Beef

Dry rubbed with ResQ-BBQ Beef Rub and slow smoked over hickory.
Short Ribs \$16.00/lb
Big 'Brontosaurus' Bones \$21.00/lb

ResQ Chicken

Wet rubbed with a spicy mixture (choice of heat levels) and smoked to perfection. (Also available w/sweet sauce)
Legs \$2.00 / Wings \$2.25 / Thighs \$2.25

Classic BBQ Packages

Catering packages are priced per person and include free use of our catering equipment (chafing dishes and serving utensils). Tax & delivery not included. (25 – 100 guests)

Single Alarm BBQ - \$9.95/person

Choose one smoked meat: pulled pork or pulled chicken
Substitute Brisket or Pork Ribs for \$11.95/person
Choose two side dishes
Add a third side for additional \$2/person
Includes sandwich buns, and choice of 1 BBQ sauce

2 Alarm BBQ - \$14.95/person

Choose two smoked meats: Pulled Pork, Pulled Chicken or Brisket. Substitute Pork Ribs + \$2/person
Choose two side dishes:
Add a third side for additional \$2/person
Includes sandwich buns, and choice of two BBQ sauces

3 Alarm BBQ - \$18.95/person

Choose three smoked meats: Pulled Pork, Pulled Chicken & Brisket. Substitute Pork Ribs + \$2/person
Choose two side dishes:
Add a third side for additional \$2/person
Includes sandwich buns, and choice of two BBQ sauces

4 Alarm BBQ - \$22.95/person

Choose three smoked meats:
Pulled Pork, Pulled Chicken, Sliced Brisket, Pork Ribs
Includes Choice of ResQ Chicken
Choose three side dishes:
Add a fourth side for additional \$2/person
Includes sandwich buns, and choice of two BBQ sauces

5 Alarm "Mutual Aid" BBQ - \$29.95/person

Choose three smoked meats:
Pulled Pork, Pulled Chicken, Sliced Brisket, Pork Ribs
Includes Choice of ResQ Chicken & Brisket Burnt Ends
Choose three side dishes: Add a 4th side for \$2/person
Includes sandwich buns, and three BBQ sauces.

Beverages

Sweeten Iced Tea & Lemonade

Sweet southern style lemonade and sweet tea served from glass dispensers. \$15.00 per 2.5 gallons

Assorted Sodas & Bottled water

An assortment of classic sodas (cans) and bottled water
\$1.50 per can/ \$2.00 per bottle

Coffee & Hot Tea Service

Regular & decaf coffee and assorted hot teas \$3.00 per person.

Deposit is required to save the Date/Time. State & Local taxes as well as a 15% gratuity will be added to the final invoice. All food selections and quantities must to be finalized 1 week in advanced and accompanied by the full payment.



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Additional Items

Whole Smoked Pig	\$1,000.00+
Jambalaya	\$55.00/ ½-Tray
Sausage, Pepper & Onions	\$55.00/ ½-Tray
Grilled Shrimp over Linguini	\$60.00/ ½-Tray
Chili	\$25.00/ ½-Gal
Rolls	\$ 5.00/10 pack
Whole Smoked Chickens	\$12.00/ea
Plates / Utensils / Napkins	\$ 1.00/person
Chafing Dishes & Fuel	\$12.50/ea
Corn Bread	\$22.00/ ½-Tray
Jalapeno Corn Bread	\$25.00/ ½-Tray

Desserts

Cupcakes/Cookies/Pastry

Please ask us about the available options. We work with only small batch bakers and can customize the menu for you.

Market \$

Cakes

From small standard cakes to intricate custom designs, our small batch bakers can do it all.

Market \$

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