



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

Chicken Salad Bites

Smoked Chicken Salad on a Granny Smith Apple slice, topped with a candied Pecan.
\$24/dozen

Smoked Meatballs

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

Crispy MAC Bombs

Crispy bite-size vegetarian Mac & Cheese balls coated in a hot sauce and panko breading mix.
\$22/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
\$80/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
\$26/ half tray (serves 15-20) \$50/full tray (40-50)

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)

Collard Greens

Chopped Collards, spiced with our own hot sauce mixture, then smoked with Hickory.
\$30/ half tray (serves 18-22)



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Meat by the Pound

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

Dry rubbed with ResQ-BBQ Chicken Rub and smoked to perfection. (Also available wet rubbed w/sweet sauce)
Legs \$12.00/lb. / Boneless Thighs \$12.50

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 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	\$14.00/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 \$

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 be finalized 1 week in advanced and accompanied by the full payment.