



Catering Menu

Hot Appetizers

Bacon Wrapped Smoked Jalapeno

Bacon-wrapped jalapeno halves stuffed with Ricotta, Cream Cheese, pineapple and herbs, smoked to perfection
Order by the dozen

Smoked Jumbo Chicken Wings

Wet-rubbed whole wings with our Honey Hot Sauce, wood-smoked, and served with Blue Cheese or Ranch dressing
Order by the dozen

Chicken Salad Bites

Smoked Chicken Salad on a Granny Smith Apple slice, topped with a candied Pecan.
Order by the dozen

Smoked Meatballs

Bite-size beef meatballs wrapped in bacon and smoked
Order by the dozen

Crispy MAC Bombs

Crispy bite-size vegetarian Mac & Cheese balls coated in a hot sauce and panko breading mix.
Order by the dozen

Appetizer Platters

Vegetables Platter

A variety of seasonal vegetables, served with artisan crackers and dressing
Tray serves 25-30

Cheese Platter

Chef's selection of cheeses, served with artisan crackers
Tray serves 25-30

Fresh Fruit Kabobs

Seasonal cut fruits served on skewers
Tray serves 25-30

Meat & Cheese Platter

Chef's selection of dried meats and cheeses served with artisan crackers
Tray serves 25-30

Mozzarella & Tomato Skewers

Fresh Mozzarella balls and Grape Tomatoes with Basil and Balsamic glaze - 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
Half tray serves 20-25

Cole Slaw

Crispy green and red cabbage with shredded carrots in our house made dressing. Half tray serves 20-25

Grandma's Noodle Salad

Elbow noodles, chunk-light tuna and seasoning in a creamy dressing
Half tray serves 20-25

House Salad

Mixed field greens with shaved carrots, candied pecans, dried cranberries and feta cheese crumbles
Half tray serves 20-25, Full tray serves 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
Half tray serves 20-25

BBQ Baked Beans

Thick and saucy baked beans, with spices and bacon, smoked to perfection (Vegetarian upon request)
Half tray serves 20-25

Collard Greens

Chopped Collards, spiced with our own hot sauce mixture, then smoked with Hickory.
Half tray serves 20-25



Catering Menu

Meat by the Pound

Pulled Pork

Dry rubbed with ResQ-BBQ Pork Rub (blend of 8 spices)
Minimum 3 pounds

Smoked Boneless/Skinless Chicken Thighs

Dry rubbed with ResQ-BBQ Chicken Rub
Minimum 3 pounds

Beef Brisket

Dry rubbed with ResQ-BBQ Beef Brisket Rub (blend of 10 spices) 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.

Ribs - Pork

Dry rubbed with ResQ-BBQ Pork Rub and slow smoked.
St. Louis Cut. Minimum 2 racks

Ribs - Beef

Dry rubbed with ResQ-BBQ Beef Rub and slow smoked over hickory.

Short Ribs Minimum 3 pounds
Big 'Brontosaurus' Minimum 4-bones

ResQ Chicken

Dry rubbed with ResQ-BBQ Chicken Rub and smoked to perfection. (Also available wet rubbed w/sweet sauce)
Legs, Thighs, Wings

2 Alarm BBQ

Choose two smoked meats: Pulled Pork & Smoked Chicken
Substitute Brisket or Pork Ribs at additional cost.
Choose two side dishes:
Add a third side at additional cost
Includes sandwich buns, and choice of two BBQ sauces

3 Alarm BBQ

Choose three smoked meats: Pulled Pork, Smoked Chicken & Brisket. Substitute Pork Ribs at additional cost.
Choose two side dishes:
Add a third side at additional cost
Includes sandwich buns, and choice of two BBQ sauces

4 Alarm BBQ

Pulled Pork, Smoked Chicken, Sliced Brisket, Pork Ribs
Choose three side dishes:
Add a fourth side at additional cost
Includes sandwich buns, and choice of three BBQ sauces

5 Alarm "Bring Everything" BBQ

Pulled Pork, Smoked Chicken, Sliced Brisket, Pork Ribs
Includes ResQ Chicken Legs & Brisket Burnt Ends
Choose three side dishes: Add a 4th side at additional cost.
Includes sandwich buns, and four BBQ sauces.

Beverages

Sweeten Iced Tea & Lemonade

Sweet southern style lemonade and sweet tea.
Available in 2.5 or 5 gallon dispensers.

Assorted Sodas & Bottled water

An assortment of classic sodas and bottled water

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

Choose one smoked meat: pulled pork or smoked chicken
Brisket or Pork Ribs available at additional cost
Choose two side dishes
Add a third side at additional cost.
Includes sandwich buns, and choice of 1 BBQ sauce

Coffee & Hot Tea Service

Regular & decaf coffee and assorted hot teas available.

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



Catering Menu

Additional Items

Whole Smoked Pig
Jambalaya
Sausage, Pepper & Onions
Grilled Shrimp over Linguini
Pitmaster Chili
Whole Smoked Chickens
Plates / Utensils / Napkins
Chafing Dishes & Fuel
Corn Bread
Jalapeno Corn Bread

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.

Cakes

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

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

