



Catering Menu

Hot Appetizers

Bacon Wrapped Smoked Jalapeno

Bacon-wrapped jalapeno stuffed with Ricotta, Cream Cheese, pineapple and herbs, smoked to perfection
\$32/dozen – Whole Peppers
\$24/dozen – Half Peppers

Smoked Jumbo Chicken Wings

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

Chicken Salad Bites

Smoked Chicken Salad on a Granny Smith Apple slice, topped with a candied Pecan.
\$40/dozen

Smoked Meatballs

Bite-size 1oz beef meatballs bacon wrapped and smoked
\$26/dozen

Crispy MAC Bombs

Crispy bite-size vegetarian Mac & Cheese balls coated in a hot sauce and panko breading mix.
\$28/dozen

Appetizer Platters

Vegetables Platter

A variety of seasonal vegetables, served with dipping dressing
\$90/tray (serves 25-30)

Cheese Platter

Chef's selection of cheeses, served with artisan crackers
\$100/tray (serves 25-30)

Fresh Fruit Kabobs

Seasonal cut fruits served on skewers
\$84/tray (36 skewers)

Meat & Cheese Platter

Chef's selection of cured meats and cheeses, served with artisan crackers \$125/tray (serves 25-30)

Mozzarella & Tomato Skewers

Fresh Mozzarella balls and Grape Tomatoes with Basil and Balsamic glaze \$96/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 \$40/ half tray (serves 15-20)

Cole Slaw

Crispy green and red cabbage with shredded carrots in our house made dressing. \$24/ half tray (serves 15-20)

Grandma's Noodle Salad

Elbow noodles, chunk-light tuna and seasoning in a creamy dressing \$35/ half tray (serves 15-20)

House Salad

Mixed field greens with shaved carrots, candied pecans, dried cranberries and feta cheese crumbles
\$42/ half tray (serves 15-20) \$96/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
\$40/ half tray (serves 15-20)

BBQ Baked Beans

Thick and saucy baked beans, with spices and bacon, smoked to perfection (Vegetarian upon request)
\$35/ half tray (serves 18-22)

Collard Greens

Chopped Collards, spiced with our own hot sauce mixture, then smoked with Hickory.
\$32/ half tray (serves 18-22)



Catering Menu

Meat by the Pound

Pulled Pork

Dry rubbed with ResQ-BBQ Pork Rub (blend of 8 spices)
\$18.00/lb.

Smoked Boneless/Skinless Chicken Thighs

Dry rubbed with ResQ-BBQ Chicken Rub
\$13.00/lb.

Beef Brisket

Dry rubbed with ResQ-BBQ Beef Brisket Rub
\$24.00/lb.

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. \$ 30.00/lb.

Ribs - Pork

Dry rubbed with ResQ-BBQ Pork Rub and slow smoked.
St. Louis Cut & Baby Back. \$29.00/Rack (Minimum 2 racks)

Ribs - Beef

Dry rubbed with ResQ-BBQ Beef Rub and slow smoked over hickory. Big 'Brontosaurus' Bones \$25.00/lb.

Smoked Jackfruit BBQ (Vegan)

Our Vegan version of BBQ. Jackfruit is cooked with our BBQ sauce, onions and spices, then Smoked with a coating of our Pork Rub, to achieve the same taste profile.
\$22.00/lb.

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 - \$11.95/person

Choose one smoked meat: Pulled Pork or Smoked Chicken
Substitute Brisket or Pork Ribs for \$2.00/person
Choose two side dishes
Includes sandwich buns, and choice of 2 BBQ sauces

2 Alarm BBQ - \$15.95/person

Choose two smoked meats: Pulled Pork, Smoked Chicken or Brisket.

Choose two side dishes:

Add a third side for additional \$2/person

Includes sandwich buns, and choice of 2 BBQ sauces

3 Alarm BBQ - \$19.95/person

Choose three smoked meats: Pulled Pork, Smoked Chicken, Brisket or Pork Ribs.

Choose two side dishes:

Add a third side for additional \$2/person

Includes sandwich buns, and choice of 3 BBQ sauces

4 Alarm BBQ - \$26.95/person

Includes the following meats:

Pulled Pork, Smoked Chicken, Sliced Brisket, Pork Ribs

Choose three side dishes:

Add a fourth side for additional \$2/person

Includes sandwich buns, and choice of 3 BBQ sauces

Beverages

Sweeten Iced Tea & Lemonade

Sweet southern style lemonade and sweet tea.

\$15.00 per 2.5 gallons

Assorted Sodas & Bottled water

An assortment of classic sodas and bottled water

\$2.00 per 20oz water

\$2.75 per 20 oz Soda

25% 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. Deposit become non-refundable within 2 weeks of the event.



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Additional Items

Whole Smoked Pig	\$1,000.00+
Jambalaya	\$55.00/ ½-Tray
Sausage, Pepper & Onions	\$55.00/ ½-Tray
Chili	\$25.00/ ½-Gal
Orzo Salad	\$40.00/ ½-Tray
Rolls	\$ 5.00/10 pack
Whole Smoked Chickens	\$14.00/ea
Plates / Utensils / Napkins	\$ 0.35 to \$5.00/person
Chafing Dishes & Fuel	\$12.50/ea
Corn Bread Muffins (gf)	\$36.00/dozen

Desserts

Cupcakes/Cookies/Pastry/Cakes

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

Market \$

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