



Catering Menu

Appetizers

(* Minimum order 2 dozen)

Bacon Wrapped Smoked Jalapeno (GF)

Bacon-wrapped jalapeno stuffed with Ricotta, Cream Cheese, pineapple and herbs, smoked to perfection
\$42/dozen *

Smoked Jumbo Chicken Wings (GF)

Wet-rubbed whole 3-section jumbo wings with our Honey Hot Sauce, wood-smoked, flashed fried.
\$48/dozen

Chicken Salad Bites (GF)

Smoked Chicken Salad on a Granny Smith Apple slice, topped with a candied Pecan.
\$48/dozen*

Smoked Meatballs (GF)

Bite-size 1.5 oz House Made Italian meatballs, bacon wrapped and smoked.
\$36/dozen

Crispy MAC Bombs (V)

Crispy bite-size vegetarian Mac & Cheese balls coated in a hot sauce and panko breading mix.
\$40/dozen

Appetizer Platters

Vegetables Platter (GF, V)

A variety of seasonal vegetables, served with house made ranch dressing.
\$125/tray (serves 25-30)

Cheese Platter (V)

Chef's selection of cheeses, served with artisan crackers.
\$155/tray (serves 25-30)

Fresh Fruit Kabobs (GF, V)

Seasonal cut fruits served on skewers.
\$125/tray (36 skewers)

Mozzarella & Tomato Skewers (GF, V)

Fresh Mozzarella balls and Grape Tomatoes with Basil and Balsamic glaze \$140/tray (48 skewers)

Cold Side Dishes

BBQ Potato Salad (GF, V)

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 \$44/ half tray (serves 15-20)

Cole Slaw (GF, V)

Crispy green and red cabbage with shredded carrots in our house made dressing mix with mayo and vinegar.
\$32/ half tray (serves 15-20)

House Salad (GF, V)

Mixed field greens with shaved carrots, dried cranberries, and feta cheese crumbles. Choice of ranch or vinaigrette.
\$50/ half tray (serves 15-20) \$100/full tray (30-40)

Caesar Salad (V)

Romaine lettuce, croutons, and parmesan cheese, tossed in a creamy caesar dressing.
\$48/ half tray (serves 15-20) \$96/full tray (30-40)

Classic Hot Sides

Smoked Mac and Cheese

Creamy cheddar cheese sauce with elbow pasta, bacon, and our special blend of seasoning, smoked to perfection.
(Vegetarian upon request)
\$48/ half tray (serves 15-20)
\$52/ half tray Gluten Free

BBQ Baked Beans (GF)

Thick and saucy baked beans, with spices and bacon, smoked to perfection (Vegetarian upon request)
\$44/ half tray (serves 18-22)

Green Beans (GF, V)

Fresh snipped green beans, sauteed with olive oil, garlic, salt and parsley, in a hot pan, to create a beautiful char.
\$46/ half tray (serves 12-16)

Collard Greens (GF, V)

Chopped Collards, spiced with our own hot sauce mixture, then smoked with Hickory. (These have a kick to them)
\$42/ half tray (serves 18-22)



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Meat by the Pound

We recommend 1/3 of a pound per person, in total. All meats are Gluten Free

Pulled Pork

Dry rubbed with ResQ-BBQ Pork Rub (blend of 8 spices)
\$22.00/lb.

Smoked Boneless/Skinless Chicken Thighs

Dry rubbed with ResQ-BBQ Chicken Rub
\$21.00/lb.

Beef Brisket

Dry rubbed with ResQ-BBQ Beef Brisket Rub
\$27.00/lb.

Smoked Pastrami

Our smoked version of the NY classic deli meat. We smoke our corned beef with our very own pastrami rub for 10+ hours. There is nothing like this in the area.
\$ 28.00/lb.

Ribs - Pork

Dry rubbed with ResQ-BBQ Rib Rub and slow smoked.
St. Louis Cut. \$36.00/Rack

Smoked Turkey Breast

Dry rubbed with our Turkey seasoning and slow smoked with hickory. Served whole or sliced.
\$26.00/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.
\$26.00/lb.

2 Alarm BBQ - \$18.95/person

Choose two smoked meats: Pulled Pork, Smoked Chicken or Brisket (+2.50 /person).

Choose two side dishes:

Add a third side for additional \$2/person

Includes sandwich buns, and choice of 2 BBQ sauces

3 Alarm BBQ - \$26.95/person

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

Choose two side dishes:

Add a third side for additional \$2/person

Includes sandwich buns, and choice of 3 BBQ sauces

4 Alarm BBQ - \$34.95/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 4 BBQ sauces

BBQ Sauces

House made Sauces

Sweet, Sweet-Fire, Spicy, Carolina, Smoked Apple, IPA, Pineapple Habanero & Carolina Mustard

\$5.00 - \$6.00 per 8 oz

\$10.00 - \$11.00 per 16 oz

(Sauces provided with Alarm Packages only)

See Descriptions on next page.

Beverages

Assorted Sodas & Bottled water

An assortment of classic sodas and bottled water

Classic BBQ Packages

Catering packages are priced per person.

Tax & delivery not included. (25 – 100 guests)

Single Alarm BBQ - \$14.95/person

Choose one smoked meat: Pulled Pork or Smoked Chicken

Substitute Brisket \$2.50/person

Choose two side dishes

Includes sandwich buns, and choice of 2 BBQ sauces

25% 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. Deposits become non-refundable within 1 week of the event. Delivery availability is on a first come basis. Earliest Standard Delivery is 11:30am.



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Additional Items

Whole Smoked Pig	\$1,000.00+
Jambalaya	\$70.00/ ½-Tray
Sausage, Pepper & Onions	\$75.00/ ½-Tray
Chili	\$35.00/ ½-Gal
Beef Ribs (Brontosaurus Bones)	\$30.00/Pound
Rolls	\$ 5.00/10 pack
Brioche Rolls	\$ 8.00/8 pack
GF Rolls	\$ 2.50 each
Sub Rolls (6 inch)	\$ 2.50 each
Corn Bread Muffins (gf)	\$48.00/dozen
Plates / Utensils / Napkins	\$ 1.00 to \$5.00/person
Chafing Dishes & Fuel	\$18.50/setup
Delivery Charges	\$25.00 to \$100.00

Sauce Descriptions

Sweet

Tomato based and sweet, infused with pineapple juice.

Sweet-Fire

Tomato based, sweet & tangy and our most popular sauce!

Smoked Apple

Tomato based, infused with a puree of spiced, smoked apples.

Spicy

Tomato based, with a flavorful kick of cayenne and hot sauce.

Pineapple Habanero

Our Sweet sauce infused with a kick of habanero, that is a little sneaky hot, but not too hot.

IPA Infused (Not GF)

Tomato based, sweet & tangy infused with Lost Rhino's Face Plant IPA.

Carolina Style

A vinegar-based sauce mixed with hot pepper sauce and ResQ Pork rub.

Carolina Mustard

A honey mustard infused Carolina style sauce with a slight kick.

Desserts

Cupcakes/Cookies/Cakes

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

Market Price

Banana Pudding

Tray of our house made banana pudding. Made with fresh bananas, nilla wafers and whipped cream.

\$44/tray (serves 12-18)

Whole Pigs and Beef Ribs require minimum of 1-week advanced notice