



# 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  
\$48/dozen \*

### Smoked Jumbo Chicken Wings (GF)

Wet-rubbed whole 3-section jumbo wings with our House Made 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.  
\$54/dozen\*

### Smoked Meatballs (GF)

Bite-size 1.5 oz House Made Italian meatballs, bacon wrapped and smoked.  
\$42/dozen

### Crispy MAC Bombs (V)

Crispy bite-size vegetarian Mac & Cheese balls coated in a hot sauce and panko breading mix.  
\$42/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.  
\$140/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)  
\$23.50/lb.

### Smoked Boneless/Skinless Chicken Thighs

Dry rubbed with ResQ-BBQ Chicken Rub  
\$22.50/lb.

### Beef Brisket

Our super tender Brisket is Smoked overnight for 10+ hours with our ResQ-BBQ Beef Brisket Rub  
\$28.50/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.  
\$ 29.50/lb.

### Ribs - Pork

Dry rubbed with ResQ-BBQ Rib Rub and slow smoked.  
St. Louis Cut. \$36.50/Rack

### Smoked Turkey Breast

Dry rubbed with our Turkey seasoning and slow smoked with hickory. Served whole or sliced.  
\$28.50/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.  
\$26.50/lb.

### 2 Alarm BBQ - \$19.50/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 - \$27.50/person

Includes 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 - \$35.50/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 - \$15.50/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	\$40.00/ ½-Gal
Beef Ribs+ (Bronto Bone)	\$35.00/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)	\$56.00/dozen
Plates / Utensils / Napkins	\$ 1.00 to \$5.00/person
Chafing Dishes & Fuel	\$18.50/setup
Delivery Charges	\$25.00 to \$100.00

## 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, pudding and whipped cream.

\$45/tray (serves 12-18)

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

## 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.