



2021 Catering Menu

Mains:

Cuban Smoked Pork Tacos

Hickory Smoked Pork Shoulder marinated in mojo seasonings wrapped in a Corn Tortilla with avocado ranch slaw, smoked peppers, cilantro and Queso Blanco finished with chipotle BBQ sauce.

Smoked Bacon Wrapped Stuffed Chicken

Free-Range Chicken thighs stuffed with cream cheese, gouda and charred jalapeno wrapped in bacon and smoked over Pecan Wood then glazed with house BBQ sauce.

Cajun Smoked Turkey Breast

Cajun Injected Turkey breast smoked over apple and cherry wood.

Beef Brisket Sliders

Oak Smoked Brisket sliced then arranged on a slider with arugula, garlic aioli, and chipotle BBQ sauce.

Smoked Pulled BBQ Chicken

Smoked over Apple and Hickory and Shredded with house BBQ sauce.

Honey Lemon Smoked Jerk Chicken

Chicken quarters rubbed with Caribbean jerk seasoning then finished with a honey lemon glaze.

Pit Beef (Tenderloin)

Garlic and Soy Marinated Beef Tenderloin smoked over Post Oak and Hickory .

Pulled Pork

Pork Shoulder smoked over Hickory and Pecan.

St. Louis Cut Ribs

Marinated Ribs smoked over hickory then glazed with house BBQ sauce.

Smoked Beef Ribs (MKT Price)

Marinated and rubbed in our special onion and chili pepper rub. Smoked over Oak then glazed with a house BBQ sauce.

Smoked Chili Apricot Pork Loin

Persimmon smoked Pork Loin rubbed in our house seasoning then glazed with our apricot chili and ginger sauce, thinly sliced.

Smoked Kielbasa

Persimmon Smoked Beef and Sage Kielbasa Sausage.

Sides:

Cornbread Pudding

Sweet and Tangy Cornbread casserole.

Cajun Smoked Turkey Green Beans

Green beans slowly cooked with smoked turkey and house blend Cajun seasonings.

Sweet and Spicy Cole Slaw

Sweet, Tangy and subtly spicy slaw.

Three Cheese Mac and Cheese

Mozzarella, White Cheddar and Parmesan cheese smothered over spiral pasta and smoked over cherry.

Smokey Cheddar Potatoes

Red Potatoes smoked over hickory blended with aged cheddar and a parsley butter blend.

Smoked BBQ Baked Beans

House made baked beans, smoked over pecan wood.

Smoked Italian Pasta Salad

House smoked peppers and wood fired cherry tomatoes blended with our special vinaigrette, aged asiago and cavatappi pasta.