

Chef/Owner : Brian Stefan  
southernSmokefoods.com

## **BBQ Catering**

*All items are made from scratch with as many Vermont products as possible. We can accommodate any allergies and dietary concerns. (Pricing is for parties of 30 or more, and there may be a surcharge for labor with smaller numbers)*

**Base Package: \$11.75 per person**

**1 entree, 3 sauces and/or condiments, and 2 sides**

**Advanced: \$17.50 per person**

**2 entrees, 4 sauces and/or condiments, and 2 sides**

### **Entrees:**

*Smoked Pork BBQ (comes with buns)*

*Smoked Organic Chicken Pieces*

*Smoked and Sliced Turkey*

*Grilled Jerk or Cajun Spiced Chicken Pieces*

*Smoked, Roasted, and Sliced Cajun Rubbed Pork Loin*

*Smoked Sliced Brisket ( adds \$1 per person)*

*BBQ Pork Ribs (adds \$1 per person)*

*Vegetarian portions available on request*

### **Sauces:**

*Southern Smoke's BBQ Sauce*

*Smoked Peach Sauce*

*Carolina Vinegar Based*

*Texas Espresso BBQ*

*Carolina Mustard Based BBQ*

*Chimi Churi – Argentinian green herb BBQ*

*BBQ Alabama White BBQ – like spicy ranch*

*Korean Red Chili & Ginger BBQ*

### **Condiments:**

*Our Sliced Pickles – great with pork for sandwiches*

*Carolina Cole Slaw – Sweet Apple & Vinegar Base*

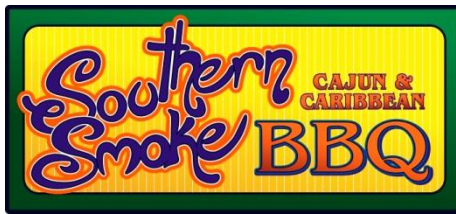
*Spicy Pickled Pineapple*

*Assorted Pickled Vegetables*

*Sliced Jalapenos*

*Kimchi*

*Other options available on request*



## **Sides and Dessert**

*All sides and desserts are made from scratch and most can be vegetarian and/or gluten free. Heavier sides are best in the Spring and Fall in the cooler weather, but you can still enjoy them anytime. Desserts and Extra sides are \$3 more per person*

### **Hot Sides:**

<i>BBQ Baked Beans</i>	<i>Potato Gratin with Grafton VT Cheddar Crust</i>
<i>Cuban Baked Black Beans</i>	<i>Caramelized Onion and Tomato Mac &amp; Cheese</i>
<i>Classic and Jalapeno Cornbread</i>	<i>Braised Greens &amp; Cabbage with Tomato</i>
<i>Garlic Mashed Potatoes</i>	<i>Buttermilk Biscuits</i>
<i>Butter Roasted Potatoes</i>	<i>Butter Roasted Root Veg</i>
<i>Corn on the Cob (seasonal)</i>	<i>Cornbread Stuffing</i>
<i>Grilled Assorted Summer Squash in Vinaigrette</i>	

### **Cold Sides:**

*Carolina Cole Slaw – Sweet Apple & Vinegar Base*

*Wedge Salad of Iceberg Lettuce, Blue Cheese, tomato, & either Buttermilk Ranch or Warm Bacon Dressing*

*Cornbread and Tomato Panzanella Salad*

*Spicy Thai Coleslaw with Sweet and Sour Dressing*

*Cucumber Salad*

*Seasonal Green Salad with available vegetables*

### **Desserts:**

*Cobbler with Crumbly Topping and filling like Peach, Apple, or Strawberry Rhubarb*

*Supper Fudgy Chocolate Torte Cake*

*Chocolate and Ginger Torte*

*Pineapple & Brown Sugar Short Cake*

*Beignets – The New Orleans Doughnut, with Chocolate Chips & Berry Sauce*