

Chef/Owner : Brian Stefan
southernSmokefoods.com

Taco Bar

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 guests, and there may be a surcharge for labor with parties with lower numbers)

Base Package: \$13.00 per person

1 meats, 8 salsas and/or toppings, 2 sides

Advanced: \$17.50 per person

2 meats, 10 salsas and/or toppings, 2 sides

Meats:

Smoked BBQ Pork

Smoked Shredded Organic Chicken

Braised Beef Peccadillo – spicy Cuban beef

Carnita Style Pork with Chilies

Grilled and Sliced Jerk or Cajun Spiced Chicken

Salsas and Sauces:

Roasted Tomato Salsa

Salsa Verde (tomatillos and green chilies)

Grilled Pineapple Salsa

Roasted Corn and Tomato Salsa

Southern Smoke BBQ sauce

Chimi Churi, Argentinian Green Herb

BBQ Smoked Tomato and Chili Salsa

Guacamole (adds \$.50 per person)

Toppings:

Warm rice & bean salad

Diced tomatoes

Shredded cheese

Sour Cream

Pickled onions

Sliced jalapenos rings

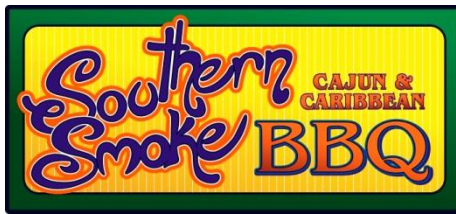
Pickles

Shredded lettuce

Cilantro

Refried beans

Sautéed peppers and onions fajita style



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:

BBQ Baked Beans

Potato Gratin with Grafton VT Cheddar Crust

Cuban Baked Black Beans

Caramelized Onion and Tomato Mac & Cheese

Classic and Jalapeno Cornbread

Braised Greens & Cabbage with Tomato

Garlic Mashed Potatoes

Buttermilk Biscuits

Butter Roasted Potatoes

Butter Roasted Root Veg

Corn on the Cob (seasonal)

Cornbread Stuffing

Grilled Assorted Summer Squash in Vinaigrette

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