

Chef/Owner : Brian Stefan
southernSmokefoods.com

Taco Bar

All items are made from scratch with as many Vermont product 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)
Pickup orders are at our kitchen at 150 W Canal Street, Winooski, VT
All packages come with both flour and corn tortillas

Base Package: pricing is per person

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

Pickup – \$15.50 Delivery - \$19.50 Service - \$23.75

Advanced: pricing is per person

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

Pickup - \$19.75 Delivery - \$23.50 Service - \$28.50

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

Vegetarian Options Available

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

Shredded cheese

Pickled onions

Pickles

Cilantro

Sauteed peppers and onions fajita style

Diced tomatoes

Sour Cream

Sliced jalapenos rings

Shredded lettuce

Refried beans

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

Cuban Baked Black Beans

Classic or Jalapeno Cornbread

Garlic Mashed Potatoes

Butter Herb Roasted Potatoes

Corn on the Cob (seasonal)

Grilled Assorted Summer Squash

Potato Gratin with Cheddar Crust

Caramelized Onion and Tomato Mac & Cheese

Braised Greens & Cabbage with Tomato

Buttermilk Biscuits

Maple Butter Roasted Root Veg

Cornbread Stuffing

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