



Wedding BBQ Package

Barbecue is the quintessential down home party fare, served at weddings for generations. It's hard to go wrong when it comes to pleasing a crowd, and the toughest part is choosing just what to have. Vegetarian and gluten free options are available and at no sir charge. Inquire about additions via email on the website. Package pricing includes travel, buffet line equipment and setup, general cleanup of area and dishware. Additional services may require a small service fee depending on scope, but most are included. Packages do not include tax (9% in VT) or gratuity, which is appreciated but not mandatory.

Base Package: \$49.55 per person

2 meats, 3 sauces, 3 condiments, 2 sides, and 2 apps (one dip and another kind)

Advanced Package: \$63.50 per person

3 meats, 4 sauces, 3 condiments, 3 sides, plus 3 apps (one dip and 2 other kinds)

Meats:

*Smoked Pork BBQ (comes with buns)
Smoked Sliced Brisket (adds \$1 per person)
BBQ Pork Ribs (adds \$1 per person)
Jambalaya, of chicken, sausage, and shrimp*

*Smoked Jerk or Cajun Spiced Chicken Pieces
Smoked and Sliced Turkey
Smoked, and Sliced Cajun Rubbed Pork Loin
House Made Sausage*

Sauces:

*Southern Smoke's BBQ Sauce
Peach or Apple BBQ Sauce
Carolina Vinegar Based BBQ
Texas Espresso BBQ*

*Carolina Mustard Based BBQ Smoked
Chimi Churi – Argentinian green herb 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 Pickled Jalapenos
Kimchi*

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

Buttermilk Biscuits

Herb Butter Roasted Potatoes

Cornbread Hush Puppies

Corn on the Cob (seasonal)

Potato Gratin with Cheddar Crust

Caramelized Onion and Tomato Mac & Cheese

Braised Greens & Cabbage with tomato

Sweet Potato Soufflé

Grilled Assorted Summer Squash in Vinaigrette

Super Creamy Grits

Butter Roasted Root Veg

Cornbread Stuffing

Cold Sides:

Carolina Cole Slaw – Sweet Apple & Vinegar Base

Wedge Salad of Iceberg Lettuce, Blue Cheese, tomato, & Buttermilk Ranch

Cornbread and Tomato Panzanella Salad

Spicy Thai Coleslaw with Sweet and Sour Dressing

Cucumber Salad

Seasonal Green Salad with available vegetables

Desserts: (adds \$3.00 to base package)

Cobbler with Crumbly Topping and filled with either Peach, Apple, or Strawberry Rhubarb

Supper Fudgy Chocolate Cake, either plain or with flavors like Ginger or Spicy Ancho Chili

Pineapple & Brown Sugar Short Cake

Beignets – The New Orleans Doughnut

Other options available

Appetizers

Your guests have come from all corners of the globe to be there for your special day, so they are starving. Having some food out to graze on before dinner is a fine welcome, and we are happy to offer it as part of our packages and offerings. We like to suggest having a dip or platter out for folks to help themselves, and then have bites to come after as a treat. Most all options can be vegetarian and/or gluten free.

Dips: *(All dips come with assorted chip. Add a veggie tray for \$2 more per person. Add another dip for \$3.00 per person)*

Hummus Duo – two complementary flavors in the same bowl. Flavors include:

-Roasted Red Pepper, and Green Garlic & Herb

-Black olive & rosemary, and Goat Cheese & Garlic

-Roasted Leek, and Yellow Madras Curry

Warm Bacon & Cheddar Dip – A creamy, smoky, cheesy favorite for Spring and Fall weddings

Collard & Kale Dip - Like spinach dip. Served warm Spring & Fall, or chilled in Summer

Black Bean with Green Tomato Sofrito - Comes with tortilla chips

Smoked Salmon – Hot or cold with optional everything bagel breadcrumb crust

Pimento Cheese – The Southern cheese spread of VT cheddar, roast red peppers, & garlic aioli

Platters and Stationed Apps *(adds \$1.50 per person to package price)*

Vermont Cheese Board – Selection of four cheeses (usually sharp cheddar, pepper jack, a blue, and a soft rind cheese like brie) and served with fruits, seeds, and crackers

Organic Chicken Liver Pate Platter - with Fruits, nuts, jams and preserves, with toast points

Organic Chicken Wing Bar – (Adds \$3.00 per person to package prices.

Classic wings, with celery and sauces for the wings and dipping. Sauces include:

Flavor Sauces (choose 2) – Classic Buffalo, Spicy Honey Mustard, Jamaican Jerk, Red Thai Curry, BBQ

Dipping Sauces (choose 2) – Buttermilk Ranch, Blue Cheese, Thai Peanut, BBQ, Spicy Pineapple

Bites & Hors d'oeuvres:

(add extra options to a packages for \$2.50 per person)

Filled Rolled Pastry – Savory filling wrapped and baked in a buttery pastry served sliced on a platter. Choose from:

- Muffuletta – The New Orleans sandwich of salami, ham, provolone, and olives salad*
- Smoked Salmon – Salmon & cream cheese filling with everything bagel spice topping*
- Steak & Cheese – Seasoned beef, cheddar, and fried onions & peppers*
- Jalapeno Popper – Jalapeno and cream cheese filling with cheddar crust on top*

Fried Chicken Bites – Cornmeal & buttermilk fried chicken pieces with sauce

Fried Smoked Eggplant Bites – Like fried popcorn chicken but maybe better

Albondigas – Cuban meat balls served with a spicy red sauce

Thai Meatball – Spicy pork meatball with Thai basil and a smokey peanut sauce

Mexican Meatball Mole – Spicy beef and pork meatballs with a rich mole (MO-Lay) sauce

Vegetable Pakora – Veggie based fritters with a spicy sauce and cool raita yogurt sauce

Summer Gazpacho Shot – Seasons veggies and herbs blended in a cool soup with lite garnish

Mini Crab Cakes with a Spicy Remoulade Sauce (adds \$1 per person)

Rolled Spanakopita – Savory fillings rolled in a crispy phyllo shell. Choose from:

- Spinach, kale, feta & goat cheese - Broccoli, bacon, and cheddar*
- Chorizo, potato, and queso*
- Mushroom & walnut*

Other options always available upon request