



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 smaller numbers. Pickup is from our kitchen at 150 W Canal Street in Winooski, VT or at another location agreed upon in advance.

Base Package: *prices are per person*

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

Pickup - \$11.75

Delivery - \$15.00

Service - \$17.50

Advanced: *prices are per person*

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

Pickup - \$17.50

Delivery - \$20.75

Service - \$25.00

Entrees:

Smoked Pork BBQ (comes with buns)

Grilled Jerk or Cajun Spiced Chicken Pieces

Smoked and Sliced Turkey

Smoked Sliced Brisket (adds \$1 per person)

BBQ Pork Ribs (adds \$1 per person)

Smoked Organic Chicken Pieces

Smoked, Roasted, and Sliced Cajun Rubbed Pork Loin

House Made Pork Sauce in Onions, and Peppers

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

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 and Jalapeno Cornbread

Garlic Mashed Potatoes

Butter Roasted Potatoes

Corn on the Cob (seasonal)

Grilled Assorted Summer Squash in Vinaigrette

Potato Gratin with Grafton VT Cheddar Crust

Caramelized Onion and Tomato Mac & Cheese

Braised Greens & Cabbage with Tomato

Buttermilk Biscuits

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

Chocolate Torte Cake – soft and rich chocolate cake

Chocolate and Ginger Torte

Pineapple & Brown Sugar Short Cake

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