

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: Delivery - \$13.50 per person      Service - \$15.75 per person**  
**1 meats, 8 salsas and/or toppings, 2 sides**

**Advanced: Delivery - \$17.75 per person      Service - \$20.00 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  
person)

Guacamole (adds \$.50 per

### Toppings:

Warm rice & bean salad

Diced tomatoes

Shredded cheese

Sour Cream

Pickled onions

Sliced jalapenos rings

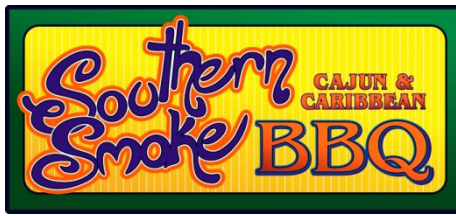
Pickles

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*