



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)

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 – \$13.50 Delivery - \$17.50 Service - \$19.00

Advanced: *pricing is per person*

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

Pickup - \$17.75 Delivery - \$21.00 Service - \$25.50

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

Grilled Pineapple Salsa

Southern Smoke BBQ sauce

BBQ Smoked Tomato and Chili Salsa

Salsa Verde (tomatillos and green chilies)

Roasted Corn and Tomato Salsa

Chimi Churi, Argentinian Green Herb

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