

CATERING MENU



*MINIMUM ORDER 10 PERSONS

APPETIZERS

SAUSAGE & CHEESE TRAY

(SERVES 12-15) SMOKED SAUSAGE, ASSORTED CHEESES, PEPPERONCINI SERVED WITH CRACKERS

SEASONAL VEGGIE TRAY

(SERVES 12-15) SEASONAL FRESH VEGGIES SERVED WITH RANCH OR ONION DIP

SEASONAL FRUIT TRAY

(SERVES 12-15) SEASONAL FRESH FRUIT SERVED WITH CREAM CHEESE OR CARAMEL DIP

SPINACH & ARTICHOKE DIP

(SERVES 12-15) CHEESY SPINACH AND ARTICHOKE DIP SERVED WITH HERB TOASTS

HOT CRAB DIP

(SERVES 12-15) CREAMY CRAB DIP WITH A SLIGHT KICK SERVED WITH HERB TOASTS

BUFFALO CHICKEN DIP

(SERVES 12-15) CHEESY HOT WING DIP SERVED WITH CORN CHIPS

CHILLED SHRIMP COCKTAIL

CHILLED SHRIMP SERVED WITH HOMEMADE COCKTAIL SAUCE

CRAB CAKES

MARYLAND STYLE CRAB CAKES SERVED WITH REMOULADE

CRAB STUFFED MUSHROOMS

DELICATE MUSHROOMS STUFFED WITH A CHEESY CRAB MIX

SWEET AND SMOKY MEATBALLS

MEATBALLS COVERED IN A SWEET AND SMOKY SAUCE

CHICKEN TENDERS

HAND BREADED FRIED CHICKEN TENDERS SERVED WITH RANCH, HONEY MUSTARD, OR BBQ SAUCE

CHICKEN & WAFFLES

BITE SIZED FRIED CHICKEN PIECES SERVED ON TOP OF MINI WAFFLES COVERED IN A SPICY HONEY GLAZE

GRILLED FLATBREADS

MARGHERITA, GRILLED PESTO CHICKEN, PROSCIUTTO AND ONION, OR PEPPERONI

BEEF OR CHICKEN SLIDERS

TRADITIONAL CHEESEBURGER OR GRILLED CHICKEN WITH PROVOLONE

PULLED PORK OR BRISKET SLIDERS

MEMPHIS STYLE PULLED PORK WITH SLAW OR TEXAS STYLE BRISKET WITH SLAW

PITMASTER SPECIAL DISHES

BIG O BARBECUE SHRIMP (OR ADD OUR SMOKED GOUDA GRITS TO MAKE A MEAL)

NEW ORLEANS STYLE BBQ SHRIMP IN THE SHELL IN A SPICY BUTTER SAUCE SERVED WITH BAGUETTE SLICES FOR DIPPING

HONEY GLAZED SALMON

SPICY HONEY GLAZED APPLEWOOD SMOKED SALMON FILETS

BEEF TIPS IN MUSHROOM GRAVY

SAVORY BEEF TIPS SLOW COOKED IN A MUSHROOM GRAVY SERVED WITH EGG NOODLES

MOJO FLANK STEAK

CUBAN STYLE MOJO MARINATED FLANK STEAK THINLY SLICED

BACON WRAPPED BEEF TENDERLOIN

BACON WRAPPED SEASONED TENDERLOIN GRILLED TO PERFECTION

SMOKED ROAST BEEF

SLOW SMOKED TRADITIONAL SLICED ROAST BEEF SERVED WITH AU JUS

SMOKED PRIME RIB

SLOW SMOKED PRIME RIB SLICED THIN AND SERVED WITH HORSE RADISH CREAM SAUCE

CHICKEN PICCATA

HAND BREADED CHICKEN BREASTS COVERED IN A LEMON BUTTER SAUCE WITH CAPERS

CHICKEN PARMESAN

HAND BREADED CHICKEN BREASTS TOPPED WITH PROVOLONE CHEESE AND MARINARA SAUCE

LEMON ROASTED CHICKEN BREAST

ROASTED CHICKEN BREASTS IN A LEMON THYME SAUCE

STUFFED CHICKEN BREAST

CHICKEN BREASTS STUFFED WITH CREAMY SPINACH MIX COVERED IN CHEESE AND BAKED TO PERFECTION

MOM'S SPAGHETTI

HEARTY MEAT SAUCE SERVED OVER VERMICELLI

TRADITIONAL LASAGNA

(SERVES 12-15) LAYERS OF PASTA WITH MEAT SAUCE COVERED IN OUR FOUR-CHEESE BLEND

WHITE LASAGNA

(SERVES 12-15) LAYERS OF PASTA WITH CHICKEN AND WHITE SAUCE COVERED IN OUR FOUR-CHEESE BLEND

VEGETE LASAGNA

(SERVES 12-15) LAYERS OF PASTA WITH VEGETE RAGU COVERED IN OUR FOUR-CHEESE BLEND

CHAMPIONSHIP SMOKED MEATS

PULLED PORK

COMPETITION QUALITY PULLED PORK SERVED WITH TANGY BBQ SAUCE

BRISKET

TEXAS STYLE SLOW SMOKED BRISKET SERVED WITH AU JUS

CHICKEN QUARTERS

SLOW SMOKED CHICKEN QUARTERS COVERED IN A SWEET AND SPICY GLAZE

TURKEY BREAST

COVERED IN A MEMPHIS STYLE RUB THEN SLOW SMOKED OVER APPLE AND HICKORY

WHOLE CHICKEN-\$MKT

WHOLE TURKEY-\$MKT

SIDE DISHES

BBQ BAKED BEANS

A MEAL BY THEMSELVES, BAKED BEANS LOADED WITH PULLED PORK, THE PERFECT BALANCE OF SWEET AND HEAT

LOADED POTATO SALAD

POTATO SALAD LOADED WITH BACON, CHEESE, AND SOUR CREAM

SOUTHERN STYLE SLAW

TRI COLORED SLAW LIGHTLY COVERED IN A TANGY MAYO SAUCE TO KEEP IT LIGHT AND CRUNCHY

VIDALIA ONION RINGS

HAND CUT AND LIGHTLY BATTERED THEN DEEP FRIED

HAND CUT FRENCH FRIES

HAND CUT POTATOES TWICE FRIED THEN TOSSED ON OUR SPECIAL SALT BLEND

HOMESTYLE CORN

LIKE MOM USED TO MAKE SWEET AND BUTTERY

ROASTED GREEN BEANS

WHOLE GREEN BEANS TOSSED WITH SMOKY BACON AND FINELY DICED ONIONS

ROASTED POTATOES

DICED POTATOES TOSSED WITH BUTTER AND FRESH PARSLEY AND ROASTED TO PERFECTION

LOADED MASHED POTATOES

CREAMY MASHED POTATOES LOADED WITH BACON AND CHEESE

ROASTED SEASONAL VEGETABLES

THE FRESHEST VEGGIES LIGHTLY SEASONED AND DELICATELY ROASTED

GRILLED SEASONAL VEGETABLES

THE FRESHEST AVAILABLE VEGGIES MARINATED THEN GRILLED FOR THAT UNMATCHED FLAVOR

RO'S MAGIC MUSHROOMS

THIN SLICED MUSHROOMS SAUTÉED IN A WINE AND GARLIC SAUCE

ITALIAN SPINACH

FRESH SPINACH SAUTÉED WITH WINE, GARLIC AND PARMESAN

MAC & CHEESE

PASTA IN OUR FOUR-CHEESE BLEND BAKED TO PERFECTION

CILANTRO LIME RICE

BASMATI RICE WITH CILANTRO AND LIME

SALADS

GARDEN SALAD

FIELD GREENS TOSSED WITH FRESH VEGGIES SERVED WITH RANCH AND ITALIAN

CAESAR SALAD

ROMAINE LETTUCE TOSSED LIGHTLY IN CAESAR WITH PARMESAN AND CROUTONS

COLD PASTA SALAD

DRINKS

TEA (SWEET OR UNSWEET) - GALLON

LEMONADE - GALLON

SOFT DRINKS (COKE, DIET COKE, SPRITE, DR. PEPPER)

BOTTLED WATER

DESSERTS

BANANA PUDDING (SERVES 12-15)

BROWNIES

COOKIES (CHOCOLATE CHIP, OATMEAL RAISIN, PEANUT BUTTER)

SPECIALTY BUFFETS

TACO BAR

GROUND BEEF, CHICKEN, CHEESE, LETTUCE, TOMATO, JALAPENO, SOUR CREAM, SALSA, PICO DE GALLO, CHIPS, HARD OR SOFT TORTILLAS, REFRIED BEANS OR RICE. ADD GUAC OR QUESO FOR ADDITIONAL COST

BBQ BUFFET

PULLED PORK, BUNS, SAUCE, SLAW, BEANS AND LOADED POTATO SALAD

BAKED POTATO BAR

BAKED POTATOES, BUTTER, SOUR CREAM, CHIVES, BACON, AND CHEESE. SERVED WITH GARDEN SALAD