

Up In Smoke's A La Carte Menu

This is a truly A La Carte menu - nothing is "included" other than what you order. You may order as much or as little as you like. Disclaimer - know your crowd and order accordingly. Order according to your crowd, their appetites, and preferences.

Recommended serving size is 4oz per person. On average, 1 pound of meat serves 2-4 people depending on appetites. We recommend 1-2 meats with 3 sides to function as a complete meal. If you choose fewer sides, plan more of those sides or plan to subsidize with your own sides. (+ Tax)

Minimums may apply

Prices Subject To Change

Mains

\$17 per pound

Pulled Pork

slow smoked over hickory and apple. Served with sweet and vinegar sauces on the side

Up In Smoke Grilled Chicken

marinated grilled tenders finished in a light Italian cream sauce. Our most popular meat (averages 5-6 tenders per pound)

Chicken Tinga Tacos

Shredded white meat chicken in a tangy Tinga sauce. Served with flour or corn tortillas - 1 lb averages 6-8 tacos

Pork Carnita Tacos

Mexican Pulled Pork . Served with flour or corn tortillas - 1 lb averages 5-6 tacos

Mexican Street Taco Chicken

diced white meat chicken cooked in traditional Mexican spices. Served with flour or corn tortillas - 1 lb averages 6-8 tacos

Chopped Chicken

boneless skinless thighs spice rubbed and smoked, then chopped

Grilled Chicken Thighs

marinated in a chili lime marinade, then grilled

Smoked Pork Tenderloin

small pork tenderloins dry rubbed, smoked over apple, and sliced into medallions for service. Tossed in a sweet and tangy bbq sauce glaze. 1 lb averages 8-10 slices

Balsamic Pork Tenderloin

small pork tenderloins marinated, grilled, then sliced into medallions and drizzled with a balsamic reduction. 1 lb averages 8-10 slices

Bruschetta Chicken

marinated grilled chicken topped with Italian cheeses and a bruschetta mixture (averages 5-6 tenders per pound)

Smothered Chicken

marinated grilled chicken tenders layered with bbq sauce, cheese, and bacon topped with chopped green onions. (averages 5-6 tenders per pound)

\$20 per pound

Turkey Breast

Slow smoked breast sliced and held in broth and butter for moisture

Meatloaf

House ground beef mixture simply seasoned and baked. Topped with a tangy glaze

Pot Roast

Chuck roast slow cooked until fall apart tender - with brown gravy

Add Potatoes and Carrots (only available with Pot Roast - Pot Roast sold separately)

traditional potatoes and carrots cooked with the roast

\$28 - Small - serves approximately 8-10

\$55 - Medium - serves approximately 16-20

\$100 - Large - serves approximately 40-45

Country Fried Cubed Steak

Cubed eye of round battered and fried, smothered in cream gravy.

Carne Asada

Sliced steak seasoned with traditional Mexican spices and grilled. Served with flour or corn tortillas - 1 lb averages 6-8 tacos

\$25 per pound

Brisket

Texas style, slow smoked for 16 hours over oak and hickory

Jumbo Shrimp

colossal U15 shrimp lightly blacked and finished in a light Cajun remoulade sauce

\$28 per rack Ribs

St. Louis Style or Loin Back - slow smoked over hickory and apple finished with a sweet tangy glaze

\$55 whole Boston Butt

Whole butt smoked over hickory and apple wood. We cook it, you shred it. If you prefer meat already shredded, buy by the pound. Yields 4.5-6 lbs of meat

Market Price - available upon request. Minimums apply

Beef Tenderloin

whole beef tenderloin smoked to perfection, then sliced for service. Served with a horseradish cream sauce

Prime Rib

whole, prime grade prime rib smoked to perfection, then sliced for service. Served with a horseradish cream sauce and Au Jus

Sides

Disclaimer - know your crowd and order accordingly. Order according to their appetites and preferences. Recommended serving side is 4oz per person. We recommend 1-2 meats with 3 sides and bread to function as a complete meal. Sides come in small, medium, and large with approximate service sizes based on 4oz portions

\$28 - Small - serves approximately 8-10

\$55 - Medium - serves approximately 16-20

\$100 - Large - serves approximately 40-50

Long Grain Brown and Wild Rice

Traditional long grain brown and wild rice seasoned to perfection

Slaw

traditional slaw. Mayo or Vinegar based

Potato Salad

traditional southern style potato salad

Home Style Mashed Potatoes

Traditional mashed potatoes

Cheese Grits

stone ground grits loaded with cheese

Collard Greens

slow cooked for hours

Fiesta Rice

White rice cooked with saffron, cilantro, garlic and onions with black beans, diced tomato, and green chiles mixed in

Cuban Rice

White rice cooked with saffron, cilantro, garlic and onions

Puerto Rican Black Beans

Black beans cooked in chicken stock, cilantro, garlic and onions with some beans crushed to make a thick sauce

Mexican Street Corn Casserole

Sweet yellow corn removed from the cob and grilled, then made into a creamy casserole and topped with green onions and cotija cheese

Bacon Ranch Pasta Salad

shell pasta loaded with bacon, green peas, and ranch

Roasted Red Potatoes

potatoes chopped, seasoned, and slow roasted

Hashbrown Casserole

Shredded hashbrowns and cheese in a creamy sauce, baked

Italian Style Pasta Salad

a basic Italian style pasta salad

Sweet Corn Spoon Bread

a sweet, cream corn casserole

Southern Style Green Beans

slow cooked to perfection

\$35 - Small - serves approximately 8-10

\$68 - Medium - serves approximately 16-20

\$130 - Large - serves approximately 40-50

Pimento Mac

creamy and delicious - our most popular side dish

Loaded Smashed Potatoes

diced red skin potatoes smashed with cheese, bacon, chives, ranch, butter, and sour cream folded in

Cheesy Bacon Ranch Potatoes

Red potatoes chopped, seasoned, and slow roasted, then tossed with bacon, cheese, ranch, and topped with green onions

Breakfast Casserole

Shredded hashbrowns, sausage crumbles, and cheese in a creamy sauce, baked

Feta Potatoes

small whole potatoes, simply seasoned and roasted, then topped with feta crumbles and chopped green onions

Sweet Potatoes

peeled, seasoned with garlic and rosemary, then baked until tender

Baked Beans

A 4 bean combo with rotel in a tangy sauce

Cucumber Feta, Tomato Salad

English cucumbers chopped, cherry tomatoes, and feta crumbles dressed in a champagne vinaigrette

Chopped Romaine

topped with green apples, red onions, and feta crumbles dressed in a white balsamic honey vinaigrette

Garden Salad

Topped with tomatoes, crutons and cucumbers, served with ranch and Italian

Caesar Salad

Traditional Caesar - chopped romaine, parm, and croutons

\$40 - Small - serves approximately 8-10

\$75 - Medium - serves approximately 16-20

\$140 - Large - serves approximately 40-50

Baked Potato Bar

oven baked potatoes with all the toppings - butter, sour cream, bacon, chives, and cheese

Grilled Vegetables

green zucchini, red bell peppers, portabella mushrooms simply seasoned and grilled on a flat top

Italian Vegetables

sliced zucchini and onions sauteed and finished in stewed Italian tomatoes

Bacon Braised Brussels

we render bacon until golden brown then drizzle brussels with the bacon goodness and roast until golden brown. Finished with a balsamic reduction.

Italian

Our recommendation for an Italian meal is 1 entree, 1 side, and 1 salad. This equates to a full meal. A full Italian meal includes Garlic Bread at no additional charge.

\$40 - Medium - serves approximately 8-10
\$120 - Large - serves approximately 25-30

Spaghetti w/ Marinara

homemade marinara with angel hair pasta

Penne Alfredo

creamy homemade alfredo

Rigatoni Alfredo Bake

Rigatoni pasta in a creamy homemade alfredo topped with Italian cheese

Vegetarian Baked Ziti

Ziti with our homemade marina mixed with ricotta, bell peppers, and Italian cheeses.

Cheese Ravioli w/ Marinara

Raviolo stuffed with cheese in our homemade marinara

\$50 - Medium - serves approximately 8-10

\$160 - Large - serves approximately 25-30

Spaghetti w/ Meat Sauce

Thin spaghetti in our homemade meat sauce

Chicken Penne Alfredo

creamy homemade alfredo with marinated, grilled chicken

Cheese Ravioli w/ Meat Sauce

Raviolo stuffed with cheese in our homemade meat sauce

Rigatoni Chicken Alfredo Bake

Rigatoni pasta in a creamy homemade alfredo mixed with marinated, sauteed chicken topped with mozzarella cheese and baked

Baked Ziti

Ziti with our homemade marina mixed with ricotta, ground beef, Italian sausage, bell peppers, and Italian cheeses.

Entrée

\$70 - Medium - serves approximately 8-10

\$200 - Large - serves approximately 25-30

Chicken Parmigiana

traditional chicken parm with our homemade marinara served with angel hair pasta

Lasagna

traditional lasagna made with our homemade meat sauce

Chicken Piccata

a creamy, lemony chicken piccata served with angel hair pasta

Shrimp Fra Diavlo

jumbo shrimp sautéed and finished in a spicy marinara served with angel hair pasta

Shrimp Scampi

jumbo shrimp in a fresh scampi served with angel hair pasta

\$35 - Small - serves approximately 8-10

\$68 - Medium - serves approximately 16-20

\$130 - Large - serves approximately 40-45

Cucumber Feta, Tomato Salad

English cucumbers chopped, cherry tomatoes, and feta crumbles dressed in a champagne vinaigrette

Chopped Romaine

topped with green apples, red onions, and feta crumbles dressed in a white balsamic honey vinaigrette

Summer Salad

Spring Mix topped with blueberries, strawberries, and feta dressed in a raspberry vinaigrette

Italian Salad

traditional Italian Restaurant style salad with chopped iceberg, tomatoes, cucumber, onion, in a Red Wine Vinaigrette

Garden Salad

Topped with tomatoes, crutons and cucumbers, served with ranch and Italian

Caesar Salad

Traditional Caesar - chopped romaine, parm, and croutons

\$40 - Small - serves approximately 8-10

\$75 - Medium - serves approximately 16-20

\$140 - Large - serves approximately 40-45

Grilled Vegetables

*green zucchini, red bell peppers, portabella mushrooms simply seasoned and grilled
on a flat top*

Italian Vegetables

sliced zucchini and onions sauteed and finished in stewed Italian tomatoes

Bacon Braised Brussels

*we render bacon until golden brown then drizzle brussels with the bacon goodness
and roast until golden brown. Finished with a balsamic reduction.*

Dessert

\$65 - Medium - serves approximately 16-20

\$130 - Large - serves approximately 40-50

Chocolate Lasagna

*Chocolate cookie crust topped with layers of creamy vanilla and chocolate layers
topped with a whipped topping and sprinkles of cookie crumbs and chocolate chips*

Banana Pudding

*A cool, light southern style pudding based traditional banana pudding with our little
twist (caramel drizzle!)*

Apple Crisp

*A taste of fall any time of the year! Sliced apples in a pie filling topped with buttery
cinnamon crumble topping*

Blueberry Strawberry Trifle

The perfect light summertime dessert. Layers of pudding, whipped topping and angel food cake topped with strawberries and blueberries

Peach Cobbler

Traditional southern style peach cobbler

\$50

Cheesecake

Traditional homemade cheesecake on a graham cracker crust - 16 large pieces.

Toppings (on the side) can include strawberries, caramel, and/or chocolate (\$2 per topping)

\$18

Pecan Pie

This is a traditional southern style pecan pie recipe from the owner's Grand Mother

Add-On Options

\$2.25 per person- Fancy place setting - Wedding/Gala quality plastic. Clear, hard plastic plate and cup with a cutlery set wrapped in a nice, linen feel napkin. Clear or white plate. Cutlery in gold or silver

\$1 per person- basic place setting - A step above paper / foam plates, but a step below Chinet style. Black plate, clear plastic cup, black plastic wrapped cutlery set with napkin, salt, and pepper

\$5 per gallon - Sweet tea, Unsweet tea, or Lemonade

\$10 per rack - wire mesh sterno rack. Holds 1 large pan, 2 medium pans, or 3 small pans

\$2.50 each - sterno chafing fuel cans

\$.50 each - disposable serving spoon and/or tongs