

Up In Smoke's All-Inclusive Catering Menu

These menus are all-inclusive with everything you need to enjoy your fully catered experience. We include a quality plastic plate in clear, white, white with gold band, white with silver band, or white with a rose gold band. Cutlery comes in matching colors wrapped in a nice linen-feel napkin. Matching bowls are provided if the menu requires. Cups are 9 oz punch cups for appetizers and a 16 oz, hard plastic cup for the meal. Water is included for appetizer time while tea and water will be included for the meal. Ice can be provided if your venue does not have an ice maker. Assorted breads and all sauces / condiments included. Chafers, staffing, servers, set up, break down, bus service, and clean-up of our area is included. No additional fees or charges

Pricing Example 1 meat - pulled pork (14), pimento mac (5.50), green beans (4.50), and loaded mash (5.50) = \$29.50pp

Pricing Example 2 meats - pulled pork (8.50), up in smoke chicken (8.50), pimento mac (5.50), green beans (4.50), and loaded mash (5.50) = \$32.50 pp

(+ Tax)

Minimums may apply

Upgrading to glass and flatware is an additional charge. Additional services available upon request

Hors d' oeuvres

Priced per person. For a cocktail hour, we suggest 2-3 selections for variety. For Hors d' oeuvres in lieu of a meal, contact us for a consultation and custom pricing

\$2.50 each

Spinach & Artichoke Dip Crostini (warm or cold)

Creamy Corn and Jalapeno Dip Crostini

Pimento Cheese Crostini

Boiled Peanuts

Chips and Salsa

Bruschetta Crostini

Chinese Pork Dumpling – steamed pot sticker with dipping sauce
Bacon Ranch Pasta Salad bowls

\$3.50 each

Pulled Pork Crostini

crostini with pimento cheese, pulled pork, and a sweet bbq sauce

Street Tacos

Flour street taco shells stuffed with chicken, salsa, Mexican crema, and queso fresco

Pulled Pork Slider

Jumbo Shrimp Cocktail

Jumbo boiled shrimp, chilled and peeled, in a shot glass with cocktail sauce

Buffalo Chicken Dip Crostini

Buffalo Chicken Dip Eggroll – served with a ranch dipping sauce

Southwest Eggroll – served with an avocado ranch dipping sauce

Pimento Cheese w/ Bacon and Green Onion Crostini

Hot Sausage and Cream Cheese Crostini

Chicken Salad Crostini

Charcuterie Skewer

Caprese Skewer

Biscuit Bar

warm biscuits with assorted toppings (bacon jam, red pepper jelly, etc)

Cucumber Feta Tomato Salad bowls

\$4.50 each

Brisket Crostini

crostini with pimento cheese, brisket, and a sweet bbq sauce

Brisket Tacos

Flour street taco shells stuffed with smoked, chopped brisket, cilantro slow, and drizzled with sweet bbq sauce

Chopped Brisket Slider

Brisket Mac and Cheese

Our pimento mac and cheese topped with slow smoked brisket and a drizzle of our sweet bbq sauce

Mini Chicken and Waffles

House made brined fried chicken and golden brown waffles drizzled with a mildly spicy hot maple syrup

Brie Bites

phyllo cups filled with warm Brie topped with a pepper jelly and caramelized onion topping (venue must have oven or warmer)

\$5.50 each

Basic Charcuterie

pepperoni, salami, Colby & pepper jack, cubed moz and cherry tomatoes in a balsamic reduction, grapes, cucumber with ranch, black/green olives, sweet peppers stuffed with a pimento/cream cheese mixture, and assorted crackers and breads

Filet and Potato Skewers

filet medallions and roasted red potatoes on a skewer with a horseradish cream sauce

Mini Shrimp and Grits

cheese grits with shrimp, red bell pepper, and sausage in a light Cajun cream sauce

Mini Crab Cakes

served plated on small plates with remoulade and cocktail forks. Venue must allow a small induction cook top on site

Traditional Mains and Sides

We offer two options - 1 main and 3 sides, or 2 mains and 3 sides. The 1 main option pricing is on the left. The 2 main option is on the right (in parentheses)

Additional sides may be added

Mains

\$14 (\$8.50) each

Smoked Chicken

leg and thigh slow smoked over applewood. Served with sauces

Herb Roasted Chicken

legs and thighs covered in herbs and spices and slow roasted

Pulled Pork

slow smoked over hickory and apple. Served with sauces

Up In Smoke Grilled Chicken

marinated grilled tenders finished in a light Italian cream sauce. Our most popular meat

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

Balsamic Pork Tenderloin

small pork tenderloins marinated, grilled, then sliced into medallions and drizzled with a balsamic reduction.

Honey Garlic Pork Tenderloin

small pork tenderloins marinated in garlic and honey, grilled, then sliced into medallions and drizzled with a herb infused extra virgin olive oil

Chicken and Waffles

Belgium waffles topped with deep fried chicken tenders with various sauces

Bruschetta Chicken

marinated grilled chicken topped with Italian cheeses and a bruschetta mixture

Smothered Chicken

marinated grilled chicken tenders layered with bbq sauce, cheese, and bacon topped with chopped green onions.

\$22 (\$14) each

Brisket

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

Sirloin

Center cut, Prime Sirloin grilled medium rare and sliced for service

Steak Medallions

Bistro steak cooked medium rare, cut into medallions, and served with your choice of sauce

- *Peppercorn cream sauce *GF*
- *Mushroom sauce *GF*
- *Au Jus Demi Glaze *GF*
- *Chimichurri sauce *GF*
- *Cilantro Lime Crema *GF*
- *Bearnaise sauce*

Jumbo Shrimp

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

Shrimp and Grits

stone ground yellow grits loaded with cheese topped with shrimp, sausage, and red bell peppers in a light Cajun cream sauce

Fish

salmon, mahi, catfish, or whitefish simply seasoned and cooked on a griddle. Served with assorted sauces

\$30 (\$18 each)

Lobster Tail

Cold water lobster tail simply seasoned with herbs, spices, and butter, and baked to perfection.

Prime Rib

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

Beef Tenderloin

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

Crab Cakes

Maryland style jumbo crab cakes served with a remoulade sauce. Venue must allow on site cooking, either in their kitchen or just outside

Sides

\$4.50 each

Long Grain Brown and Wild Rice

Slaw

traditional slaw. Mayo or Vinegar based

Potato Salad

traditional southern style potato salad

Cheese Grits

stone ground grits loaded with cheese

Collard Greens

slow cooked for hours

Hashbrown Casserole

A creamy shredded hashbrown and cheese casserole

Bacon Ranch Pasta Salad

shell pasta loaded with bacon, green peas, and ranch

Home Style Mashed Potatoes

Yukon Gold potatoes cooked to perfection and mashed with butter, heavy cream, cream cheese, salt, and pepper. The classic steak house mash

Roasted Red Potatoes

potatoes chopped, seasoned, and slow roasted

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

\$5.50 each

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 Ranch Potatoes

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

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 Potato Bar

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

Baked Beans

A 4 bean combo in a rich sauce. Not ordinary baked beans

Grilled Vegetables

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

Braised Brussels

Fresh brussels seasoned and roasted until golden brown. Finished with a balsamic reduction.

Cucumber Feta, Tomato Salad

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

House Salad

Spring Mix topped with green apples, red onions, and feta crumbles dressed in a champagne vinaigrette

Summer Salad

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

Garden Salad

Spring Mix topped with tomatoes, croutons and cucumbers, served with ranch and Italian dressings

Caesar Salad

traditional Caesar with croutons and shredded parmesan

Italian Menu

We offer two options - 1 main, 1 side, 1 salad, or 2 mains, 1 side, 1 salad.. The 1 main option pricing is on the left. The 2 main option is on the right (in parentheses)

Additional sides may be added

Mains

\$16 (\$9) each

Spaghetti w/ Marinara

homemade marinara with angel hair pasta

Penne Alfredo

creamy homemade alfredo

Rigatoni Alfredo Bake

Rigatoni pasta in a creamy homemade alfredo with spinach and artichokes 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

Vegetarian Baked Ziti

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

\$18 (\$10) each

Spaghetti w/ Meat Sauce

homemade marinara with our house made ground beef

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 with spinach and artichokes topped with Italian cheese. Grilled Chicken added

Baked Ziti

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

Entrée

\$24 (\$14)

Chicken Parmigiana

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

Chicken Piccata

a creamy, lemony chicken piccata served on angel hair pasta

Shrimp Fra Diavlo

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

Shrimp Scampi

jumbo shrimp in a fresh scampi served on angel hair pasta

Sides

\$5.50

Italian Vegetables

sliced zucchini and onions sauteed and finished in stewed Italian tomatoes

Grilled Vegetables

zucchini, red bell pepper, and mushrooms sauteed

Braised Brussels

Fresh brussels seasoned and roasted until golden brown. Finished with a balsamic reduction.

Feta Potatoes

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

Roasted Red Potatoes

potatoes chopped, seasoned, and slow roasted

Salad

\$5.50

Garden Salad

Spring Mix, cherry tomato, cucumber, croutons, assorted dressings

Cucumber Feta, Tomato Salad

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

Summer Salad

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

House Salad

Spring Mix topped with green apples, red onions, and feta crumbles dressed in a champagne vinaigrette

Italian Salad

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

Caesar Salad

Traditional Caesar Salad

Southwest / Latin Menu

We offer two options - 1 taco/ entree type and 2 sides, or 2 taco / entrée types and 2 sides. The 1 taco/entrée type option pricing is on the left. The 2 two taco type option is on the right (in parentheses)

Additional sides may be added

Tacos / Entrees

\$18 (\$10) each

Tacos -

Ground Beef Taco

traditional seasoned ground beef - our house grind seasoned to perfection.

Toppings - lettuce, tomato, cheese, sour cream, salsa, jalapeno, and queso

Street Chicken Taco

chopped white meat chicken, seasoned and sautéed. Toppings - lettuce, tomato, cheese, sour cream, salsa, jalapeno, and queso

Chicken Tinga Tacos

Shredded white meat chicken in a tangy Tinga sauce. Toppings - lettuce, tomato, cheese, sour cream, salsa, jalapeno, and queso

Pork Carnita Tacos

Mexican spice rubbed pork shoulder slow cooked and shredded in its juices.

Toppings - lettuce, tomato, cheese, sour cream, salsa, jalapeno, and queso

Entrees -

Pollo Asado

Jumbo Chicken Tenders marinated in a citrus marinade, grilled to perfection, and topped with a lime infused pico de gallo and queso fresco

Santa Fe Chicken

Jumbo Chicken Tenders marinated in southwest spices, grilled, and topped with a black bean and corn relish finished with a blend of Mexican cheeses melted on top

Mojo Pork

Tender pork tenderloins marinated in a mojo marinade, grilled to perfection, sliced into medallions for service and topped with a cilantro cream sauce

\$21 (\$13) each

Tacos -

Brisket Tacos

Slow smoked brisket, chopped. Toppings - lettuce, tomato, cheese, sour cream, salsa, jalapeno, and queso

Fish Tacos

Lightly blackened mahi. Toppings - lettuce, tomato, cheese, sour cream, salsa, jalapeno, and queso

Shrimp Tacos

Lightly blackened shrimp. Toppings - lettuce, tomato, cheese, sour cream, salsa, jalapeno, and queso

Carne Asada Tacos

Thin sliced steak marinated in traditional Mexican spices and grilled. Toppings - lettuce, tomato, cheese, sour cream, salsa, jalapeno, and queso

Sides

\$5 each

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

Fiesta Rice

a yellow saffron rice with black beans and rotel folded in

Fajita Vegetables

multicolored peppers and onions sauteed

Dessert

\$5 per person - includes servers, plates, forks, and cocktail napkins

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

Cheesecake

Traditional homemade cheesecake on a graham cracker crust - toppings (on the side) can include strawberries, caramel, and/or chocolate

Pecan Pie

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