

## *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*

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***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, crutons and cucumbers, served with ranch and Italian dressings*

**Caesar Salad**

*traditional Caesar with crutons and shredded parmesan*

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**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*

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**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*

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## *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*