



B3Q Smokehouse Wedding Menu

Appetizer Displays

Charcuterie Board

Cured Meats, cheeses, olives, crackers.

Farm Fresh Board

Vegetables, cheeses, fruit, crackers

Chicken Skewers

Grilled marinated chicken and vegetables

Smoked Shrimp

With dipping sauce

Melon Caprese

Seasonal Melon, basil, and fresh mozzarella

Smoked Chicken Wings

With B3Q buffalo and blue cheese

Breads & Dips

Assorted breads, pretzel bites, spinach dip, honey mustard, honey butter, beer cheese

Smoked Meatballs

Smoked with our signature blend of meat and spice, served with dipping sauce.

Sides & Salads

Original Recipe BBQ Beans

House made Coleslaw

Baked Mac & Cheese

Southern Green Beans

Corn on the Cobb

Caesar Salad

Macaroni Salad



Entrée Proteins

**Smoked Brisket

Pulled Pork

Smoked Half Chicken

**Smoked Salmon

St. Louis Ribs

**Smoked Turkey

***Ideal for carving station*

Vegetarian Entrée Options

Manicotti with Vodka Sauce

Ratatouille with a robust tomato sauce



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Buffet Packages

The **B3Q SMOKEHOUSE** is all about family. Our B3Q family would love to provide our catering services to your next event. B3Q will work with you or your event planner to ensure the best experience possible for your occasion. We're flexible and can work with you on classing up the presentation, or we can keep it simple and easy. B3Q SMOKEHOUSE fits perfectly into every type of event!

Who doesn't love BBQ to go along with dancing and celebrations?

Platinum Buffet...\$75

Choose 3 Appetizer displays,
choose 1 salad,
choose 4 entrees can include a meat carving station,
choose 4 sides.

Silver Buffet...\$60

Choose 3 Appetizer displays,
choose 1 salad,
choose 3 entrees,
choose 3 sides.

Bronze Buffet...\$50

Choose 2 Appetizer displays,
choose 1 salad,
choose 2 entrees,
choose 3 sides

Non-Alcoholic Beverage Station

The following will be available for guests to serve themselves during the cocktail and dinner service.

B3Q Southern Sweet Tea, Lemonade,
Citrus Water





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Wedding Stations

\$65.00 per person

An all-station dinner includes 2 appetizer stations, Caesar Salad, cornbread, and your choice of 3 additional stations.

Dinner stations not available at all venues. Please inquire.

Carving Station

SMOKED BRISKET Our Signature Brisket Smoked for 12 hours.

SMOKED SALMON Smoked & served with Yogurt Dill Sauce

SMOKED PRIME RIB Served with Alabama White Sauce

SMOKED TURKEY Orange Bourbon Brined with Cranberry Aioli

Mac & Cheese Bar

Have your guests make their own with our 4-cheese mac & cheese.

Choose 2 proteins (pulled pork, brisket, chicken or smoked shrimp)

Assorted toppings

B3Q Taco Bar

Who doesn't love tacos? Choose 2 proteins (pork, brisket, chicken or shrimp)

Flour tortillas, rice, lettuce, salsa, cheese, and other toppings

Baked Potato Bar

Make your own loaded potato with a choice of a baked potato or sweet potato.

Let your guests top the potato with bacon, cheese, green onions, sour cream, cinnamon butter, marshmallows and more.

Slider Station

Choice of two Pork, brisket, or smoked turkey Sliders.

Guests can top with assorted toppings and sauces.

What to expect from B3Q

We believe that a wedding that serves their guests a delicious array of smoked meats & BBQ is a wedding that you don't want to miss.

Weddings are a time of celebration, a time for eating delicious food, sipping on decadent cocktails, and reminiscing with lifelong friends and loved ones. Of course, B3Q fits into that equation! We don't think BBQ as a dish only served over sporting events and cool office parties. To us, BBQ fits most celebratory occasions, and we bring the best BBQ to accommodate your wedding needs.