

Food Experience Catering

BBQ SMOKEHOUSE MENU

\$30 Per Person

Our BBQ is Smoked in House
Served with Your Choice of 3 Sauces
Old Mule, Carolina Gold, Spicy Vinegar, Cheerwine, or Alabama White

Choose 2 Meats

Hand Pulled Local Pork
Braised Pulled Chicken Breast
Smoked Turkey Breast (+\$2/person)
Smoked and Sliced HNG Beef Brisket (+\$4/person)

Add-Ons & Options

BBQ Joyce Farms Frenched Chicken Breast Upgrade for \$4/ Add-On \$8 Each
Local Baby Back Ribs \$28 Full Rack
Whole Roasted Suckling Pig (30lbs Average) Market Price
Vegan BBQ Jackfruit (2lbs) \$24

Choose 3 Sides

Macaroni & Cheese
Garlic Mashed Potatoes
Cheese Grits
Southern Potato & Egg Salad
Red Skinned Potato Salad
Sweet Potato Casserole
Sweet Corn Pudding
Napa Cabbage Sriracha Slaw
Spicy Braised Collards
Calico Baked Beans
Green Beans with Olive Oil, Salt & Pepper
Mexican Street Corn on the Cobb
Succotash

Choose 1 Bread

Sweet Corn Bread
Hushpuppies
Hawaiian Rolls

Add Dessert

| | |
|----------------------------|------------|
| Banana Pudding | \$6/person |
| Cobbler with Whipped Cream | \$5/person |