# Food Experience Catering

### **BBQ SMOKEHOUSE MENU**

\$34 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
Smoked and Sliced Beef Brisket (+\$3per)

## Add-Ons & Options

Local Spareribs Full Rack \$26
Whole Roasted Suckling Pig (30lbs Average) Market Price
Vegan BBQ Jackfruit (2lbs) \$24
Portobellos w/Avocado Chimichurri or Cauliflower Steak
w/Raisin Pesto (+2 per)

#### Choose 3 Sides

Macaroni & Cheese
Garlic Mashed Potatoes
Southern Potato & Egg Salad
Sweet Potato Casserole
Southern Slaw
Spicy Braised Collards
Calico Baked Beans
Green Beans with Olive Oil, Salt & Pepper

## Choose 1 Bread

Sweet Cakey Corn Bread Hushpuppies Hawaiian Rolls

## Add Dessert

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