

Mohawk Smokehouse | Catering Menu

APPETIZERS

Sliders

(Pulled Chicken, Pulled Pork or Beef Brisket)

Miniature Chicken Sandwiches

Smoked Chicken Wings

(Classic, Buffalo, Lemon Pepper, Hot Honey, BBQ, Japanese BBQ, Garlic Parmesan, Thai Peanut)

Smokehouse Dips - Served with Chips

(Buffalo Chicken Dip, Queso, Smoked Fish Dip, Spinach Artichoke, Guacamole, Variety of Salsa's, Cowboy Caviar)

Assorted Skewers

(Fruit Skewers, Grilled Veggie Skewers, Caprese Skewers)

Smoked Jalapeno Poppers

Pimento Cheese on Crostini

Smoked Chicken on Crostini

Cold Smoked Lobster Rolls

Shrimp Cocktail Shooters

Miniature Shrimp & Grits

Smokehouse Deviled Eggs

Stuffed Mushrooms

Thumb Bits (Beef or Pork)

Regular & Cajun Boiled Peanuts

Prosciutto Wrapped Dates

Cold Smoked Oysters w/ Toppings

Glazed Meatballs

Tomato Bruschetta

Desserts

Banana Pudding

Dirt Pudding

Krispy Kreme Bread Pudding

Assorted Smokehouse Cookies

MEATS

Beef Brisket

Beef Cheeks

'Dino' Beef Ribs

Brisket Burgers

Pulled Pork

St. Louis Spare Ribs

Baby Back Ribs

Pork Belly Burnt Ends

Smoked Chicken

Pulled Chicken

Chicken Salad

Smoked Turkey Breast

Smoked Salmon

Whole Hog Roast

A whole pig pickin'. Pig will be dressed and served on-site for you and your guests.

Brunch

Assortment of biscuits, kolaches, doughnuts, proteins, sides, toppings, and condiments setup/served in a multi-tiered setup.

SIDES

Smokehouse Beans

Mac & Cheese

Coleslaw

Potato Salad

Southern Green Beans

Collard Greens

Cornbread w/ Honey Butter

Cheddar Jalapeno Cheese Grits

Sweet Potato Casserole

Rosemary Roasted Potatoes

Mashed Potatoes w/ Gravy

Elote - Mexican Street Corn

Brussel Sprouts

Roasted Vegetables

Glazed Carrots

Broccoli Salad

Pasta Salad

Sausage & Sage Stuffing

Black Beans & White Rice

Salads w/Assorted Dressings

(House, Caesar, Spring, Cobb, Watermelon-Feta Salad)

Food Bars

Street Taco Bar

(Build your own tacos with choice of meat and toppings)

Mashed Potato & Sweet Potato Bar

(Build your own loaded potatoes with a wide variety of toppings)

Mac & Cheese Bar

(Build your own Mac & Cheese creation)



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