



# **Smokey Sweet Catering Menu**

**We aim to meet all your special event needs.  
If you don't see something you'd like, please feel free to ask!**

## **APPETIZERS**

**Smoked Wings - we smoke our wings before grilling 'em to perfection and tossing 'em in your choice of the following homemade sauces:**

**maple bourbon**

**garlic parmesan**

**liquid gold - our honey dijon bbq sauce**

**diablo - good & spicy**

**golden diablo**

**bbq**

**buffalo bbq**

**smoked buffalo**

**Bacon Wrapped Jalapeños - our award winning recipe! Jalapeños stuffed with pepperoni & house-smoked cheese, then wrapped in bacon and seasoned with our famous signature rub!**

**Fries - your choice of classic or sweet potato**

**Garden Salad - gotta add some greens to this gig, right?**

**Veggie Platters**

**Charcuterie**

**Smoked Bacon-Wrapped Scallops**

**MEATS\***

**All of our meats are slow smoked and/or grilled to perfection and can be served with a variety of house-made sauce options.**

**\*Due to market value, prices will vary. We appreciate your understanding.**

**Choose from the following:**

**Beef Ribs**

**Baby Back Ribs**

**St. Louis Style Pork Ribs**

**Pulled Pork**

**Smoked Chicken Thighs - other cuts upon request**

**Beer Can Chicken**

**Smoked Whole Turkey**

**Brisket**

**Barbecue Beef**

**Smoked Corned Beef**

**Smoked Roast Beef**

**Steak - cut based upon request**

**Smoked Sausage - hot or sweet**

**Smoked Kielbasa**

**Bacon Bomb**

**1/3 or 1/2lb Burgers - fresh ground upon request**

**Smoked Fish - based on request and/or market availability**

## **PIZZA**

**We proudly serve all of our pies on Berkshire Mountain Bakery crust.  
Small or large and topped with anything you can think of!**

**Basic toppings include, but are not limited to:**

**fresh mozzarella  
any of our smoked meats  
pepperoni  
tomatoes  
basil  
arugula  
spinach  
garlic  
olives  
onions  
mushrooms  
pesto  
bbq sauce**

## **Sides**

**Mac Salad - choose from our classic “backyard” tuna mac w/bacon  
OR  
the “jacked-up secret” w/ sautéed mushrooms & garlic.  
Don’t forget the bacon & parmesan!**

**Potato Salad - a staple at any barbeque**

**Coleslaw - simple yet delicious, with just the right balance  
between tangy & sweet**

**Baked Beans - loaded with smoked pulled pork, our beans are quickly becoming  
famous...a little love goes a long way!**

**Sweet Potato Hash - one of Todd's favorite sides!  
Sautéed sweet potatoes with bacon, kale and local maple syrup.  
Dressed with a touch of house vinaigrette.**

**Roasted Potatoes**

**Smoked Mac n Cheese - the ultimate comfort food...especially if you add some of  
our house-smoked meats!**

**Corn on the Cob**

**Smokey Sweet Cornbread - moist and delicious...always a crowd pleaser and a  
perfect compliment to our BBQ!**

**Dessert**

**Mom's Carrot Cake - it took a long time to convince my mother to give up the  
secret...and it was SO worth the wait!**

**Apple Crisp - warm and delicious! A la mode option available.  
Bonus: in the fall we prepare our crisp with the best local apples around.**

**Key Lime Pie**

**Lemon Squares - classic cheese cake base with a tart lemon top, then covered in  
fresh blueberries.**

**Lush - our take on the classic layered “trifle”.  
Cake, pudding & crushed candies topped w/fresh whipped cream and served in  
an easy to eat cup!**

**Fruit Salad**

**Watermelon - Yup.**