



Smokey Sweet Catering Menu

**As we all move forward in 2022, it is important to note that
market pricing & availability are
subject to rapid and unexpected change.**

**We aim to meet all your special event needs
to the best of our ability. That includes offering the best quotes we can in an
ever-changing food economy.**

**It is for this reason we do not list item prices here,
but will happily provide an estimate based on
party size & desired options.**

WE APPRECIATE YOUR UNDERSTANDING

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.

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

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

Steak - *cut based upon request*

Smoked Sausage - *hot or sweet*

Smoked Kielbasa

“Bacon Bomb”

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

red onions

caramelized onions

pickled onions

pickles

peppers

mushrooms

pesto

bbq sauce

white garlic 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 & 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!**

**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.*

Fruit Salad

Watermelon - *Yup.*