



## Full Catering Menu

### Build Your Own Package

#### Step One: Smoked Meats

Pulled Pork  
Pulled Chicken  
Sliced Brisket  
Sausage  
Ribs

\*A pound of meat feeds about 3-4 people.

#### Step Two: Sides

Cole Slaw  
Potato Salad  
Mac 'n' Cheese  
Corn Pudding  
Baked Beans  
Collard Greens  
Green Beans  
Beer Cheese Grits

Individual Sides  
Pint 3-4 Servings  
Quart 6-8 Servings  
Half Pan 25 Servings  
Full Pan 50 Servings

\*Mac 'n' Cheese, Potato Salad, and Corn Pudding are bulkier, so it is better to order a little extra of these items.

#### Step Three: Bread

Buns  
Corn Muffins

\*Usually not everyone will want a bun, so it is not always necessary to order one for each person. We recommend 80% of the guest count.

#### Step Four: Sauces

Memphis Sweet	Pint	8 Servings
Kentucky Small Batch	Quart	16 Servings
Texas Spicy	Gallon	82 Servings
South Carolina Mustard		
Alabama Show Horse		
North Carolina Spicy Vinegar		
Taproom Fire		
Apple Bourbon		

### **Step Five: Appetizers**

Smoked Wings

Garden Salad with Ranch and Italian on the Side

Beer Cheese, Veggie, and Cracker Tray

Beer Cheese, Cracker, and Sausage Tray

Fresh Fruit Tray (seasonal fruit)

Vegetable Tray (seasonal vegetables)

\*All tray and salad orders need to be placed 72 hours in advance to ensure product availability

### **Step Six: Desserts/Drinks**

Banana Pudding

Peach Bread Pudding

Peanut Butter Bliss

Strawberry Shortcake

Chocolate Toffee Crunch

Cookies

#### **Drinks**

Sweet Tea, Unsweet Tea,

Lemonade, Water

Bagged Ice

### **Step Seven: Tableware**

Paper Plates, Cups, Cutlery

### **Step Eight: Staff and Rentals**

Servers, Bussers or Bartenders (minimum of 2 per event): up to four hours (additional fees per hour every hour over four per staff)

\*Additional charges may be incurred based on individual event needs.

\*Please note that in order to book our bartenders we must be serving liquor we have purchased. Feel free to ask for a liquor quote!

Recommended: 1 server per 50 guests

Delivery

Set Up (for events not staffed with servers)

Cake Cutting

Rentals: Drink Dispensers and Chafing Racks

\*Rentals must be returned to the store by customer for unstaffed events, additional fees may be charged if rentals are not returned within one week\*

# Packages (add on items/services from BYOP welcome)

## **Boxed Lunches**

(Availability: Monday-Thursday 10am-8pm, Friday 10am-4pm)

Max. 75 boxes per order

Pulled Pork/Chicken Sandwich with One Side

Sliced Brisket Sandwich with One Side

Pulled Pork/Chicken Sandwich with Two Sides

Sliced Brisket Sandwich with Two Sides

All Boxed Lunches include a sauce and utensils

Add a cookie to your boxes

## **Office Packages**

Each package includes your choice of pork and/or chicken, buns, sauce, two sides, drinks, and disposable tableware.

### **20 People**

5 pounds of meat, one quart of sauce, 20 buns, 2 half pan sides, 20 tableware sets

### **40 People**

10 pounds of meat, 2 quarts of sauce, 40 buns, 2 full pan sides, 40 tableware sets

### **60 People**

15 pounds of meat, 3 quarts of sauce, 60 buns, 3 full pan sides, 60 tableware sets

## **Game Day Packages**

### **10 Guest**

24 wings, 1 pint buffalo, 1 pint ranch or bleu cheese, 3 pounds meat, 4 quarts sides, one pint sauce, 8 oz beer cheese with crackers, 8 buns

### **20 Guest**

48 wings, 1 pint buffalo, 1 quart ranch or bleu cheese, 5 pounds of meat, 2 half pan sides, 2 pints sauce, 16 oz beer cheese with crackers, 16 buns

### **40 Guest**

100 wings, 1.5-quart ranch or bleu cheese, 1 quart buffalo, 10 pounds of meat, 2 full pan sides, 2 quarts sauce, 24 oz beer cheese with crackers, 32 buns

### **Wing Package**

50 wings, celery and/or carrots, quart buffalo, quart ranch or bleu cheese