

BBQ FEAST

Hosted buffet, staffing and bussing included.
Includes tea, water, bread, sauces, and condiments.
Includes all glassware, flatware, plates, etc.



gf=gluten free, veg=vegetarian, v=vegan

Choose one

Pulled Pork

Slow smoked over hickory and apple and served with sauces. (gf)

Smoked Chicken

Leg and thigh, slow smoked over applewood. Served with sauces. (gf)

Pulled Chicken

Slow smoked over hickory and apple and served with sauces. (gf)

Choose one

Texas Style Brisket

Slow smoked for 16 hours over oak and hickory. (gf)

Smoked Pork Tenderloin

Small pork tenderloins dry rubbed and smoked over applewood then sliced into medallions for service. Tossed in a sweet and tangy bbq sauce glaze. (gf)

Choose three

Cole Slaw

Traditional slaw. Your choice of mayonnaise or vinegar based. (gf, veg)

Potato Salad

Traditional southern style potato salad. (veg)

Pimento Mac and Cheese

Creamy and delicious - a favorite!

Sweet Corn Spoon Bread

A sweet, cream corn casserole. (veg)

Bacon Ranch Pasta Salad

Shell pasta loaded with bacon and ranch.

Southern Style Green Beans

Slow cooked to perfection. (gf, veg, v)

Grilled Vegetables

Green zucchini, red bell peppers, portabella mushrooms simply seasoned and grilled on a flat top. (gf, veg, v)

Collard Greens

Slow cooked for hours. (gf)

Choose one hors d'oeuvres

Chips and Salsa (gf, veg, v)

Charcuterie Skewer

Carpese Skewer (gf, veg)

Creamy Corn and Jalapeno Dip Crostini (veg)

Spinach Artichoke Dip Crostini (warm or cold) (veg)

Pimento Cheese Crostini

Bacon Ranch Pasta Salad Bowls

Choose one hors d'oeuvres

Pulled Pork Crostini

Pulled Pork Slider

Buffalo Chicken Dip Crostini

Jumbo Shrimp Cocktail (gf)

Bruschetta Crostini (veg, v)

Hot Sausage and Cream Cheese Crostini

Chicken Salad Crostini

Biscuit Bar

Cucumber Feta Tomato Salad Bowls (gf, veg)