

Chef/Owner : Brian Stefan  
southernSmokefoods.com

## **BBQ Catering**

*All items are made from scratch with as many Vermont products as possible. We can accommodate any allergies and dietary concerns.*

**Base Package: \$11.00 per person**

**1 entree, 3 sauces and/or condiments, and 2 sides**

**Advanced: \$17.00 per person**

**2 entrees, 4 sauces and/or condiments, and 2 sides**

### **Entrees:**

*Smoked Pork BBQ (comes with buns)*

*Smoked Organic Chicken Pieces*

*Smoked and Sliced Turkey*

*Grilled Jerk or Cajun Spiced Chicken Pieces*

*Smoked, Roasted, and Sliced Cajun Rubbed Pork Loin*

*Smoked Sliced Brisket ( adds \$1 per person)*

*BBQ Pork Ribs (adds \$1 per person)*

*Vegetarian portions available on request*

### **Sauces:**

*Southern Smoke's BBQ Sauce*

*Smoked Peach Sauce*

*Carolina Vinegar Based*

*Texas Espresso BBQ*

*Carolina Mustard Based BBQ*

*Chimi Churi – Argentinian green herb BBQ*

*BBQ Alabama White BBQ – like spicy ranch*

*Korean Red Chili & Ginger BBQ*

### **Condiments:**

*Our Sliced Pickles – great with pork for sandwiches*

*Carolina Cole Slaw – Sweet Apple & Vinegar Base*

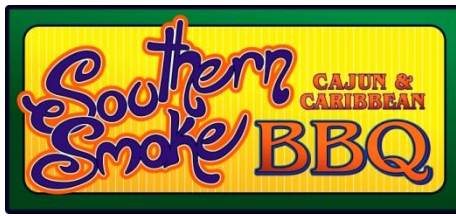
*Spicy Pickled Pineapple*

*Assorted Pickled Vegetables*

*Sliced Jalapenos*

*Kimchi*

*Other options available upon request*



## **Sides and Dessert**

*All sides and desserts are made from scratch and most can be vegetarian and/or gluten free. Heavier sides are best in the Spring and Fall in the cooler weather, but you can still enjoy them anytime. Desserts and Extra sides are \$3 more per person*

### **Hot Sides:**

<i>BBQ Baked Beans Potato</i>	<i>Gratin with Grafton VT Cheddar Crust</i>
<i>Cuban Baked Black Beans</i>	<i>Caramelized Onion and Tomato Mac &amp; Cheese</i>
<i>Classic and Jalapeno Cornbread</i>	<i>Braised Greens &amp; Cabbage with Tomato</i>
<i>Garlic Mashed Potatoes</i>	<i>Buttermilk Biscuits</i>
<i>Butter Roasted Potatoes</i>	<i>Butter Roasted Root Veg</i>
<i>Corn on the Cob (seasonal)</i>	<i>Cornbread Stuffing</i>
<i>Grilled Assorted Summer Squash in Vinaigrette</i>	

### **Cold Sides:**

*Carolina Cole Slaw – Sweet Apple & Vinegar Base*

*Wedge Salad of Iceberg Lettuce, Blue Cheese, tomato, & either Buttermilk Ranch or Warm Bacon Dressing*

*Cornbread and Tomato Panzanella Salad*

*Spicy Thai Coleslaw with Sweet and Sour Dressing*

*Cucumber Salad Seasonal Green Salad with available vegetables*

### **Desserts:**

*Cobbler with Crumbly Topping and filling like Peach, Apple, or Strawberry Rhubarb*

*Supper Fudgy Chocolate Torte Cake*

*Chocolate and Ginger Torte*

*Pineapple & Brown Sugar Short Cake*

*Beignets – The New Orleans Doughnut, with Chocolate Chips & Berry Sauce*