

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

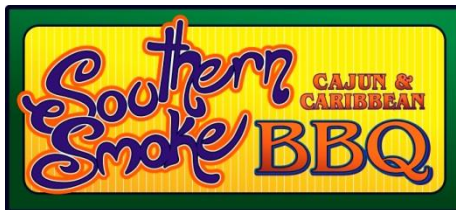
Spicy Pickled Pineapple

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</i>	<i>Potato Gratin with Grafton VT Cheddar Crust</i>
<i>Cuban Baked Black Beans</i>	<i>Caramelized Onion and Tomato Mac & Cheese</i>
<i>Classic and Jalapeno Cornbread</i>	<i>Braised Greens & 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