

## Wedding BBQ Package

The home spun country classic of Barbecue is the quintessential down home party fare, and has been served at weddings for generations. It is hard to go wrong when it comes to pleasing a crowd, and the toughest part is choosing just what to have. Vegetarian and gluten free options are available and at no sir charge. Inquire about additions via email on the website.

Package pricing includes travel, buffet line equipment and setup, general cleanup of area and dishware. Additional services may require a smaller service fee depending on scale, but most are included. Packages do not include tax (9% in VT) or gratuity, which is appreciated but not mandatory. There are no hidden service fees.

### **Base Package: \$22.00 per person**

**2 meats, 3 sauces, 3 condiments, 2 sides, and 2 apps (one dip and another kind)**

### **Advanced: \$29.00 per person**

**3 meats, 4 sauces, 5 condiments, 3 sides, plus 3 apps (one dip and 2 other kinds)**

#### **Meats:**

*Smoked Pork BBQ (comes with buns)*

*Smoked and Sliced Turkey*

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

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

*Smoked Organic Chicken Pieces*

*Grilled Jerk or Cajun Spiced Chicken Pieces*

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

#### **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*

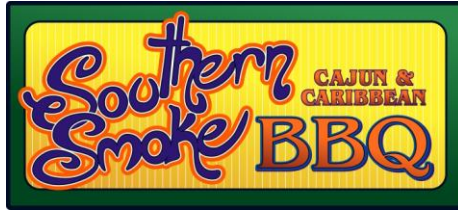
*Spicy Pickled Pineapple*

*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:**

*BBQ Baked Beans*

*Cuban Baked Black Beans*

*Classic and Jalapeno Cornbread*

*Garlic Mashed Potatoes*

*Buttermilk Biscuits*

*Herb Butter Roasted Potatoes*

*Cornbread Hush Puppies*

*Corn on the Cob (seasonal)*

*Potato Gratin with Grafton VT Cheddar Crust*

*Caramelized Onion and Tomato Mac & Cheese*

*Braised Greens & Cabbage with*

*Sweet Potato Soufflé*

*Grilled Assorted Summer Squash in Vinaigrette*

*Super Creamy Grits*

*Butter Roasted Root Veg (beets, carrots, radish)*

*Cornbread Stuffing*

### **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 filled with either 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*

*Other options available*

