

Wedding BBQ Package

Barbecue is the quintessential down home party fare, served at weddings for generations. It's 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 small service fee depending on scope, 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: \$25.00 per person

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

Advanced: \$29.50 per person

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

Meats:

Smoked Pork BBQ (comes with buns)

Smoked and Sliced Turkey

Smoked, and Sliced Cajun Rubbed Pork Loin

Smoked Sliced Brisket (adds \$1 per person)

Smoked Organic Chicken Pieces

Grilled Jerk or Cajun Spiced Chicken Pieces

Jambalaya, of chicken, sausage, and shrimp

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

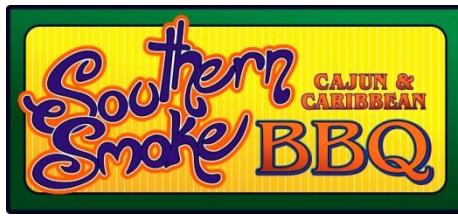
Spicy Pickled Pineapple

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 tomato

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

Appetizers

Your guests have come from all corners of the globe to be there for your special day, so they are starving. Having some food out to graze on before dinner is a fine welcome, and we are happy to offer it as part of our packages and offerings. We like to suggest having a dip or platter out for folks to help themselves, and then have bites to come after as a treat. Most all options can be vegetarian and/or gluten free.

Dips: (All dips come with assorted chip and veggie tray. Add another dip for \$1.50 per person)

Hummus Duo – two complementary flavors in the same bowl. Flavors include:

- Roasted Red Pepper, and Green Garlic & Herb
- Black olive & rosemary, and Goat Cheese & Garlic
- Roasted Leek, and Yellow Madras Curry

Warm Bacon & Cheddar Dip – A creamy, smoky, cheesy favorite for Spring and Fall weddings

Collard & Kale Dip - Like spinach dip. Served warm Spring & Fall, or chilled in Summer

Black Bean with Green Tomato Sofrito - Comes with tortilla chips

Smoked Salmon – Hot or cold with optional everything bagel breadcrumb crust

Pimento Cheese – The Southern cheese spread of VT cheddar, pickled peppers, & horseradish aioli

Platters and Stationed Apps (adds \$1.50 per person to package price)

Vermont Cheese Board – Selection of four cheeses (usually sharp cheddar, pepper jack, a blue, and a soft rind cheese like brie) and served with fruits, seeds and nuts, and crackers

Organic Chicken Liver Pate Platter - with Fruits, nuts, jams and preserves, & toast points

Organic Chicken Wing Bar – (Adds \$2.25 per person to package prices. Additional sauces \$.50 more)

Classic wings, with celery and sauces for the wings and dipping. Sauces include:

Flavor sauces (choose 2) – Classic Buffalo, Spicy Honey Mustard, Jamaican Jerk, Red Thai Curry, BBQ

Dipping Sauces (choose 2) – Buttermilk Ranch, Blue Cheese, Thai Peanut, BBQ, Spicy Pineapple

Bites & Hors d'oeuvres: (add extra options to a packages for \$1.50 per person)

Filled Buns – Wonderful little homemade savory pastries with fillings like:

- Muffuletta – Mini New Orleans sandwich of salami, ham, provolone, and olives salad
- Smoked Salmon – Salmon & cream cheese filling with everything bagel spice topping
- Steak & Cheese – Seasoned beef, cheddar, and fried onions & peppers
- Jalapeno Popper – Jalapeno and cream cheese filling with cheddar crust on top

Fried Chicken Bites – Cornmeal & buttermilk fried chicken like popcorn chicken with sauce like:

- Buttermilk ranch, black pepper honey mustard, sweet caramelized onion, and Thai curry

Fried Smoked Eggplant Bites – Like fried popcorn chicken but maybe better

Grilled Albondigas – Cuban meat balls on a stick, grilled, and served with a spicy red sauce

Summer Gazpacho Shot – Seasons vegies and herbs blended in a cool soup with lite garnish

Mini Crab Cakes with a Spicy Remoulade Sauce (adds \$1 per person)

Other options always available upon request