

Wedding BBQ Package

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: \$23.00 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

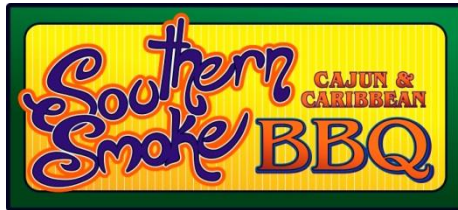
Spicy Pickled Pineapple

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 Potato

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)

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

