



The **SMOKEHOUSE**

HOLIDAY CATERING

SMOKEHOUSE APPETIZERS

SHRIMP HUSHPUPPIES

shrimp dipped in cornmeal batter, deep-fried and served with house-made Cajun dipping sauce
\$18 per dozen

PULLED PORK MINI EGG ROLLS

smoked pulled pork, Napa cabbage, cilantro and scallions served with BBQ plum sauce
\$18 per dozen

CORNED BEEF REUBEN MINI EGG ROLLS

smoked corned beef, sauerkraut, Swiss cheese served with house-made Russian dressing
\$18 per dozen

SOUTHWEST MINI EGG ROLLS

smoked pulled pork, black beans, corn and cilantro served with chipotle orange marmalade
\$18 per dozen

SMOKED CHICKEN QUESADILLAS

smoked pulled chicken, sautéed onion, red bell pepper and white cheddar cheese served with Smokehouse heat sauce
\$30 per dozen

SMOKEHOUSE CHIP DIP PLATTER

house-made tortilla chips with jalapeño queso dip and Smokehouse salsa
\$25 per platter

SMOKEHOUSE CRISPY WINGS

marinated for 12 hours then smoked for 3 hours
\$15 per dozen

BBQ MEATBALLS

house-mixed pulled pork and certified angus groundbeef meatballs smoked and served in Smokehouse BBQ sauce
\$15 per dozen

BRISKET QUESADILLAS

smoked brisket, sautéed onion and white cheddar cheese served with Smokehouse heat sauce
\$36 per dozen

PLEASE NOTE:

*Two-dozen minimum order for appetizers

**We recommend 3 to 5 items per person per hour when estimating appetizer order for event

***Chip dip platter feeds 10



SMOKEHOUSE SALADS

HALF PAN FEEDS 12-15 | FULL PAN FEEDS 25-30

SMOKEHOUSE SIGNATURE

chopped romaine, corn and black bean salsa, shredded cheddar, scallion, cherry tomato halves, house-made pickled jalapeños, crispy tortilla strips, served with salsa ranch dressing
half pan \$35 | full pan \$70

SMOKEHOUSE TEX-MEX

chopped romaine, house-made bacon bits, shredded cheddar, cherry tomato halves, black beans, corn, house-made pickled jalapeños, served with jalapeño ranch dressing
half pan \$35 | full pan \$70

SMOKEHOUSE BLT

chopped romaine, diced tomatoes, house-made bacon bits, blue cheese, cornbread croutons, served with jalapeño ranch dressing
half pan \$35 | full pan \$70

BUFFALO CHICKEN

pulled chicken, celery and red onions tossed in buffalo ranch dressing, served on a bed of chopped romaine
half pan \$35 | full pan \$70

SMOKEHOUSE SIDES

HALF PAN FEEDS 15-20 | FULL PAN FEEDS 30-40

MAC N' CHEESE

half pan \$50 | full pan \$95

BRAISED COLLARD GREENS

black eyed peas, corned beef and turkey
half pan \$40 | full pan \$75

BBQ BAKED BEANS

house-made bacon
half pan \$35 | full pan \$60

SOUTHERN POTATO SALAD

Yukon gold potatoes, hardboiled eggs, celery, red onion, sweet and spicy mayo dressing
half pan \$35 | full pan \$60

COLESLAW

cabbage and red onions with zesty slaw dressing
half pan \$30 | full pan \$55

RED BEANS AND RICE

Dearborn andouille sausage, green bell peppers, onions and Cajun seasoning
half pan \$35 | full pan \$60

HASH BROWN CASSEROLE

shredded potatoes and onions baked into a creamy cheddar cheese sauce
half pan \$35 | full pan \$60

HAND-MASHED SWEET POTATOES

half pan \$45 | full pan \$90

HOUSE-MADE CORNBREAD MUFFINS

\$8 per dozen



SMOKEHOUSE MEATS

BABY BACK RIBS **\$21/slab \$40/2 slabs \$120/6 slabs**
ribs can be seasoned with sweet and spicy rub or salt and pepper rub

ST. LOUIS RIBS **\$21/slab \$40/2 slabs \$120/6 slabs**
ribs can be seasoned with sweet and spicy rub or salt and pepper rub

WHOLE SMOKED TURKEY **\$58/1 turkey**
10 to 12 lb whole turkey brined for 24 hours, rubbed with sweet and spicy rub, smoked for 5 hours and basted with butter--you'll taste the love!

SMOKED TURKEY LEGS **\$8/leg \$22/3 legs \$40/7 legs**
brined for 24 hours then rubbed with sweet and spicy rub and smoked until tender

SINGLE **HALF PAN** **FULL PAN**
FEEDS 2-4 FEEDS 12-15 FEEDS 25-30

SLICED BEEF BRISKET **\$16/lb \$95/6 lbs \$180/12 lbs**

SMOKED PULLED PORK **\$12/lb \$70/6 lbs \$130/12 lbs**

SLICED SMOKED TURKEY BREAST **\$12/lb \$70/6 lbs \$130/12 lbs**

SMOKED PULLED CHICKEN **\$12/lb \$70/6 lbs \$130/12 lbs**

BURNT ENDS **\$16/lb \$95/6 lbs \$180/12 lbs**
brisket cap smoked for 14 hours then chopped into 2 oz. pieces and smoked again in our brisket sauce for one hour

SMOKED SALMON **\$16/lb \$95/6 lbs \$180/12 lbs**
seasoned with a citrus chili rub and smoked; can be portioned to preferred specifications or served as a whole fillet

SMOKEHOUSE SAUCES

SMOKEHOUSE BBQ SAUCES **\$3.99/8 oz., \$7.49/16 oz.**
classic, mustard sauce, sweet and spicy, heat, jalapeño vinegar, scorcher
6 PACK SAMPLER **\$22.50/8 oz. sampler, \$42/16 oz. sampler**
one of each sauce