



# *The* SMOKEHOUSE

## HOLIDAY CATERING

### SMOKEHOUSE APPETIZERS

#### SHRIMP HUSH PUPPIES

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  
\$35 per dozen

#### SMOKEHOUSE CHIP DIP PLATTER

house-made tortilla chips with jalapeño queso dip and Smokehouse salsa  
\$35 per platter

#### SMOKEHOUSE CRISPY WINGS

marinated for 12 hours then smoked for 3 hours  
\$22 per dozen

#### BBQ MEATBALLS

house-mixed pulled pork and certified angus ground beef meatballs smoked and served in Smokehouse BBQ sauce  
\$18 per dozen

#### BRISKET QUESADILLAS

smoked brisket, sautéed onion and white cheddar cheese served with Smokehouse heat sauce  
\$40 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 \$40 | full pan \$75

### 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 \$45 | full pan \$85

### SMOKEHOUSE BLT

chopped romaine, diced tomatoes, house-made bacon bits, blue cheese, cornbread croutons, served with jalapeño ranch dressing

half pan \$45 | full pan \$85

### BUFFALO CHICKEN

pulled chicken, celery and red onions tossed in buffalo ranch dressing, served on a bed of chopped romaine

half pan \$40 | full pan \$75

## SMOKEHOUSE SIDES

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

### MAC N' CHEESE

half pan \$60 | full pan \$115

### BRAISED COLLARD GREENS

black eyed peas, corned beef and turkey

half pan \$50 | full pan \$95

### BBQ BAKED BEANS

house-made bacon

half pan \$45 | full pan \$80

### 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 \$40 | full pan \$75

### HASH BROWN CASSEROLE

shredded potatoes and onions baked into a creamy cheddar cheese sauce

half pan \$45 | full pan \$85

### HAND-MASHED SWEET POTATOES

half pan \$45 | full pan \$90

HOUSE-MADE  
CORNBREAD MUFFINS  
\$8 per dozen



# SMOKEHOUSE MEATS

BABY BACK RIBS ..... \$28/slab \$50/2 slabs \$140/6 slabs  
ribs can be seasoned with sweet and spicy rub or salt and pepper rub

ST. LOUIS RIBS ..... \$28/slab \$50/2 slabs \$140/6 slabs  
ribs can be seasoned with sweet and spicy rub or salt and pepper rub

WHOLE SMOKED TURKEY ..... \$64/1 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**

SLICED BEEF BRISKET ..... \$21/lb \$123/6 lbs \$245/12 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 ..... \$21/lb \$123/6 lbs \$245/12 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 ..... \$21/lb \$120/6 lbs \$240/12 lbs

## 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