

The SMOKEHOUSE

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



A true BBQ place is known by its brisket and we challenge you to find a better and more authentic brisket than ours. The Smokehouse is like none-other because we have a true fire pit from Missouri—used with Michigan hardwood. Our food is out-of-this-world amazing because top chefs have proved out our techniques and recipes to develop the most authentic and delicious BBQ in the Midwest. The same team also created higher-end twists on authentic sides like our very own jalapeño grits, mashed sweet potatoes with vanilla cream, mac & cheese and BBQ baked beans. Our wings are unique because first we smoke them to perfection then we crisp them in a fryer, making the ultimate wing experience. Add authentic BBQ flavor to any dish with our 6 different sauces created by our own chefs in-house.

CALL US AT 248.543.4390 - 1203 S. MAIN ST, ROYAL OAK - WWW.HOLIDAY-MARKET.COM

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HOLIDAY CATERING



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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			\$75/1 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			
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	\$25/lb	\$130/6 lbs	\$250/12 lbs
seasoned with a citrus chili rub and smoked; can be portioned to preferred specifications or served as a whole fillet			

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 APPETIZERS

PULLED PORK MINI EGG ROLLS

smoked pulled pork, Napa cabbage, cilantro and scallions served with BBQ plum sauce
\$20 per dozen

BBQ MEATBALLS

house-mixed pulled pork and certified angus groundbeef meatballs smoked and served in Smokehouse BBQ sauce
\$20 per dozen

SMOKEHOUSE CHIP DIP PLATTER

house-made tortilla chips with jalapeño queso dip and Smokehouse salsa
\$40 per platter

SMOKEHOUSE CRISPY WINGS

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

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 \$45 | full pan \$85

HASH BROWN CASSEROLE

shredded potatoes and onions baked into a creamy cheddar cheese sauce
half pan \$50 | full pan \$95

HOUSE-MADE CORNBREAD SQUARES

\$10 per dozen