



Established 2017

Gordon & Lori Taylor, Owners

www.smokepitgrill.com

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9074 Staples Mill Road

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Full Service Catering Packages

All our menus are only sample packages and can be customized to meet your needs. We provide exceptional service personnel to ensure all details of your event are worry free. We smoke all our meats in house over hickory and use only premium meats and fresh seafood. All prices are for buffet service. Labor and transportation priced separately. Tax not included.

Barbecue Favorites

Entrees come with 2 sides, choice of bread, tea, lemonade and water

St. Louis Style Ribs

11.95 pp

Entree only 7.00

3 bones per person: The St. Louis cut has been chosen because it has the best flavor to meat ratio. Dry rubbed with our BR&B then smoked slow & low. Served with slaw and sauce

Pulled Pork Barbecue

9.95 pp

Entree only 5.00

Slow smoked until tender then hand pulled seasoned with our own BR&B rub. No sauce added. Served with buns, slaw and sauce.

Sliced or Chopped Chicken Barbecue

9.95 pp

Entree only 5.00

Slow smoked white and dark meat blended to make it moist and tender seasoned with just the right amount of sauce. Served with buns, slaw and sauce.

Sliced Beef Brisket

13.95 pp
Entree only 9.00

Slow smoked 12-14 hours until tender then hand cut. Seasoned with our traditional Texas dry rub. Served with buns, slaw and sauce.

The Big Meats

Entrees come with choice of 2 sides, fresh baked rolls, tea, lemonade and water

Hanger Steak

15.95 pp
Entree only 11.00

This is a not so well known cut of meat, tender as a loin yet more full of flavor. We offer it smoked or unsmoked served medium-rare to medium. Recommended sauces are Bourbon Cream or Bordelaise with Mushroom sauce.

Beef Tenderloin

17.45 pp
Entree only 12.50

The beef tenderloin is one of the kings of the meats as far as elegant parties and weddings go. We offer it smoked or unsmoked served medium-rare to medium. Recommended sauces are Horseradish Cream or Bordelaise with Mushrooms sauce.

Prime Rib

19.95 pp
Entree only 15.00

The prime rib is another of the kings of the meats as far as elegant parties and weddings go. We offer it bone in or out and smoked or unsmoked. Served medium rare to medium. Recommended sauces are Horseradish Cream or Bordelaise with Mushroom sauce.

Boneless Beef Short Rib

19.95 pp
Entree only 15.00

Our short ribs are first smoked then braised in red wine and beef au jus with Mirepoix, garlic and mushrooms. This is a long process that renders something quite amazing in the end. Served with a sauce created from the broth in which it was cooked.

Smoked Turkey Breast

12.45 pp
Entree only 7.50

Our smoked turkey is one of a kind. Served sliced with a homemade gravy. Goes well with our sausage herb stuffing and cranberry sauce.

Whole Smoked Salmon

Market Price

This is sure to turn heads. We smoke a whole salmon until tender and juicy bringing out every flavor. Served cold with skin removed with lemon, shaved onion and capers. Sauces offered are lemon sour cream dill and mustard horseradish aioli. Your

choice of crackers or bread.

Chicken

9.95 pp
Entree only 5.00

Our chicken is offered as leg quarters, or breast meat. Choose smoked or unsmoked. Offered with barbecue sauces of your choice.

SPG's Meatloaf

12.45 pp
Entree only 7.50

This homestyle meatloaf is made with a blend of meats and house made andouille sausage, garlic, onions, red peppers and herbs. Topped with zesty hickory ketchup.

Spatchcock Cornish Game Hen

13.95 pp
Entree only 9.00

Our cornish game hen is a show stopper. We offer it two ways smoked or not smoked. Either way it is cooked until tender and juicy. Served with homemade gravy.

Housemade Side Choices

Garlic Mashed Potatoes

Creamy, housemade redskin potatoes seasoned with garlic confit and spices

Oven Herb Roasted Potatoes

Perfectly roasted redskin potatoes with garlic and rosemary

Amazing Smoked Mac 'n Cheese (add 1.00 per person)

3 pastas, 4 cheeses, black truffle oil and a smoky buttery finish give a rich succulent experience

Southern-Style Collard Greens

Slow cooked with brisket crumbles to really bring out the mouth-watering flavor and tender texture

SPG's Smoked Baked Beans

A mix of 5 beans baked with housemade Andouille sausage. We infuse smoke into the beans to create a deep rich flavor.

SPG's Red Skin Potato Salad

Red skin potatoes, fresh herbs, dill, spices, hard boiled eggs and mayo

Rotation Seasonal Vegetables

Served in a blend of butter, olive oil, fresh herbs and sea salt

Herb Sauteed Green Beans

Cut green beans tossed in our house blend of signature herb and garlic butter.

Cole Slaw

Blend of cabbage and carrots tossed in our house made slaw dressing

Sweet Corn Hushpuppies

2-3 per serving. Crispy fried cornmeal fritters with a blend of onion, whole corn, and spices.

Bread Choices

Potato Buns

Dinner Rolls

Cornbread