

appetizers

- deviled eggs - assorted toppings \$1 each
- smoked jumbo chicken wings - \$1 each
- bacon-wrapped jalapenos - \$1 each
- pimento cheese and crackers - \$20 per quart (feeds 10-12 people)
- spinach and crab dip - \$20 per quart (feeds 10-12 people)
- ham and pimento cheese drop biscuits - \$1 each
- sliders (pork, chicken, beef) - \$1.50 each
- chicken tenders - \$2 each
- jumbo shrimp cocktails - \$1 each
- oysters on the half shell - \$1.50 each

salads

\$4 per person/\$30 a tray (feeds 12-15 people)

- kale caesar*
- artisan green*
- spinach and quinoa*
- classic wedge*
- chopped*

displays & trays

- charcuterie - \$10 per person (15-person min) / \$60 tray (feeds 10-12 people)
- cheese - \$10 per person / \$60 tray (feeds 10-12 people, 3 cheeses)
- charcuterie and cheese - \$12 per person / \$75 tray (feeds 10-12 people, 2 cheeses/3 meats)
- *per person based on 2 oz portion*
- above items served with seasonal preserves, mustards, assorted pickles and bread*
- pickle board - \$5 per person / \$50 tray (feeds 10-12 people)
- vegetables - \$3 per person / \$30 tray (feeds 10-12 people)
- fruit - \$4 per person / \$35 tray (feeds 10-12 people)

slow smoked pulled pork dinner

served with choice of two sides and white bread

- \$12 per person (party of 1-99 people)
- \$11 per person (party of 100-399 people)
- \$10 per person (parties of 400+ people)
- additional meat choice - \$4 per person per meat
- *add ribs (per rack price)*
- *add additional side item - \$2 per person per item*
- *add buns - \$1 per person*

slow smoked BBQ meat options

all prices listed per pound

pulled pork - \$11

pork loin - \$14

chicken (pulled) - \$14

chicken (per each quantity) - 1/4 is \$3.50, 1/2 is \$8, whole is \$16

baby back ribs - \$25 per rack

st. louis ribs - \$25 per rack

turkey breast - \$14

beef brisket - \$18

spicy pork sausage - \$3 each (4oz portion)

sides

pint - \$8 (feeds 4-5 people)

quart - \$16 (feeds 8-10 people)

1/2 pan - \$35 (feeds 25-30 people)

full pan - \$65 (feeds 45-50 people)

mac and cheese

red rice

potato salad

baked beans

mashed potatoes

braised collards

geechie boy grits

brunswick stew

cole slaw

smoked chicken chili

cucumber and tomato salad

carolina hash and rice

BBQ sauce options

pint - \$8 / quart - \$15

alabama white

red jalapeno vinegar

carolina mustard

bourbon sweet tomato

beverages

tea (sweet or unsweet) - \$8 per gallon

lemonade - \$9 per gallon

additional menu options

all options based on per person price

shrimp and grit bar - \$10

low country boil - \$15

fried chicken - \$8

steamed oyster roast - \$10 + market price of oysters

taco bar - \$10

desserts

banana pudding - \$35 (feeds 20 people)

pecan pie - \$30

cheesecakes - \$35

key lime pie - \$25

brownies - \$2 each

assorted cookies - \$1

blondies - \$2 each