

The CATERING MENU



APPETIZERS

STATIONS

SMOKED BEEF TRI-TIP

Thinly sliced smoked beef tri-tip served with a trio of sauces. (g)

GOURMET CHEESE DISPLAY

Assorted local and imported gourmet cheeses served with baguette and assorted crackers.

FRESH FRUIT DISPLAY

Assorted fresh fruits and seasonal berries. (g)

CURED MEAT/CHARCUTERIE DISPLAY

Assortment of 3-4 pork and beef options, seasonal accoutrements. (g)

SMOKED SALMON BOARD

Hot smoked Atlantic Salmon, red onion, egg, capers, dill cream cheese, assorted breads and crackers.

PLATED

PORK & GRITS

Cheddar grits with pulled pork, cherry chipotle bbq sauce and pickled red onion. (g)

BRUSCHETTA

Tomato, red onion, basil, garlic, jalapeño and smoked gouda on a crisp toast point.

PIMENTO CHEESE DIP

Pimento cheese served on toasted baguette.

SMOKED MOZZARELLA

Gently smoked fresh mozzarella, extra virgin olive oil, olive tapenade. (g)

SMOKED SAUSAGE

Skewered smoked garlic sausage wrapped in brown sugar peppercorn bacon served with South Carolina mustard sauce. (g)

GAZPACHO SHOOTERS

Summer- tomato, cucumber, melon (g)
Winter- beet, mushroom, squash (g)

SMOKED SHRIMP SKEWER

Smoked shrimp served with a side of pineapple cocktail sauce. (g)

DESSERTS

ZINGERMAN'S PECAN PIE CARROT CAKE

MEAT OPTIONS

THE SOURCE: *Never administered hormones or antibiotics ever. Humanely and sustainably raised on family farms. Fed a vegetarian diet.*

PULLED PORK

Bone-in pork butt, rubbed with our sweet and spicy blend, slowly smoked until falling apart and juicy. (g)

BEEF BRISKET

Whole beef briskets, seasoned with our distinctive blend and smoked lightly for a long time. You should try some. (g)

BEEF TRI-TIP

Tri-Tip sirloin, salt & pepper, hickory smoke. Simple and delicious. (g)

PULLED CHICKEN

Amish boneless smoked chicken. (g)

BABY BACK RIBS

Our award winning ribs, dry rubbed with our blend of 13 spices and hickory smoked until fork tender. (g)

ST. LOUIS CUT RIBS

The barbecue standard, sweet and mild dry rub, rich with a nice and smooth smoky flavor. (g)

SLOWS WINGS

Our famous wings, marinated, rubbed and smoked until awesome. (g)

CHICKEN STRUT

Amish chicken, heavily seasoned and smoked low and slow, tender and juicy. (g)

BBQ DRUMSTICKS

Naturally raised chicken legs. Wet rubbed and smoked hard then tossed in apple bbq sauce. (g)

VEGGIE CHICKEN

Vegetarian 'chicken' coated in sweet sauce. (g)

BUILD-YOUR-OWN SLIDERS

Includes meat, sauce, toppings and ZINGERMAN'S SLIDER BUNS

THE REASON

Pork butt, smoked and pulled, bathed in N.C. sauce and topped with our signature coleslaw and dill pickle strips.

THE MARYANN

Chopped beef brisket tossed in Kansas City sauce, topped with sliced onions and dill pickles.

THE YARDBIRD

Smoked chicken, pulled apart and tossed in Yardbird sauce with sauteed mushrooms and cheddar cheese, and topped with bacon.

THE GENIUS

Texturized Vegetable Protein (TVP) coated in sweet sauce and topped with our signature coleslaw and dill pickle chips.

SOUP & CHILI

SLOWS BEEF CHILI

A Slows standard featuring ground beef, bacon and beer. Spicy, hearty, meaty, thick, rich, satisfying...served with cheddar cheese.

SMOKED CHICKEN AND ANDOUILLE GUMBO

The real deal Louisiana style creole gumbo with smoked chicken and andouille sausage.

SALAD

CHARLES BRONSON

Baby spinach, roasted red onion, smoked-gouda & bacon served with our Pit Smoked Tomato Vinaigrette.

HOUSE SALAD

Red leaf tossed with sweet red pepper, red onion, cucumber, green olive, and carrots. (g)

SIDE OPTIONS

MAC-N-CHEESE PIT SMOKED BEANS (g)

BLACKEYED PEAS (g)

SWEET POTATO MASH (g)

POTATO SALAD (g)

SPICY BLACK BEANS (g)

COLLARD GREENS (g)

COLESLAW (g)

CORNBREAD

SAUCES

SWEET

A Slows original - sweet with hints of lemon, onion and ginger.

APPLE

Sweet, tangy, a little spicy... great drinkability!

SPICY

Lots of spices but not too hot, thick and rich.

S.C. MUSTARD

Our newest sauce that goes great with everything. Try it on your tie.

N.C.

Our North Carolina style vinegar sauce, tangy and sweet with a little heat.

Items denoted with a (g) can be prepared without ingredients that contain gluten. Please notify the cashier when placing your order.

**Consuming raw or undercooked meats, poultry, seafood, shell fish, or eggs may increase your risk of foodborne illness.*