

Standard Options

Package 1:

\$10 per person

Variety of smoked chicken, ribs and pulled pork.

Price includes choice of two sides, divided equally amongst the number of guests.

Package 2:

\$12 per person

Variety of smoked brisket, ribs, pulled pork, and chicken.

Price includes choice of two sides divided equally amongst the number of guests.

Package 3:

Price Varies

Let us help you build the perfect menu for your event.



Sides

Basic (Included)

- 🍴 **Coleslaw**
a classic, light and tangy
- 🍴 **Potato Salad**
traditional, exceptional
- 🍴 **Baked Beans**
Homemade, smoky, a local favorite
- 🍴 **Corn Bread**
moist, slightly sweet
- 🍴 **Sweet Potato**
Slow smoked until tender and caramelized

Deluxe (Add \$2 Per Person)

- 🍴 **Garden Salad**
loaded with fresh garden veggies over a bed of spring greens
- 🍴 **Strawberry Cucumber Salad**
fresh strawberries, cucumbers, crumbled feta w/ a poppyseed vinaigrette
- 🍴 **Pulled Pork Mac & Cheese**
Five cheeses and our pulled pork, topped with homemade breadcrumbs

Drinks and Desserts

Drinks

- Sweet Tea
- Paloma Fizz (NA)
Hints of grapefruit and rosemary
- Spiced Pear Cider (NA)
warm, inviting, and slightly spiced. Fresh pear is the star

Desserts

- Key Lime Pie
- Pecan Pie
- Buttermilk Pie
- Cobbler
(Peach, Apple, Blueberry, Blackberry)

Customization

Don't see what you'd like?

No worries, we're pretty flexible and can customize our menu to your event, venue and budget.

Concerned about food allergies?

No problem. Our staff is knowledgeable and specially trained to help accommodate food allergies. Most every menu item can be adapted to suit specific requirements, or we can find a suitable substitute.

Catering Extras

Pick-up:

\$25 surcharge. Includes plates, napkins, utensils, catering pans and moist towelettes.

Delivery:

\$30 surcharge. Includes plates, napkins, utensils, catering pans, moist towelettes, and chafing dishes.
\$0.50 per mile, one way (outside of Dillon).

On-Site Catering

Please inquire about rates and availability.

