



## **APPETIZERS**

Slow-Smoked Jalapeño Poppers  
stuffed with a cream cheese, pulled pork and BBQ  
sauce filling and wrapped in bacon

BBQ Phyllo Cups  
phyllo filled with a cream cheese, pulled pork and  
BBQ sauce filling and topped with crumbled  
smoked bacon

BBQ Puffs  
puff pastry with our pulled pork, beef brisket or  
smoked sausage

Smoked Chicken Salad  
served on your choice of thin-sliced baguettes,  
sliced cucumbers or celery ribs

Chips & Homemade Salsa

Vegetable Crudit  Platter

Spinach Dip Platter

Cheese & Cracker Platter

Fruit Platter

## **HOMEMADE SIDES**

BBQ Baked Beans

Macaroni & Cheese

Mixed Greens Salad

Caesar Salad

Redskin Potato Salad

Tri-Color Pasta Salad

Macaroni Salad

Cole Slaw

Roasted Potatoes

Grilled Vegetables

Corn on the Cob (in season)

Cornbread

## **SLOW-SMOKED ENTREES**

Beef Brisket

Pulled Pork

Baby Back Ribs

Smoked Sausage

Chicken Drumsticks & Breasts

Hot Dogs

Salmon with a Maple Butter Glaze  
served only with smoker onsite option

Portobello Mushrooms garnished with Tomatoes

## **DESSERTS**

Cookies

Brownies

Sliced Watermelon

Fresh Fruit Salad

## **BEVERAGES**

Assorted Sodas

Bottled Water

Homemade Iced Tea

Coffee

## **PIG ROAST**

Our pigs are slow roasted on a spit over an open fire  
or in a commercial smoker. Shortly before your  
meal is served, we remove the pig, pull and season  
the pork, and transfer to the buffet line.