



Let the NJ State BBQ Champs
Cater Your Next Event!

609.286.2298 ★ localsmokebbq@gmail.com
www.localsmokebbq.com

LOCAL SMOKE BBQ CATERING MENU

We pride ourselves on excellent customer service and will work with you to customize the perfect menu.
Inquire about our 100% pure heirloom Berkshire pork, Wagyu beef brisket and organic chicken options.

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 pork, brisket or smoked sausage

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

Grilled Chicken Skewers - BBQ, teriyaki or buffalo (served only with smoker onsite option)

Grilled Shrimp - dusted with our dry rub (served only with smoker onsite option)

Chips & Homemade Salsa

Vegetable Crudite Platter

Spinach Dip Platter

Cheese & Cracker Platter

Fruit Platter

HOMEMADE SIDES

Mixed Greens Salad

Caesar Salad

Antipasto Salad

Cole Slaw

Redskin Potato Salad

Tri-Color Pasta Salad

Macaroni Salad

BBQ Baked Beans

Macaroni & Cheese

Roasted Potatoes

Grilled Vegetables

Collard Greens

Green Beans

Corn on the Cob (in season)

Cornbread

SLOW-SMOKED ENTREES

Beef Brisket

Pulled Pork

St. Louis Ribs

Chicken Drumsticks & Breasts

Pulled Chicken

Whole Chickens, Quartered

Hot Dogs

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

VEGETARIAN ENTREES

Pasta Primavera with Grilled Veggies

Smoked Portobello Mushrooms - garnished with tomatoes, provolone cheese and basil and drizzled with a balsamic reduction

DESSERTS

Cookies

Brownies

Sliced Watermelon

Fresh Fruit Salad

BEVERAGES

Assorted Sodas

Bottled Water

Homemade Iced Tea

Homemade Lemonade

PIG ROASTS

Our pigs are slow smoked in our commercial smoker. Pigs will arrive fully cooked and ready for display. Shortly before your meal is served, we pull and season the pork and transfer to the buffet line.

To inquire about our full service catering for your next event, please contact us.
Ask about our volume discounts @ 200 + people.



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LOCAL SMOKE BBQ CATERING PACKAGES

Prices reflect pick up at one of our locations.

All packages include buns, BBQ sauce, paper plates,
napkins and utensils.

Package 1: The Simple Q

Pulled Pork
Beef Brisket
Cornbread
Choice of 2 additional sides
\$15 per person

Package 2: The Original Q

Pulled Pork
Beef Brisket
Pulled Chicken
Cornbread
Choice of 3 additional sides
\$18 per person

Package 3: The Serious Q

St. Louis Ribs
Beef Brisket or Pulled Pork
Pulled Chicken
Cornbread
Choice of 3 additional sides
\$19.50 per person

Package 4: The Ultimate Q

St. Louis Ribs
Pulled Pork
Beef Brisket
Pulled Chicken
Cornbread
Choice of 3 additional sides
\$22 per person

Additional Services:
Delivery and Set-Up

BBQ BY THE TRAY

Feeds 15-20 people

Prices reflect pick up at one of our locations.

Extra BBQ sauce is included with the entrees.

APPETIZERS

Smoked Jalapeño Poppers (30)	\$45
Wings (85) served with choice of sauce and blue cheese	\$68
Chicken Fingers served with choice of dipping sauce	\$45

SIDES BY THE TRAY

\$25 EACH	\$30 EACH
Cole Slaw	Mac & Cheese
Potato Salad	BBQ Baked Beans
Mixed Greens Salad	Green Beans

SMOKED ENTREES

Pulled Pork (5 lbs)	\$60
Beef Brisket (5 lbs)	\$75
Pulled Chicken (5 lbs)	\$60
St. Louis Ribs (5 racks)	\$95

**UPGRADE THE PACKAGES WITH ADDITIONAL
MENU ITEMS OR DESIGN YOUR OWN MENU**