



7500 State Road, Philadelphia PA 19136  
215-333-9663

## Off-Premise, Full Service Catering Menu

**Catering to your home or the venue of your choice!**

**A list of our preferred venues is available upon request.**

50 person minimum November-April ~ 75 person minimum May-October  
(If under the person minimum, \$1200 food & beverage minimum is applicable)

Includes rolls, freshly baked cornbread and butter, our homemade barbeque sauces, pickles, Jalapeno peppers, pickled red onions, disposable plates, utensils, and napkins.  
Includes set up on buffet tables with your choice of red or navy blue linens, all chafers and platters.  
Staffing - \$40 per hour per staff member. Staffing is variable depending on the needs of your individual event. For a complete quote please call or email our Catering Manager.

### Buffet Packages

**Two Meat Combo Banquet** 13.99 per guest  
2 Boneless Smoked Meats & 3 Homemade Sides

**Deluxe Three Meat Banquet** 15.50 per guest  
3 Boneless Smoked Meats & 3 Homemade Sides

**Chicken & Two Meat Combo Banquet** 17.50 per guest  
Rotisserie Chicken, 2 Boneless Smoked Meats  
& 3 Homemade Sides

**Ribs & Two Meat Combo Banquet** 18.99 per guest  
Baby Back Ribs, 2 Boneless Smoked Meats  
& 3 Homemade Sides

**Ribs & Deluxe Banquet** 20.99 per guest  
Baby Back Ribs, 3 Boneless Smoked Meats  
& 3 Homemade Sides

**Ribs, Chicken & Two Meat Combo Banquet** 21.99 per guest  
Baby Back Ribs, Rotisserie Chicken, 2 Boneless  
Smoked Meats & 3 Homemade Sides

**Smoked Beef Tenderloin Banquet** 29.99 per guest  
Whole Smoked Beef Tenderloin, Rotisserie  
Chicken, Baby Back Ribs, 2 Boneless Smoked  
Meats & 3 Homemade Sides

\*\*\*Kids under 10 are half-price\*\*\*



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### "From the Pit" Hickory Smoked Meats

- Pulled Pork Hand pulled hickory smoked pork butt
- Pulled Chicken Pulled from our whole smoked chickens
- Smoked Turkey Breast with gravy, served on the side
- Smoked Sliced Kielbasa
- Smoked Salmon with creole mayo and fresh lemon wedges (please add 2.00 per guest)
- Chopped Beef Brisket our original Texas Beef Brisket (please add 1.50 per guest)
- Sliced Beef Brisket hand sliced, with au jus (please add 2.00 per guest)
- All Beef Hot Dogs with hot dog buns, ketchup & mustard
- Chicken Salad with lettuce, tomato and pickled red onion
- Smoked Beef Tenderloin hand-sliced and served with beef gravy (please add 12.00 per guest)

(All Meats and Barbeque Sauces are Gluten Free)

### Homemade Side Dishes

- |                                       |   |
|---------------------------------------|---|
| "The Best" Baked Beans (contain pork) | Garlic Mashed Potatoes *GF w/ Gravy on the side<br>(gravy is not vegetarian or gluten free) |
| Baked Macaroni & Cheese *             | Dixie Cole Slaw *GF   |
| Tangy Cucumber Tomato Salad *^GF      | Spicy Braised Collard Greens GF   |
| Mashed Sweet Potatoes *GF             | Roasted Corn & Cheddar Grits GF   |
| Creamy Cheesy Spinach *GF             | Garden Salad with choice of 2 dressings *GF   |
| Classic Potato Salad *GF              | Caesar Salad with cornbread croutons *GF  |
| Grandma's Macaroni Salad *            | Smokehouse Chili (Seasonal.<br>Please add .50 per guest) GF                                 |
| Braised Cabbage with Red Peppers GF   | Cajun Red Beans & Rice *^GF   |
|                                       | Brussels w/ bacon (please add .50 per guest) GF   |

### Menu Enhancements

- Add an Extra Smoked Meat (except ribs, bone-in chicken pieces or tenderloin)—3.00 per guest
- Add an Extra Homemade Side Dish—2.00 per guest
- Fresh Garden or Caesar Salad Platter – each platter serves 20-25 guests –49.50
- Pickle Bar – Assorted pickles, sauerkraut, banana peppers, red peppers, onions, chopped pepper relish,  
and our homemade hot sauce – 2.00 per guest



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## Appetizers

Minimum 50 guests. Our catering manager will help you to determine quantities

### **Mac & Cheese Bar**

Includes Hot Sauce, Caramelized Onions, Crumbled Bacon,  
Chopped Cherry Peppers, Broccoli, Sautéed Mushrooms, and Shredded Pepper Jack Cheese  
4.50 per guest

### **Mashed Potato Bar**

Includes Garlic Mashed Potatoes and Mashed Sweet Potatoes  
Includes Cheddar, Mozzarella and Sharp Provolone Cheeses, Caramelized Onions,  
Sour Cream & Chives, Bacon, Broccoli, and Turkey Gravy  
3.00 per guest

**Kielbasa Bites** with mustard dipping sauce – 2.00 per guest  
**Grilled Quesadillas** with Homemade Salsa – 18.00 per dozen  
Your choice of 2 – Beef, Pork, Chicken, Black Bean & Cheese

**Fresh Vegetable Crudité**s with Spinach Dip – 2.50 per guest

**Fresh Fruit Platter** – 3.00 per guest

**Fruit & Cheese Platter** with crackers and fresh baguette – 3.50 per guest

**Jumbo Shrimp Cocktail** with Homemade Cocktail Sauce & fresh lemon wedges  
90.00 per platter (serves 20-25 guests)

**Cajun Style Deviled Eggs** – 12.00 per dozen, 5 dozen minimum

**Smoked Salmon Deviled Eggs** – 18.00 per dozen, 5 dozen minimum

**Hickory Smoked Salmon Filet** served with Cajun Mayo

85.00 per platter (serves 20-25 guests)

### **Hickory Smoked Wing Platter**

(with Sweet Lucy's hot, spicy & mild sauces, Bleu Cheese & Ranch dressings, and celery sticks)

95.00 per platter (serves 20-25 guests)



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### Desserts

- Caramel Banana Pudding – 36.00 (serves 10-15 people)
  - Bourbon Chocolate Chip Bread Pudding – 30.00 (serves 10-15 people)
  - Carrot Cake with Cream Cheese Frosting – 25.00 (serves 12-15 people)
  - Banana Chocolate Chip Cake – 25.00 (serves 12-15 people)
  - Apple Crisp – 36.00 (serves 10-15 people)
  - Peach Blueberry \*seasonal\* – 36.00 (serves 10-15 people)
  - Cookie & Brownie Platter – 30.00 (serves 10-15 people)
  - S'mores Pie – 25.00 (serves 8-10 people)
  - Key Lime Pie – 25.00 (serves 8-10 people)
  - Cupcakes (please inquire for seasonal flavors) – 4.00 per guest (3 dz. minimum order)
- \*\*\*Add Vanilla Ice Cream for 1.50 per guest as an upgrade to any of the above desserts\*\*\*

### Ice Cream Bar

- 5.00 per guest (50 guest minimum)
- Includes Vanilla & Chocolate Ice Cream, Whipped Cream, Hot Fudge, Caramel Sauce, Maraschino Cherries, and your choice of 5 toppings
- (Gummy Bears, M&M's, Fresh Sliced Bananas, Fresh Strawberries, Chopped Nuts, Sprinkles, Chopped Peanut Butter Cups, Chopped Oreos, Toasted Coconut, Chocolate Chips, Marshmallow Sauce, Bourbon Bananas, Fresh Pineapple, Chopped Brownies, Candied Pecans, Ice Cream Cones)
- Add a 3<sup>rd</sup> Ice Cream Flavor for \$2 per guest

### Coffee Station

- Freshly Brewed Coffee, Decaffeinated Coffee & Hot Water for Tea...2.50 per guest
- Includes half & half, sugar & sweetener, assorted teas, disposable coffee cups & stirrers

- Gallons of Sweet or Unsweetened Iced Tea – 9.99 per gallon
- Assorted Sodas & Bottled Water
- 2 hour event – 2.99 per guest
- Events over 2 hours – 4.50 per guest

Please add 8% sales tax to all prices (or 6.625% for events occurring in New Jersey)

Last Updated 5/7/2021