



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, 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 costs are additional and determined by a number of different factors.

For a complete quote please call or email our Catering Manager.

Buffet Packages

Two Meat Combo Banquet 2 Boneless Smoked Meats & 3 Homemade Sides	13.49 per guest	Chicken & Ribs Banquet Rotisserie Chicken, Baby Back Ribs & 3 Homemade Sides	19.99 per guest
Deluxe Three Meat Banquet 3 Boneless Smoked Meats & 3 Homemade Sides	14.99 per guest	Ribs & Deluxe Banquet Baby Back Ribs, 3 Boneless Smoked Meats & 3 Homemade Sides	19.99 per guest
Chicken & Two Meat Combo Banquet Rotisserie Chicken, 2 Boneless Smoked Meats & 3 Homemade Sides	16.99 per guest	Ribs, Chicken & Two Meat Combo Banquet Baby Back Ribs, Rotisserie Chicken, 2 Boneless Smoked Meats & 3 Homemade Sides	21.99 per guest
Ribs & Two Meat Combo Banquet Baby Back Ribs, 2 Boneless Smoked Meats & 3 Homemade Sides	17.99 per guest	Smoked Beef Tenderloin Banquet Whole Smoked Beef Tenderloin, Rotisserie Chicken, Baby Back Ribs, 2 Boneless Smoked Meats & 3 Homemade Sides	28.99 per guest

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 Sliced Kielbasa
- Sliced Smoked Chicken Breast—hand sliced & served with your choice of gravy or mild BBQ sauce
- Smoked Salmon with creole mayo and fresh lemon wedges (please add 1.75 per guest)
- Chopped Beef Brisket our original Texas Beef Brisket (please add 1.00 per guest)
- Sliced Beef Brisket—hand sliced, with au jus (please add 1.50 per guest)
- All Beef Hot Dogs —with hot dog buns, ketchup & mustard
- Chicken Salad —with lettuce, tomato and pickled red onion

Homemade Side Dishes

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| "The Best" Baked Beans (contain pork) | Garlic Mashed Potatoes w/ Gravy |
| Baked Macaroni & Cheese | Dixie Cole Slaw |
| Tangy Cucumber Tomato Salad | Spicy Braised Collard Greens |
| Mashed Sweet Potatoes | Roasted Corn & Cheddar Grits |
| Creamy Cheesy Spinach | Garden Salad with choice of 2 dressings |
| Classic Potato Salad | Caesar Salad with cornbread croutons |
| Grandma's Macaroni Salad | Smokehouse Chili (please add .50 per guest) |
| Braised Cabbage with Red Peppers | Cajun Red Beans & Rice |
| | Brussels w/ bacon & onion (please add .50 per guest) |

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 –45.00
- Pickle Bar – Assorted pickles, sauerkraut, banana peppers, red peppers, onions, chopped pepper relish, our homemade hot sauce – 2.00 per guest



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Appetizers

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

Grilled Quesadillas with Homemade Salsa – 18.00 per dozen
Your choice of 2 – Beef, Pork, Chicken, Black Bean & Cheese

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

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 assorted mustard dipping sauces – 2.00 per guest

Cajun Style Deviled Eggs – 12.00 per dozen

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 Whole Wing Platter

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

can be cut in 1/2 or served whole

70.00 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 2 Flavors of 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 Oreo's, Toasted Coconut, Chocolate Chips, Marshmallow
Sauce, Bourbon Bananas, Fresh Pineapple, Chopped Brownies, Candied Pecans, Ice Cream Cones)

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

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