



215-333-9663

Private Catering Room - Banquet Menu

All buffets include freshly baked rolls, homemade cornbread and butter, our homemade barbeque sauces, pickles, Jalapeno peppers, pickled red onions, disposable plates, utensils, and napkins. Non-alcoholic beverages including assorted sodas, water, sweet tea & unsweetened iced tea are included.

Room Rental includes 4-hour event time, private bathrooms & event staffing dedicated to your event. Melamine Plates & Linens for guest tables are available, upon request, for an additional charge.

Rental Fees:

Weekdays & Weeknights (excluding Friday night) \$250.00

Friday Nights, Saturdays & Sundays \$350.00

We include solid red, solid navy blue, or red & white checkered linens for the buffet tables. Please ask our Catering Manager if you'd like us to rent a different color of linens for the buffet tables.

Buffet Packages

Two Meat Combo Banquet.....19.99 per guest
2 Boneless Smoked Meats & 3 Homemade Sides

Ribs & Deluxe Banquet.....28.99 per guest
St. Louis Ribs, 3 Boneless Smoked Meats
& 3 Homemade Sides

Deluxe Three Meat Banquet.....21.99 per guest
3 Boneless Smoked Meats & 3 Homemade Sides

Ribs, Chicken & Two Meat Banquet...30.99 per guest
St. Louis Ribs, Rotisserie Chicken, 2 Boneless Smoked
Meats & 3 Homemade Sides

Chicken & Two Meat Combo.....23.99 per guest
Rotisserie Chicken, 2 Boneless Smoked Meats
& 3 Homemade Sides

**Smoked Beef Tenderloin, Ribs, Chicken & Two
Meat Banquet.....43.99 per guest**
Whole Smoked Beef Tenderloin, Rotisserie
Chicken, St. Louis Ribs, 2 Boneless Smoked Meats
& 3 Homemade Sides

Ribs & Two Meat Combo.....26.99 per guest
St. Louis Ribs, 2 Boneless Smoked Meats
& 3 Homemade Sides

Kids under 10 are half-price, Kids under 3 are \$5.00



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"From the Pit" Hickory Smoked Meats

Pulled Pork—Hand pulled hickory smoked pork butt, mixed with a combination of our mild & vinegar based bbq sauces

Pulled Chicken—Pulled from our whole hickory smoked chickens, mixed with a combination of our mild & vinegar based bbq sauces

Sliced Kielbasa—smoked & sliced into thick medallions, sauce on the side

Sliced Turkey Breast—served with gravy on the side (please add 1.00 per guest)

Smoked Salmon with cajun mayo and fresh lemon wedges (please add 2.50 per guest)

Chopped Beef Brisket our original Texas Beef Brisket, chopped and mixed with a combination of our mild & vinegar based bbq sauces (please add 2.00 per guest)

Sliced Beef Brisket—hand sliced, au jus (please add 2.50 per guest)

All Beef Hot Dogs —with hot dog buns, ketchup & mustard

Homemade Side Dishes

“The Best” Baked Beans

Baked Macaroni & Cheese

Tangy Cucumber Tomato Salad

Mashed Sweet Potatoes (*seasonal*)

Creamy Cheesy Spinach (*seasonal*)

Classic Potato Salad

Cajun Red Beans & Rice

Braised Cabbage with Red Peppers (*seasonal*)

Garlic Mashed Potatoes, Gravy on the side
Dixie Cole Slaw

Spicy Braised Collard Greens

Asian Broccoli Salad (*seasonal*)

Garden Salad with choice of 2 dressings

Caesar Salad with cornbread croutons

Smokehouse Chili (*seasonal* add .50 per guest)

Brussels w/ bacon (*seasonal* add .50 per guest)

Menu Enhancements

Add an Extra Smoked Meat (except ribs, rotisserie chicken, or tenderloin)—3.50 per guest

Add an Extra Homemade Side Dish—2.00 per guest

Add Caesar Salad or Garden Salad— 2.00 per guest

Add Hickory Whole Wing Platter – each platter serves 20-25 guests – 97.00

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



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Appetizers

Fresh Vegetable Crudités, Spinach Dip – 3.50 per guest, min. 30 guests
Smoked Buffalo Chicken Dip, crackers & fresh baguette – 3.75 per guest, min. 30 guests

Fresh Fruit Platter (seasonal) – 4.25 per guest, min. 50 guests
Fruit & Cheese Platter, crackers & fresh baguette (seasonal)– 5.50 per guest, min. 50 guests

Mashed Potato Bar

(minimum 50 guests)

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
4.75 per guest

Mac & Cheese Bar

(minimum 50 guests)

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

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

Cajun Style Deviled Eggs – 18.00 per dozen
(5 dozen minimum, may not be available during certain times of the year)



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Desserts

All Desserts (except Watermelon) serve 10-15 guests. Minimum one week's notice required

- Caramel Banana Pudding – 47.99
- Bourbon Chocolate Chip Bread Pudding – 42.99
- Apple Crisp * **fall/winter seasonal*** – 52.99
- Peach Blueberry ***spring/summer seasonal*** – 47.99
- Banana Chocolate Chip Cake – 42.99
- Carrot Cake with Cream Cheese Frosting – 42.99
- Cookie & Brownie Platter – 42.99
- S'Mores Pie – 42.99
- Key Lime Pie ***seasonal*** - 42.99
- Fresh Watermelon ***seasonal*** – 2.00 per guest, minimum 25 guests

Add Vanilla Ice Cream for 2.00 per guest (minimum 30 guests) as an upgrade to any of the above desserts

Ice Cream Bar

5.25 per guest (40+ guests) or 6.25 per guest (25-39 guests)

Includes Chocolate & Vanilla 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, Peanut Butter Sauce, Marshmallow Sauce, Fresh Pineapple, Chopped Brownies, Candied Pecans, Ice Cream Cones)

Add a 3rd Ice Cream Flavor for \$2 per guest

Coffee Station

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Water... 3.00 per guest, for 75% of your guests ***Coffee Station will be open with dessert - Add .50 per person for coffee the entire duration of your event***

Includes half & half, sugar & sweetener, assorted teas, disposable coffee cups & stirrers

Ask us about our alcohol packages!

Please add 10% administrative fee and 8% sales tax

Menu last updated August 2024