



Catering Menu

Feed 10 to 500 Friends Great Carolina-Style Barbecue with ease.

Meats - Served by the pound. We recommend at least 2 choices of meat. Expect to serve 3-4 people per pound each. Served with Barbecue Sauce on the side. Served with Slider rolls or Corn Bread (or half and half)

- Pulled Pork – 14.00 / pound
- Pulled Chicken – 14.00 / pound
- Whole Barbecue Chickens – 11.00 / each
- Pork Ribs – 14.00 / rack
- 12 Hour Beef Brisket – 18.00 / pound
- Chorizo – 16.00 / pound
- Wings (Grilled or Fried) – 11.00 / pound

Wing Sauces: Buffalo, Lemon Garlic, Texas Sweet, Alabama White, Carolina Mustard, Carolina, Firepit, Sweet Chili, Chipotle, Jamaican Jerk, Bibimbap, AAAAAAAAAAGH!!!!

Wing Rubs: Carolina Rib Rub, Cajun Spice, Ranch, Moroccan, Aged Cheddar

Sides - Served by the Quart. We recommend 3 Side Choices. Expect to serve 6-8 people per quart.

- Yellow Rice – 8.00 / quart
- Cole Slaw – 7.00 / quart
- Barbecue Beans – 9.00 / quart
- Corn Cobquettes – 10.00 / dozen pieces
- Home Style Apple Sauce – 9.00 / quart
- Mac & Cheese – 11.00 / quart
- Collard Greens – 11.00 / quart
- Smashed Potatoes – 11.00 / quart
- Potato Salad – 11.00 / quart
- Grits- 11.00 / quart

Entrees – Served by the Tray. Each tray serves 8 to 10 people.

Kabob over Yellow Rice
Chicken – 22.00
Steak – 26.00
Shrimp – 28.00

Grown-up Mac & Cheese
Chicken – 22.00
Steak – 26.00
Shrimp – 28.00

Shrimp & Grits – 28.00

Beverages – Pepsi, Diet Pepsi, Sierra Mist, Aquafina

20 oz. Bottles – 2.00
2 Liter Bottles – 3.50

Prices are subject to tax.

