

Catering Menu 2025

MEATS

BRISKET - \$31.99/lb

SLICE FLATS SLICED FLAT AND POINT OR LEFT WRAPPED AND YOU CAN SAY YOU COOKED IT

PORK - \$19.99/lb

SMOKED AND PULLED

CHICKEN - \$24.99/lb

SMOKED AND SLICED

BURNT ENDS - \$56.99/lb

CUBED POINT MEAT SMOKED A SECOND TIME TO FOR FLAVOR AND SAUCE CARMALIZATION THEN RETOSSED IN MAPLE BOURBON BBQ SAUCE AND RECARMALIZED

BACK YARD RIBS - \$44/rack

SLOW COOKED SMOKED STICKY RIBS

SMOKED STEAK - \$32.99/lb

SMOKED AND SLICED NY SIRLOIN

SIDES

SALT TATERS - \$9.99/lb

BORN IN UPSTATE NY UNDER THE FINGER LAKES THESE SCRUMPTIOUS YUKON GOLD POTATOES ARE BOILED IN A SALT BRINE

CHEDDAR MAC SALAD - \$16.99/lb

COLD MAC SALAD WITH CHEDDAR GHERKINS CELERY RED PEPPER AND ONIONS

MAC AND CHEESE - \$22/lb

BRIE BASE MAC AND CHEESE

BBQ BEANS - \$16.99/lb

SMOKED BBQ BEANS WITH BRISKET STOUT HOUSE MADE MAPLE BOURBON BBQ SAUCE AND LITTLE SPICE

VEGGIE PLATTER - \$84

SELECTION OF FRESH VEGGIES AND DIPS SERVES 12

FRUIT PLATTER - \$84

SELECTION OF FRESH FRUITS AND DIPS SERVES 12

CHARCUTERIE PLATTER - \$144

A VARIETY OF CHEESE AND MEATS SERVES 12

FIXINGS

KAISER BUNS - \$18.49

A DOZEN BUNS

HOUSE MADE PICKLES - \$18/pint

MADE FROM AN OLD FAMILY RECIPE

PICKLED RED ONIONS - \$16/pint

HAND CUT PICKLED RED ONIONS

CAROLINA GOLD - \$24/pint

OUR HOUSE MADE CAROLINA GOLD SAUCE MUSTARDERY AND VINEGARY GREAT WITH PORK

MAPLE BOURBON BBQ - \$32/pint

OUR HOUSE MADE MAPLE BOURBON BBQ SAUCE SWEET AND DELICIOUS

OTHER STUFF

BACK ROOM FEE - \$800/hr

YOU GET THE BACK ROOM TO YOURSELVES INCLUDES STAFF

TASTING ROOM FEE - \$1400/hr

YOU GET THE RUN OF THE JOINT AND WE CLOSE TO THE PUBLIC INCLUDES STAFF

STAFF - \$60/hr

SERVING FOLKS AND EXTRA HANDS FOR YOUR EVENT

CUTTING STATION - \$80/hr

FRESH BRISKET SLICED FOR SERVING FOR YOUR GUESTS

NOTES

WE RECOMMEND ONE HALF POUND OF MEAT FOR EACH GUEST FOR PORTIONING.

IF YOU ARE GETTING BEER AS WELL WE RECOMMEND A MINIMUM OF ONE AND HALF BEERS PER PERSON.