

# **SMOKEHOUSE** **CATERING MENU**

48 HOUR NOTICE REQUIRED

## **MEATS** | *All meats are sold by the pound*

Whole Hogs	mkt
Beef Brisket	30
Whole Jambalaya Chicken	32 each
Full Rack Pork Ribs	30
Pulled Pork	17

## **SIDES** | *Small feeds 4-6, Large feeds 8-10*

Mac & Cheese	18   54
Potato Salad	16 / qt
Coleslaw	16 / qt
Marinated Brussels Sprouts	20   60
Smothered Greens	18   54
Seasonal Gumbo	22   qt
Jambalaya	16   qt

## **ADD-ONS**

**B'n'B Pickles** 8/pint | 16/quart || **Butcher's Carolina BBQ Sauce** 8/pint | 16/quart || **Dinner Rolls** 8/doz

## ★ **SMOKE HOUSE PACKAGES** ★

### **PETIT CAJUN GRILLING DINNER**

**FOR SIX TO EIGHT GUESTS**

- 1 lb Chaurice
- 1 lb. of Boudin
- 2 Smoked All-natural Pork Chops (1 lb each)
- 1 jar of Cochon Abita beer Whole Grain Mustard

60

### **CAJUN GRANDE BOUCHERIE**

**FOR TWELVE TO FOURTEEN GUESTS**

- 2 lbs Chaurice | 3 lbs Boudin 2 lbs Cajun Smoked Sausage | 1 lb Andouille Sausage |
- 2 Smoked All-natural Pork Chops |
- 1 Jambalaya Stuffed Chicken

150

### **SMOKEHOUSE PACKAGE ONE**

**FOR TEN GUESTS**

- 4 lbs. pulled pork
- choice of 2 sides | pint BBQ sauce
- pint b'n'b pickles | 1 dozen rolls

150

### **SMOKEHOUSE PACKAGE TWO**

**FOR TEN GUESTS**

- 2 lbs. pulled pork | 2 lbs. brisket | 2 racks of ribs
- choice of 2 sides | pint BBQ sauce
- pint b'n'b pickles | 1 dozen rolls

230