

SMOKEHOUSE **CATERING MENU**

48 HOUR NOTICE REQUIRED

MEATS | *All meats are sold by the pound*

- Whole Hogs** *ready to cook/cooked* 400-450
- Whole Jambalaya Chicken** 36 each
- Pulled Pork** 20
- Smoked Pork Chops** 17 each

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

- Mac & Cheese** 20 | 60
- Potato Salad** 16 / qt
- Coleslaw** 16 / qt
- Marinated Brussels Sprouts** 20 | 60
- Smothered Greens** 22 | 66
- Seasonal Gumbo** 22 | qt
- Jambalaya** 16 | qt

ADD-ONS

B'n'B Pickles 8/pint | 16/quart || **Butcher's Carolina BBQ Sauce** 9/pint | 18/quart || **Dinner Rolls** 10/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

BBQ & FIXINS

FOR TEN GUESTS

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

160