

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

48 HOUR NOTICE REQUIRED

## **MEATS |**

- Whole Hogs** *ready to cook/cooked* 425-475
- Whole Jambalaya Chicken** 36 each
- Pulled Pork** 20/lb
- Smoked Pork Chops** 17 each

## **SIDES |** *Small feeds 3-4, Large feeds 9-12*

- Mac & Cheese** 20 | 60
- Marinated Brussels Sprouts** 20 | 60
- Smothered Greens** 25 | 75
- Jambalaya** 16 | 48
- Potato Salad** 16 | 48
- Coleslaw** 16 | 48
- Seasonal Gumbo** 26 | qt
- Mixed Green Salad** 20 | 60

## **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 FOUR TO SIX 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

70

### **CAJUN GRANDE BOUCHERIE**

**FOR TEN TO TWELVE 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

170

## **BBQ & FIXINS**

**FOR EIGHT TO TEN GUESTS**

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