

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

48 HOUR NOTICE REQUIRED

## **MEATS |**

- Whole Hogs** *ready to cook/cooked* 425-475
- Whole Jambalaya Chicken** 36 each
- Pulled Pork** 22/lb
- Smoked Pork Chops** 17 each

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

- Mac & Cheese** 20 | 60
- Marinated Brussels Sprouts** 25 | 75
- 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** 12/doz

## ★ **SMOKE HOUSE PACKAGES** ★

### **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**

160