

# 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