

# Catering Menu

## MEATS

	PRICE
BRISKET SLICED PER POUND	26
PULLED PORK PER POUND	16
SMOKED CHICKEN BREAST SLICED PER POUND	14
BABY BACK RIBS PER SLAB	26
PORK BELLY BURNT ENDS PER 1/2 TRAY APPROX. 50 PIECES	42
SMOKED WINGS (DEVIL'S KISS OR GARLIC) PER 20 WINGS	20

## SIDES & SALADS

	HALF PAN	FULL PAN
SMOKED MAC + CHEESE	45	70
COLESLAW	25	45
HEARTY BAKED BEANS	35	60
GRANNY'S CORN PUDDING	30	55
PA'S MASHED POTATOES	30	55
HOMESTYLE GREEN BEANS W/BACON	30	55
FRESH SPRING SALAD INCLUDES HOMESTYLE RANCH + GARLIC APPLE VINAIGRETTE	25	40
CAESAR SALAD	30	50
PESTO PASTA SALAD TORTELLINI PASTA, VEGGIES + HOMEMADE DRESSING	30	55
CHEESY BROCCOLI SALAD GOLDEN RAISINS, ONION, BACON + HOMEMADE DRESSING	32	55

## BREADS

CORN BREAD 1/2 PAN	20
ROLLS PER DOZEN	10

## SAUCES

MAGNIFICENT SWEET HEAT	6
ORIGINAL SWEET + SMOKY	6
CAROLINA GOLD	6
HOMESTYLE RANCH	6

## DESSERTS

APPLE CRISP 1/2 PAN	30
STRAWBERRY RHUBARB CRISP 1/2 PAN	35



[TheBeardedCarnivore@gmail.com](mailto:TheBeardedCarnivore@gmail.com)

(224) 629-3905

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