## MEATS

Beef Brisket	POUND	\$19.97	
Pulled Pork	POUND	\$13.67	
Smoked Chicken	WHOLE POUND PULLED	\$14.17 \$15.27	
Baby Back Ribs AN ADDITIONAL FEE WITH BUFFET MEAL	RACK	\$32.47	
Smoked Sausage	POUND	\$13.67	
Turkey Breast (Boneless)	POUND	\$15.27	
Whole Turkey (Bone-in)			
MINIMUM 12 POUNDS	POUND	\$6.87	
Whole Turkey Breast (Bone-in)			
MINIMUM 8 POUNDS	POUND	\$10.87	
WE NEED 3+ DAYS NOTICE FOR BONE-IN TURKEYS			
Mostlosf	DOLLND	¢15 17	

MeatloafPOUND\$15.47Garden BurgerEACH\$5.77Jack Fruit Sandwich (MINIMUM 2)EACH\$5.77

A rack of ribs should serve 2-3 people. A whole chicken should serve 4 people. A pound of meat should serve 3-4 people.

# FINGER FOODS

Veggie Tray w/ dill dip for 50	\$41.97
Fresh Fruit Tray for 50	\$48.97
Mixed Cheese & Crackers for 50	\$41.97
Slider Sandwiches – 12	\$31.57
choose your meat (brisket \$6 more)	
Smoked Chicken Wings – 50	\$49.97
Smoked Sausage Bites – 1 pound	\$13.67
Chicken Fritters - 30	\$20.97
Meatballs – 2 pounds / 64 meatballs	\$18.97

### SIDES

	PREMIUM P	
Large (32 oz) (serves 6)	\$9.17 / \$11.47	
Half Pan (serves ~16)	\$31.97 / \$38.97	
Full Pan (serves ~40)	\$57.47 / \$70.97	
Creamy Cole Slaw	Barbecue Slaw	
Garden/Caesar Salad	Six Bean Salad	
Potato Salad	Fresh Fruit Salad $^{\rm PB}$	
Broccoli Salad <sup>P B</sup>		
Jalapeño Baked Beans 🛩	Baked Beans	
Three Cheese Macaroni <sup>P</sup>	Green Beans	
Buttery Redskin Taters	Collards <sup>p</sup>	
Brunswick Stew P	Brisket Chili <sup>P</sup>	
Green Bean Casserole PB	Glazed Carrots <sup>B</sup>	
Creamed Corn Casserole $^{\rm B}$	Spinach Casserole PE	
Sweet Potato Casserole PB	Cauliflower Casserole	
Herb Seasoned Stuffing B	Cheesy Potatoes PB	
Traditional <sup>B</sup> or Goat Cheese Mashed Potatoes <sup>P B</sup>		
Gravy – \$5.87 pint or \$9.87 quart $^{\rm B}$		
Fried Okra	Corn Fritters P	
Hush Puppies	Sweet Potato Tots P	
DUEEET B. Only quailable in half on full nan		

BUFFET B- Only available in half or full pan

# BREADS

Slider Buns (2 dozen)	\$7.97
Hamburger Buns (1 dozen)	\$6.47
HTS Cornbread (serves 16)	\$17.97

## DESSERTS

Individual (8 oz)	\$3.77
Half Pan (serves ~12)	\$31.97
Full Pan (serves ~30)	\$57.47

Banana Pudding Chocolate Oreo Pudding Delight

Cobbler - Apple, Peach, Cherry, Mixed Berry, Strawberry

## BEVERAGES

Half Gallon (8 cups)	\$3.47
Gallon (16 cups)	\$5.97
Tea – sweet & unsweet	

Tea – sweet & unsweet Lemonade

Ice 10 lbs \$5.97 / 20 lbs \$7.97

- Call for pricing of delivery, setup and serving options.
- ✓ We provide free catering consultation and quotes.
- ✓ All our items are made to order for you, so please give us at least 48 hours notice.
- When placing your order, please inform us if anyone in your party has a food allergy or special dietary needs.
- Chafing kits are available for purchase or rent.
- Plates (dinner and dessert), cup, utensils, and napkin are available for 77¢ per person.
- ✓ Serving spoons and tongs are available for 87¢ each.

Call or email owner Susan Platt to discuss your catering needs. 336.391.3890

Info@HonkyTonkSmokehouse.com

Food images are available on our website: www.HonkyTonkSmokehouse.com/catering



# Catering Menu

#### **OPTION 1: Customized Meal**

Tell us about your event and your guests and we'll customize a meal to meet your needs.

### **OPTION 2: Buffet Style Meal**

Make your selections and we'll determine the right amount of food for you. You'll only pay for the items you need.

~\$13 on average per person, 15-person min.

- 2 Meats
- 3 Sides
- 1 Dessert
- Slider buns
- Tea and/or lemonade with ice
- Paper products available for 77¢/person
- 48-hour notice requested

### **OPTION 3: Boxed Lunches**

\$9.25 per person

- Lunch size sandwich
- 1 Side (60¢ extra for premium side)
- Cookie
- Tea and/or lemonade
- 24-hour notice requested

### **OPTION 4: A la carte**

Pick meats, sides and/or desserts to augment your meal or contribute to someone else's.