Mains

North Carolina Pulled Pork
Cherry wood smoked pulled pork finished with our eastern Carolina vinegar-based BBQ sauce

Kansas City Style BBQ Spareribs
Dry-rubbed and smoked St. Louis cut spareribs with our signature BBQ glaze

Award winning BBQ Chicken
Our chicken is smoked lightly and finished on the grill with our home-made BBQ sauce

Smoked-Fried Chicken Wings
Lightly Smoked wings are smoked then deep fried and tossed with your choice of 2 house made sauces. (buffalo, Sriracha BBQ, sweet Thai chili)

Texas style BBQ Brisket (+$6pp)
Our prime briskets are rubbed and smoked for over 12 hours at 250 degrees until it reaches optimal tenderness. Accompanied with our homemade BBQ sauce

Smoked Honey/maple Pork Belly
Strips of pork belly (BACON) are rubbed and smoked for over 4 hours and tossed with grade-A maple syrup and honey reduction and finished with coarse grain sea salt

Hamburgers and hot dogs
80/20 Special grind burgers and grilled all-beef Hotdogs (veggie burgers available upon request)

Smoked Turkey
Rubbed and lightly smoked turkey breast using fruit wood comes out incredibly juicy and is a great alternative option

Teriyaki Marinated Flank Steak(+$5pp)
reverse seared angus Flank Steak marinated in soy, garlic, onion, and Rice wine

Sides

Tri-Cabbage Slaw
Carrots and house made creamy dressing

Cornbread
Our homemade ridiculously moist cornbread made with real corn

Macaroni and Cheese
A medium shell pasta made with Cheddar, Monterey, and Colby jack cheese, sautéed onions and topped with panko breadcrumbs and pecorino cheese

Corn and Black bean Salad
A southwestern inspired side dish made with red bell peppers, garbanzos, red onion and our spiced olive oil dressing

Red Russet Potato Salad
Cubed red russet potatoes are tossed in our signature house made tangy dressing that includes capers, bacon, hardboiled egg, and red onion.

Corn on the cob
Sweet Summer Corn with Drawn Butter

Pit Smoked Baked Beans
Made with bacon, brisket molasses and Brown Sugar and mildly smoked with Pecan wood

Roasted Fingerling Potatoes
Slightly crispy and dressed with brown butter and infused oil with garlic and thyme (buffet service only)

Southern Green Beans
Slow Cooked till tender with bacon, onion and garlic and dash of red pepper

Green tossed salad
Mixed greens, tomato, carrots and cucumber served with red wine vinaigrette

Sweet Potato Fries
Hand cut sweet potato fries, steamed and fried to order sprinkled with homemade savory seasoning

Catering is done in a 3-hour window with 90 minutes of that reserved solely for serving. For daytime parties, we ask that **serving** begin no later than 1:30pm. For an evening party we ask that serving begin no earlier than 5:45pm. For larger parties of 90 or more we can accommodate different time frames. Pricing is determined by your menu choices and guest count. Our minimum charge for 2027 for all private catering events is $1,650 plus tax, the cost of travel and staffing if needed. Includes at least 3 mains and 3 sides, the truck on site and/or buffet setup and will feed at least 45 people. Smaller parties less than 45 will still be subject to minimum charge plus travel and staff but will still receive food for 45. On weekends from May-Oct and holidays, minimum charge is based on 50 people. Travel fee of $2 per mile is applicable for any location over 10 miles from us. Contact us today via the inquiry form on the website with any questions and for more detailed pricing.