

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 and finished 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 (+\$5 pp)

Our 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 **75-90 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 5:30pm. For larger parties of 80 or more we can accommodate different time frames and allocate the whole day for your event. Pricing is determined by your menu choices and guest count. Our minimum charge for 2026 for all private events is \$1575 plus tax, the cost of travel and staffing if needed. Includes at least 3 mains and 3 sides, the truck on site, 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 in June and holidays the minimum charge is based on a 50 person minimum. 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.