

★ Catering Menu ★

MEATS

BRISKET	Market Price
Beef, Smoked 12+ hours, letting the smoke and time do its work	
PULLED PORK	\$9 per person
Carolina Style, served with Vinegar BBQ sauce (with a kick, so let us know if you prefer Sweet BBQ sauce), hand pulled, smoked 8 + hours	
CHICKEN KATSU	\$9 per person
Panko Crusted Chicken fried in peanut oil	
MOCHIKO CHICKEN	\$9 per person
aka "Japanese Fried Chicken" fried in peanut oil*, marinated in mochiko (rice flour), soy*, ginger, garlic*	

SIDES

BACON BAKED BEANS	\$2 per person
Local bacon, our very own Sweet BBQ sauce, baked low and slow	
MAC & CHEESE	\$3 per person
Oh yes, nothing like Mac & Cheese with BBQ. We start with a roux, then add a blend of Middlefield Cheeses and finish with baking it off	
GRILLED VEGGIES	\$4 per person
seasonal veggies tossed in olive oil, salt and pepper and grilled	
TOSSED SALAD	\$4 per person
tossed greens, cucumbers, tomatoes, red onions, choice of 3 dressings	
MAC SALAD	\$2 per person
100% Hawaiian plate experience with this side, lots of mayo (Hellman's, of course), local hard-boiled eggs, elbow pasta	

DESSERTS

BANANA PUDDING	\$5
Layers of vanilla pudding, graham cracker crust, & bananas	

CHOOSE YOUR OPTION:

DROP OFF	based on radius, starting at \$10*
*free drop off in 10 min radius items are served in aluminum 1/3 pans, 1/2 pans, or full pans depending on portions	

Delivered hot & ready to eat or can be packaged and cooled for you to reheat later

FULL SERVICE	20% of food cost*
\$300 or 20% of food cost, whichever is the greater for the full service option. We set up at the event, supply all serving vessels, staff 2 hours, & clean up *does not include gratuity for our staff	

Build your own. We traditionally serve buffet style, but inquire for your event if you'd like another style. Smoker can be brought on premise based on availability and pricing. 50% nonrefundable deposit reserves your date with the remaining due a week prior to the event. Pricing can change due to market.