

THE SMOKE PIT

Catering

STEP ONE: SELECT A SERVICE

★ FULL SERVICE ★

We customize a full buffet set-up staffed with servers specifically tailored to all of your event needs. We also offer on-site grills for burgers, dogs or even low country boils. Let us handle all of the stressful details about your event, so you don't have to.

All full service events are applicable to a 25% service fee to offset additional operational cost (equipment, facilities expenses, insurances, etc.) This fee covers all labor, equipment, and mileage associated with off-site events. Extreme distances will be subject to additional fees. The full service fee is subject to state and local taxes.

★ DELIVERY ★ (10 person minimum)

Please allow a 30 -minute delivery time window. All food items are delivered ready to eat and orders can include disposable dinnerware and the warming racks if needed. Our friendly delivery staff also set everything up for you to enjoy. If you need ice, we can include that as well.

All items are disposable with nothing to be picked up or returned.

Delivery fee subject to a minimum \$50 charge, additional distance fees may apply.

★ PICK-UP ★

Place your order for pick up at the store of your choice. We offer a range of pick up day/time options to suit most every need. All items are ready to eat and orders can include disposable dinnerware and warming racks. Our friendly restaurant staff will gladly help you out to your car. All items are disposable with nothing to be returned. You may add bags of ice if needed. We appreciate a minimum 24 hour advance notice for pick up orders if possible.

★ WEDDINGS ★

Please call one of our event specialists to set-up a tasting and to discuss our available services and menus. We have over 20 years of experience within our catering team handling all varieties of weddings and budgets. Our catered menu options are prepared to the same high quality standards as what you find in our restaurants, so your guests are sure to be impressed.

Please don't delay as these dates fill up fast!

★ Corporate and Large Event Pricing available upon request ★

STEP 2: PICKIN'-A-OPTION

Prices are subject to change at any time. All packages include: pickles with onions & extra BBQ sauce. Disposable plates, utensils, cups, napkins, serving trays & warmers are a \$1 Per Person up-charge. Don't forget to order your sweet and unsweetened tea!

Choose from:

**Pulled Pork, Beef Brisket, Smoked Sausage,
Burnt Ends, Chicken Quarters or Pulled Chicken**

- ★ Ribs are a \$2 Per Person up-charge
- ★ Brisket or Burnt Ends are a \$3 Per Person up-charge
- ★ Add a Dessert for \$1.50 (comes with boats and spoons)

PICK 1 BARBEQUE MEAT

Choice of 1 BBQ Meat, 2 homemade sides + buns or cornbread.
Pick-Up or Delivery \$12.99 PP ★ Full Service Unavailable

PICK 2 BARBEQUE MEATS

Choice of 2 BBQ meats, 3 homemade sides + cornbread or buns.
Pick-up or delivery \$19.99 PP ★ Full Service additional 25%

PICK 3 BARBEQUE MEATS

Choice of 3 BBQ meats, 3 homemade sides + cornbread or buns.
Pick-up or delivery \$24.99 PP ★ Full Service additional 25%

LIVIN' HIGH ON THE HOG

Choose 2 Appetizers, 3 BBQ Meats, 3 Homemade Sides, Cornbread, and Buns.
Pick-up or delivery \$36.99 PP ★ Full Service additional 25%

ST. LOUIS RIBS & 1 MEAT

Choice of any BBQ meat, our famous ribs, 2 homemade sides + cornbread or buns.
Pick-up or delivery \$17.99 PP ★ Full Service additional 25%

PORK & CHICKEN - *a Customer Favorite*

Our famous pulled pork, choice of pulled chicken or chicken quarters,
2 homemade sides + cornbread or buns.
Pick-up or delivery \$13.95 PP ★ Full Service additional 25%

SANDWICH PLAN

Choose from any-one of our delicious sandwiches + 2 homemade sides,
buns, pickles and onions and sauce.
Pick-up or delivery \$11.50 PP ★ Full Service Unavailable

LOW COUNTRY BOIL

Shrimp, sausage, red potatoes, corn on the cob in a beer & old bay broth. (Includes butcher paper table covers, paper towel rolls, butter, ketchup and hot sauce bottles.) We can cook on-site or bring it to you already cooked.

- ★ Full Service Only // Market Price ★

APPETIZERS & FOOD BARS

★ Comes with large boats for serving and cutlery ★

All Appetizers & Food Bars are for Delivery / Full Service Only.

JUMBO SMOKED CHICKEN WINGS

Our jumbo wings are brined, smoked, flash fried, and finished with sauce over an open flame.

With ranch, carrots and celery. **\$1.30 Per Wing**

Choose from:

- ★ Southern Sweet ★ Alabama White Sauce
- ★ Barbalo ★ Dragon ★ South Carolina Mustard
- ★ Golden Dragon

BBQ NACHO BAR

Mini buffet includes fried corn tortilla chips, white queso cheese, pico de gallo, pickled jalapenos, cilantro, guacamole, cheddar cheese, sweet sauce, and pulled pork.

\$4.95 Per Person Appetizer // \$10.95 as Bar

SMOKE PIT SLIDER BAR

Mini buffet with slider buns, slaw of your choice, pickles, onions, assorted sauces and your choice of meat.

\$4.95 Per Person

\$11.95 Per Person with 2 sides

SPUD BAR

Mini buffet with potato spuds, bbq sauces, scallions, bacon bits, sour cream, cheddar cheese, ranch and your choice of meat. Includes Southern Salad and dressings.

\$12.95 Per Person

TEX-MEX TACO BAR

We set-up a mini buffet with flour and corn tortillas, white queso cheese, pico de gallo, pickled jalapenos, cilantro, guacamole, cheddar cheese, salsa and meat of your choice.

\$10.95 Per Person

LARGE SHRIMP COCKTAIL

Served with cocktail sauce

\$30 per pound (pound serves 14)

DEVEILED EGGS

Served hot or not

\$1.25 Each

VEGGIE TRAY

An assortment of raw veggies served with ranch dipping sauce.

\$1.25 Per Person

FRUIT TRAY

An assortment of fruit.

\$1.50 Per Person

BBQ POTATO SKINS

Stuffed with pork, pimento cheese, and scallions

\$2.50 Per Person

★ BULK MENU ★

All Bulk Menu items are priced for in-store pickup only.



Smoked Meats to Choose From:

WE RECOMMEND ½ LB. PER PERSON

NORTH CAROLINA PULLED PORK

Dry rubbed and slow smoked up to 15 hours and hand pulled. ★ \$13 Per Pound

TEXAS BRISKET

Slow Smoked up to 18 hours with our signature rub. ★ \$17 Per Pound

ST. LOUIS CUT RIBS

“Best ribs in the State” Smoked for 5 Hours. Order them Dry or Wet. ★ \$23 Rack

SMOKED CAJUN TURKEY

All white meat turkey breast slow smoked and sliced. ★ \$13 Per Pound

PULLED BBQ CHICKEN

All white meat chicken pulled off the bone
and sauced however you would like. ★ \$13 Per Pound

CHICKEN QUARTERS

Leg and Thigh slow smoked every morning. Sauced with Bama. ★ \$2.50 Each

SMOKED HOT LINK SAUSAGE

Beef and Pork link smoked. ★ \$3 a Link

MOJO MARINATED BONE-IN- BREAST

An all white meat breast with skin slow smoked
and finished on the grill with sauce. ★ \$4 Each
(24-hr notice required)

SMOKED CHICKEN WINGS

Our jumbo wings are brined, smoked, flash fried,
and finished with sauce over an open flame. ★ \$1.30 Each



FRESH HOMEMADE SIDES



Hot

- ★ BBQ Smoked Beans with Pork ★ Collard Greens with Pork
- ★ Sweet Potato Casserole (Contains Nuts) ★ Hashbrown Casserole
- ★ Green Bean Casserole ★ Creamed Jalapeno Corn ★ Mac and Cheese - *Most Popular*
- ★ Southern Green Beans with Bacon ★ Mashed Potatoes and Gravy
- ★ Smoked Corn on the Cob ★ Broccoli Casserole

Cold

- ★ Deviled Egg Potato Salad ★ Red Slaw ★ White Slaw ★ Broccoli Salad
- ★ Cucumber Salad ★ Pasta Salad (Ranch)

Salads

Dressings: Ranch, Blue Cheese, Balsamic, Thousand Island, Honey Mustard, or Chipotle Ranch

SOUTHERN SALAD

Corn, Tomatoes, Cucumbers, Bacon Bits, Cheddar Cheese, on a bed of chopped Romaine. \$2 Per Person

BLUEBERRY SALAD

Corn, Tomatoes, Cucumbers, Bacon Bits, fresh Blueberries, Blue Cheese Crumbles on a bed of chopped Romaine. \$2.75 Per Person

Desserts

HOMEMADE BANANA PUDDING

Half Pan \$35 ★ Full Pan \$65

FRUIT CRISP

Choose from Peach, Apple, Strawberry, or Blueberry. Half Pan \$35 ★ Full Pan \$65

CHOCOLATE CREAM GRAHAM CRACKER MOUSSE

Half Pan \$35 ★ Full Pan \$65

FRESH BAKED CHOCOLATE CHIP COOKIES OR BROWNIES

\$9 dozen

FRUIT COBBLER

Choose from Strawberry, Peach, Blueberry, or Mixed. Half Pan \$35 ★ Full Pan \$65

DON'T FORGET

Beverages:

Fresh Sweet/Unsweet Tea ★ \$6 / Gallon
Lemonade ★ \$6 / Gallon

HELPFUL HINTS

How small or large of a group can we cater?

★ We are able to cater multiple events at any time and on any date including those ranging from intimate groups of 10 to larger events of up to 10,000.

When should you book your event?

★ For pick up or delivery orders, we appreciate a minimum 24 hour notice. Orders needing same day pick up are subject to product availability.

★ For full service events, we are able to cater multiple events at any time, but appreciate a 30 day advance booking window. This allows our catering sales team to answer any set up and menu questions you have, coordinate required details with your venue, and schedule the required staff.

Can I Change My Order?

★ Most changes to existing orders can be arranged with a 24 hour advance notice.

Pricing:

★ A minimum order may apply based on location. Prices are also subject to change due to market meat costs.

Deposits:

★ \$250 Deposit required for all wedding and Full Service events.

Cancellations:

★ Most orders can be cancelled with a 24 hour minimum notice. Special order products may not be cancelled once they are received.

Order Confirmation:

★ Please confirm all details of your event including date, time, location, menu, and guest count. We cannot guarantee confirmations, changes, or cancellations by voicemail or text.

CATERING CONTACT INFO:

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