

THE SMOKE PIT

Catering

STEP ONE: SELECT A SERVICE

★ FULL SERVICE ★

We set up a self-service buffet staffed with servers to maintain the buffet during your event.

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 ★ (\$300 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!

STEP 2: PICKIN'-A-OPTION

Prices are subject to change at any time. All packages include: complimentary sauces and pickles with onions. Disposable plates, utensils, cups, napkins, serving trays & warmers are a \$1.25 Per Person up-charge. Don't forget to order your sweet and unsweet tea!

Choose from:

**Pulled Pork, Beef Brisket, Smoked Sausage,
Turkey, Burnt Ends, Chicken Quarters, Pulled Chicken,
Tri-Tip, Bacon-Wrapped Pork Tenderloin,
St. Louis Ribs, or Smoked Honey Ham**

★ Ribs are a \$4 Per Person up-charge ★ Brisket or Burnt Ends are a \$5 Per Person up-charge

MOST POPULAR OPTION

Pulled Pork and Smoked Chicken Quarters,
3 Homemade Sides + Cornbread or Buns

ONE MEAT FEAST

Pulled Pork or Pulled Chicken,
2 Homemade Sides + Cornbread or Buns

TWO MEAT FEAST

Choice of Any Two Meats,
3 Homemade Sides + Cornbread or Buns

THREE MEAT FEAST

Choice of Any Three Meats,
3 Homemade Sides + Cornbread or Buns

PORK SANDWICH BOXED MEAL

Individually wrapped Pulled Pork Sandwich, Pickles, Onions, + 2 Homemade Sides.

We kindly request that you select the same two sides for each box.

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.

Choose from:

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

SMOKE PIT SLIDER BAR

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

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.

TACO BAR

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

TEXAS TWINKIES

Hickory-smoked jalapenos stuffed with cream cheese and wrapped in bacon. Served with Ranch.

BRISKET QUESO AND TORTS

Brisket and queso dip served with tortilla chips.

DEVEILED EGGS

Served cold.

VEGGIE TRAY

An assortment of raw veggies served with ranch dipping sauce.

FRUIT TRAY

An assortment of fruit. Served with fruit dip.

BBQ POTATO SKINS

Stuffed with pork, cheddar cheese, and scallions.

★ 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.

TEXAS BRISKET

Slow Smoked up to 18 hours with our signature rub.

BURNT ENDS

Candied brisket cooked in our Sweet Southern sauce.

ST. LOUIS CUT RIBS

"Best ribs in the State" Smoked for 5 Hours. Order them Dry or Wet.

SMOKED CAJUN TURKEY

All white meat turkey breast slow smoked and sliced.

PULLED BBQ CHICKEN

Smoked chicken cooked to perfection and pulled off the bone.

Sauced however you would like.

SMOKED CHICKEN QUARTERS

Seasoned chicken quarters smoked to perfection.

SMOKED LINK SAUSAGE

Beef and Pork link smoked.

SMOKED BONE-IN PORK CHOPS

Our Smoked Pork Chops are to die for. Get them sauced!

SMOKED CHICKEN WINGS

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

FRESH HOMEMADE SIDES

Hot

- ★ BBQ Pit Beans ★ Smoked Collard Greens
- ★ Sweet Potato Casserole (Contains Nuts) ★ Creamed Jalapeno Corn
- ★ Mac and Cheese - *Most Popular* ★ Southern Green Beans ★ Hashbrown Casserole
- ★ Mashed Potatoes and Gravy ★ Fried Corn on the Cob
- ★ Brisket Mac and Cheese (+3.50 per person)

Cold

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

Half Pan Serves 12-15 People // Full Pan Serves 25-30 People

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.

BLUEBERRY SALAD

Corn, Tomatoes, Cucumbers, Bacon Bits, fresh Blueberries, Blue Cheese Crumbles on a bed of chopped Romaine.

Desserts

HOMEMADE BANANA PUDDING

CHOCOLATE OREO MOUSSE

FRUIT COBBLER

Choose from Strawberry, Peach, or Cherry.

FRUIT CRISP

Choose from Apple, Blueberry or Pecan Pie.

FRESH BAKED CHOCOLATE CHIP COOKIES

DOUBLE CHOCOLATE CHIP BROWNIES

DON'T FORGET

Beverages:

Fresh Sweet/Unsweet Tea
Lemonade

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:

CATERING@THESMOKEPITNC.COM

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