

SOUTHERN BBQ BUFFETS

Our BBQ packages are carefully crafted to provide you and your guests a simple way to order a variety of our smoked meats, homemade sauces, house sides and desserts.

COOKOUT KIT \$22 /PP

Meats: Citrus Mesquite Chicken
Kalua Pulled Pork

Sauces: Pick 1

Sides: coleslaw
pickle bar
cornbread
house honey butter
burnt end baked beans

PITMASTERS PICK \$58 /PP

Bites: Pineapple Chili Wings
or Smoked Hawaiian Meatballs

Meats: Citrus Mesquite Chicken
Kalua Pulled Pork
Grass Fed Beef Brisket
St. Louis Pork Ribs

Sauces: All 3

Sides: coleslaw
pickle bar
cornbread
burnt end baked beans
mac & cheese
house honey butter
slider rolls

Desserts: Freshly baked cookies

SMOKE STACK \$40 /PP

Meats: Citrus Mesquite Chicken
Kalua Pulled Pork
Grass Fed Beef Brisket

Sauces: Pick 2

Sides: coleslaw
pickle bar
cornbread
burnt end baked beans
mac & cheese
house honey butter
slider rolls

Desserts: Freshly baked cookies

PROTEINS

We're smoking exclusively top shelf meats from farms committed to regenerative, sustainable, and humane farming practices: grass fed & finished beef, organic pork, and pasture raised poultry!

The worlds best BBQ starts at the farms, and is smoked right here.

SAUCE

ORIGINAL BBQ
DIJON
CAROLINA



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please notify us of any allergies at the time of placing the order.

A-LA-CARTE

Build your own custom buffet or add selections to any of our packages!

HOT SIDES

QUART (8-12 SERVINGS)

HALF TRAY (15-20 SERVINGS)

TRAY (35-40 SERVINGS)

WHITE OR BROWN RICE	\$8	\$25	\$45
SEASONED SAUTÉED VEGETABLES	\$18	\$65	\$85
FOOD SHACK BLACK BEANS	\$15	\$55	\$85
AWARD WINNING MAC & CHEESE	\$20	\$90	\$140
BURNT END BAKED BEANS	\$20	\$95	\$150
FRESH GRILLED PINEAPPLE	\$20 / dozen		

COLD SIDES

SMALL (36 OZ BOWL)

MEDIUM (50 OZ BOWL)

LARGE (80 OZ BOWL)

STREET CORN SALAD	\$25	\$35	\$55
COLESLAW	\$20	\$32	\$50
PICO DE GALLO	\$20	\$30	\$45
HOUSE GUACAMOLE	\$30	\$45	\$70
HOUSE SALAD W. GINGER DRESSING	--	\$50 / HALF TRAY	\$80 / tray

PINT

QUART

1.5 QUART

HOUSE PICKLES	\$10	\$19	\$28
PICKLED RED ONION	\$12	\$21	\$30
PICKLED FRUIT SALSA	\$18	\$38	\$50

ADD-ONS & EXTRAS

TALLOW CHIPS	\$25 / 160 oz bowl	\$35 / 320 oz bowl
HOUSE HONEY BUTTER	\$13 / half pint	\$25 / pint
CAST IRON CORNBREAD	\$50 / dozen	
SLIDER ROLLS	\$8 / dozen	

DESSERT

HOMEMADE KEY LIME PIE	\$45 (8-10 servings)
CHOCOLATE "DIRT" PUDDING	\$25 (10 - 15 servings)
VANILLA "SAND" PUDDING	\$25 (10 - 15 servings)
FRESHLY BAKED COOKIES	\$3/each
CHOCOLATE CHIP OR OATMEAL RAISIN	

Proteins, sauce,
& beverage on
the next page!



A-LA-CARTE



PROTEINS

2 lb minimum

St. Louis Ribs	\$ 38 / rack
Kalua Pulled Pork	\$ 17 / pound
Grass Fed Beef Brisket Chopped or Sliced	\$ 36 / pound
Grilled Shrimp	\$ 19 / pound
Ginger Beef	\$ 22 / pound
Grilled Tofu	\$ 9 / pound
Citrus Mesquite Chicken Qtr	\$ 6 / each
Shoyu Chicken	\$ 13 / pound
Smoked Pineapple Chili Wings	\$ 27 / dozen
Smoked Hawaiian Meatballs	\$ 26 / dozen

We recommend about 1/3 lb per person for sandwiches
or 1/2 lb per person for a meal.

SAUCE

TERIYAKI
SWEET CHILI
ORIGINAL BBQ
CAROLINA
DIJON BBQ
WHITE SAUCE
AVOCADO AIOLI

½ PINT \$4.5
PINT \$8

We recommend
~1 pint per 8 - 10 people



BEVERAGE

STOKE WATER	\$ 3/each
ASSORTED SPINDRIFT	\$ 3.65/each
ASSORTED GRANNY SQUIBB ICED TEA	\$ 5.50/each
ASSORTED DELS LEMONADE	\$ 5.50/each

CHECK OUT OUR BAR & BEVERAGE MENU FOR FULL SERVICE BARTENDING OPTIONS!



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ADD ONS & SERVICES

Our goal is to deliver the best possible food for your event and provide an unsurpassed level of service for you and your guests, a 6% gratuity is included on all catering orders.
All orders are subject to a 3% finance fee.

BUFFET SUPPLIES



Chaffing sets include: chrome wire racks, steam pans, and warming fuel to keep your food hot.

COMPOSTABLE PLATES & FLATWARE	\$ 3 PER PERSON
CHAFFING SET	\$ 22 EACH
SERVING UTENSILS (INCLUDED IN PACKAGES)	\$ 30
TO-GO BOXES	COMPLIMENTARY UPON REQUEST

PICKUP & DROP OFF

\$400 minimum for drop off orders.
We utilize a 3rd party courier service for drop offs,
contact us for instructions to self-schedule your delivery.

PICKUP	FREE
AQUIDNECK ISLAND	\$ 30
10 MILES OFF AQUIDNECK ISLAND	\$ 45
11-20 MILES	\$ 75
21-30 MILES	\$ 100
CONTACT OUR TEAM FOR DELIVERIES BEYOND 30 MILES	
PROFESSIONAL SET UP W. DROP OFF	+ \$ 50

ON- SITE STAFF

Hire our team to maintain and manage your buffet.
Staffed events include set up & breakdown.
minimum 2 hour service.

STAFFED EVENT BASE RATE	\$125
+ STAFF RATE (PARTY CRASHER/BARTENDER)	
"PARTY CRASHER"	\$ 65
BARTENDER	\$ 65

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