

Smoke Pit Barbecue Buffet

Minimum of 75 guests or an additional \$2.00 per person charge will be applied

(Available April - October)

Salad Selections

Select two of the following salads:

Creamy Dill Redskin Potato Salad

Warm Pepper Bacon Potato Salad

(Sliced Potatoes Smothered in a Warm Peppered Bacon Dressing)

Mixed Green Salad

(with Italian and Ranch Dressing on the side)

Green Apple Snicker Salad

(Diced Granny Smith Apples Tossed with Snicker Pieces with a Sweetened Mayo Dressing)

Creamy Cole Slaw

(Traditional-Style Shredded Slaw in a Creamy Dressing)

Granny Smith Slaw

(Traditional-Style Shredded Slaw with Shredded Apple in a Creamy Dressing)

Side Items

Select two :

Ember Bark Baked Beans

(Traditional Baked Beans Mixed with Meat Bark)

Smoked Jalapeno Baked Beans

(Traditional Baked Beans with the added Spice of Smoked Jalapeno)

Fully Loaded Twice Baked Mashed Potatoes

(Fluffy Mashed Potatoes with Bacon, Green Onion, Garlic & Cheddar Cheese Baked to a Golden Brown Finish)

Baked Macaroni & Cheese

(Elbow Macaroni Baked with Pepper Jack Cheese Sauce)

Corn on the Cob

Kettle Chips

Meats

Select two: \$22.95 Select three: \$25.95

Beef: Twelve Hour Brisket, Flank Steak

Pork: Applewood Pulled Pork, Classic Rubbed Sliced Pork Loin, St. Louis-Style Ribs

Chicken: Whole Cut Bone-in Style or Boneless Skinless Breast

Sausage: Kielbasa, Sweet Italian, Andouille, Polish

Seafood: Cedar Plank Smoked Salmon

Sauces

Select two :

Traditional, Spicy, Chipotle, Honey Mustard

Buffet Includes your choice of:

Honey & Green Chilis Corn Bread or Assorted Rolls

Beverages of Coffee & Iced Tea

Please add 20% service charge and current tax - Gratuity is at your discretion