

Smoke Hut BBQ Catering

Catering Menu

Meats (approx 3-4 servings per lb)

Brisket \$13/lb
Beef Clod \$12/lb
Smoked Sausage \$11/lb
Spare Ribs \$20 (per slab)
Baby Back Ribs \$22 (per slab)
Whole Chicken (5-7lbs) \$10
Chicken Thigh Quarters \$9/lb
Turkey Breast \$12/lb
Whole Turkey (9-12lbs) \$39 each
(Sauce Included with All Meats)

Premium Meats

Pork Tenderloin \$15/lb
Beef Ribs \$19/lb
Beef Tenderloin - Market Price
Goat Brisket / Leg - Market Price

Plates (Min 25)

1 Meat & 2 Sides \$9
2 Meat & 2 Sides \$11
3 Meat & 2 Sides \$13
(*Add \$3 per plate for Ribs - 3 ribs per person)
(* Add \$5 per plate for Premium Meats)

1 Meat Plate Includes 6oz of Meat & 2 Sides 4oz each
2 Meat Plate Includes 8oz of Meat & 2 Sides 4oz each
3 Meat Plate Includes 10oz of Meat & 2 Sides 4oz each
Plates Can Also Have Individual Dessert added for \$1.75 per person
Extra Sides are \$1 per plate, per side
Plates Include Bread, Rolls, or Buns and Pickles, Onions, Jalapenos, BBQ Sauce, 1
Gallon of Tea or Lemonade also included for every 5 plates ordered.

Sides By the Pint (3-4 servings)

Potato Salad \$9
Coleslaw \$8
Pinto Beans \$8
Rice Pilaf \$9
Corn \$7
Green Beans \$7
Sweet Potato Bake \$10

Drinks

Sweet or Unsweet Tea \$6/gal
Lemonade \$7/gal
Fruit Punch \$8/gal
12 oz Soda \$0.75 each

Desserts

Banana Pudding \$20 tray
Peach Cobbler \$20 tray
Bread Pudding \$25 tray
(approx 18 to 20 servings)
Fresh Baked Cookies \$0.70 ea

Delivery Fee \$1.25
mile, \$25 minimum.

Items sold by the
pound or tray
include disposable
tray and disposable
tongs.

Plates include
disposable trays,
serving tongs, paper
plates, disposable
silverware package.
If drinks are ordered,
cups also included.

Full service and
partial service (wait
staff) available for
\$15 per server per
hour (18% Gratitude
will also be added)

Please schedule
service as far in
advance as possible
to ensure
availability.

10% Due with
booking, remaining
balance due 24 hours
prior to delivery.

Onsite cooking
available as well,
Ask for details.

Remember when ordering for a large group there will be some people eat more and some eat less in a buffet setting, it is recommended that you order at least 10% more food than number of guest to ensure you have plenty of food. Leftovers are always awesome too.