

BARBECUE BUFFET PACKAGES

On-site buffet packages where we bring our team, refined rustic decorated buffet and full barbecue experience to your event. These interactive buffets include our big carving station where we fresh slice whole cuts of barbecue right onto guests' plates. Memorable meal experiences like this will keep your friends and family talking about your party all year long!

"LONGHORN" PACKAGE

3 MEATS
choice of three barbecue meats

2 SIDES
choice of two southern sides

BARBECUE TACO KIT

\$80 PER PERSON

TABLE CLEARING

clear & collect rented dinnerware settings including dinner plates, cutlery, napkins

SMOKER

smoker will be fired up on-site and on full display

"TRUE TEXAS" PACKAGE

4 MEATS
choice of four barbecue meats

3 SIDES
choice of three southern sides

BARBECUE TACO KIT

\$95 PER PERSON

TABLE CLEARING

clear & collect rented dinnerware settings including dinner plates, cutlery, napkins

SMOKER

smoker will be fired up on-site and on full display

PRIME BRISKET

Prime grade Black Angus cattle humanely raised and antibiotic-free

PORK SIDE RIBS

Texas style huge pork side ribs cut from the belly side

PULLED PORK

Whole pork butt rubbed with a blend of classic porchetta seasoning

CHICKEN LEGS

Brined chicken legs finished with a 'bama white bbq sauce

ANDOUILLE SAUSAGE

Flavourful smoked sausage links paying homage to french creole country

TURKEY BREAST

Wet brined and slow smoked, juicy and delicious, whole turkey breast

SOUTHERN SIDES

Full on-site buffet packages have a 100 person minimum, we have fantastic drop-off package options for events below that minimum.

Packages include 3 hours of food service time (cocktail hour + dinner). Additional time available upon request.

TEX-MEX PASTA SALAD

Known around the shop as the "crack salad"... addictive! Fusili pasta, carrot, shallot, jalapeno, green onion, creamy chipotle lime dressing.

FARMLAND COLESLAW

Classic texas barbecue side, great added topping for pulled pork tacos. Mixed cabbage, carrot, asparagus, radish, microgreens, hybrid vinegar & mayo based dressing.

O.G. POTATO SALAD

Smooth and savoury to pair up perfectly with any smoked meat. Potatoes, celery, eggs, pickles, green onion, savoury whole mustard aioli dressing.

MEXICAN STREET CORN SALAD

Fresh and vibrant play on Mexican street corn (esquites) Sweet corn, bell pepper, red onion, jalapeno, black beans, mexican spices, cumin lime dressing.

LEMON PARM KALE SALAD

Crisp and bright leafy green salad. Kale, romaine, parmesan cheese, almonds, dried cranberries, sweet lemon vinaigrette.

Tortillas, sweet pickles, hot peppers, memphis BBQ sauce & 'bama white BBQ sauce. Included as an added pop of favours with all packages.

DELUXE CHARCUTERIE BOARDS

Assortment of cured meats, variety of cheeses, fresh fruit, gourmet crackers, local preserves & honey

\$12 PER PERSON

ECO-FRIENDLY TABLEWARE

Disposable plates, cutlery, napkins

\$2 PER PERSON

HORS D'OEUVRES STATION

CAJUN SHRIMP COCKTAIL

Creole poached shrimp, cajun/classic cocktail sauces, lemon

PORK BELLY LOLLIPOPS

Candied pork belly, sweet memphis glaze

PEACH & CHEVRE BITE

Summer peach, goat cheese crema, arugula, balsamic glaze, crostini

BALTIMORE PIT BEEF

Pit smoked beef, horseradish garlic aioli, white onion, crostini

SAVANNAH PIMENTO SNACK

Aged cheddar pimento cheese, corn relish, chives, classic cracker

WATERMELON BOCCONCINI SKEWERS

Summer watermelon, bocconcini, basil, balsamic skewer

SMOKED OLIVE & CHEESE SKEWERS

House smoked olives, aged gouda, cranberry

Choice of three \$18 PER PERSON