



CATERING MENU 2026

Appetizers

Bacon Wrapped Sliced Apples
BBQ Stuffed Mushrooms
Berry Salad w/ Cream Cheese Dip
BBQ Twinkies (Stuffed Jalapenos w/ bacon)

Fried Mac & Cheese Balls
w/ Blush Sauce **or** House Bacon Jam
Sausage and Pineapple Skewer
Smoked Buffalo Chicken Dip w/ Baguette
Smoked Meatballs in Shaffer's Sweet Sauce

Mains/Entrees

Brisket Chili
1/4 Bone-In Smoked Chicken (Leg/Thigh)
Cajun Chicken & Sausage Rigatoni
Chopped Pork BBQ
Fried Chicken w/ House Breading
Jambalaya
Marinated Chicken Breast w/ Chimichurri Sauce
Pulled Chicken BBQ
Red Beans and Rice
Smoked Adobo Sausage w/ Peppers & Onions

Sliced BBQ Virginia Brisket
St Louis Cut Ribs
Sliced Smoked Ham w/ Sweet Glaze
Sliced Smoked Turkey
Cold Sliders:
Brisket w/ Horseradish Sauce
House Chicken Salad
House Pimento Cheese
Smoked Ham and Cheese
Smoked Turkey and Cheese

Sides

HOT SIDES

Baked Beans
Brussel Sprouts
w/ Bacon, Red Onion, and Parmesan Cheese
Collard Greens
Corn on the Cob (June-September)
Green Beans
Loaded Mashed Potatoes
Mac & Cheese
Mashed Potatoes & Gravy
Red Beans & Rice
Roasted Cajun Red Potatoes
Scalloped Potatoes
Vegetable Medley (May-September)

COLD SIDES

BBQ Slaw
Berry Salad (May-August)
Broccoli Salad
Creamy Slaw
Cucumber Salad
(**CHOOSE ONE DRESSING** Ranch or Vinegar)
Garden Salad
Greek Pasta Salad
Macaroni Salad
Ranch Potato Salad
Watermelon Salad w/ Feta Cheese (May - August)

Desserts

Banana Pudding
Bread Pudding

Apple Crumb Cobbler
Mixed Berry Cobbler

Apple Pie
Coconut Cream Pie
Chocolate Peanut Butter Pie
Cherry Cheesecake Pie
Key Lime Pie

Sheet Cakes
(**CHOOSE a Flavor** Vanilla, Chocolate, Red Velvet)

Strawberry Shortcake

Brownies
Chocolate Chip Cookies
M&M Cookies
Oatmeal Raisin Cookies
Red Velvet Cookies
S'mores Cookies