

BRONZE MENU - \$18 PER PERSON

Choose One Entree:

- Pork tenderloin
- Ribs
- Beef brisket
- Smoked pork chops
- Beef roast
- Fried Chicken
- Grilled Chicken
- Baked Chicken
- Boneless, skinless chicken breasts baked in white cream sauce
- Pulled pork
- Brunswick stew
- Pork loin
- Grilled burgers and dogs
- Ham
- Whole turkey
- Turkey breasts
- Spaghetti
- Chili
- Lasagne

Choose three sides from the sides menu.

Includes:

- Choice of bread: buns or fresh baked yeast rolls, garlic bread (texas toast), corn bread
- Tea
- Water
- Dessert
- Elegant (disposable) dinnerware

**SMOKIN' TEMPTATIONS**
GOURMET CATERING





SMOKIN' TEMPTATIONS
GOURMET CATERING

SILVER MENU - \$21 PER PERSON

Choose Two Entrees:

- Pork tenderloin
- Ribs
- Beef brisket
- Low Country Boil, includes shrimp, sausage, corn on the cob, new potatoes. With salad and Texas toast.
- Smoked pork chops
- Beef roast
- Fried Chicken
- Grilled Chicken
- Baked Chicken
- Boneless, skinless chicken breasts baked in white cream sauce
- Pulled pork
- Brunswick stew
- Pork loin
- Grilled burgers and dogs
- Ham
- Whole turkey
- Turkey breasts
- Spaghetti
- Chili
- Lasagne

Choose three sides from the sides menu.

Includes:

- Choice of bread: buns or fresh baked yeast rolls, garlic bread (texas toast), corn bread
- Tea
- Water
- Dessert
- Elegant (disposable) dinnerware

GOLD MENU - \$30 PER PERSON

Choose One Entree:

- Beef tenderloin
- Shrimp
- Salmon
- Steak, ribeye
- Aged prime rib
- Fried seafood,
Sides: cheese grits,
coleslaw, french fries,
hush puppies

Choose two sides from the sides menu.

Includes:

- Choice of bread: buns or fresh baked yeast rolls, garlic bread (texas toast), corn bread
- Tea
- Water
- Dessert
- Elegant (disposable) dinnerware
- Real dinnerware, cloth napkins, \$10 per person extra



SMOKIN' TEMPTATIONS
GOURMET CATERING





SMOKIN' TEMPTATIONS
GOURMET CATERING



SIDES

- Brown rice casserole
- Roasted new potatoes
- Hash brown casserole
- Macaroni & cheese
- Cheese grits
- Basil green beans
- French fries / hush puppies
- Fresh garden salad
- Loaded mashed potato
- Roasted garlic zucchini squash, & tomatoes with parmesan cheese
- Potato salad
- Cole slaw
- Corn on the cob
- Slow cooked baked beans
- Mandarin orange salad
- Squash casserole
- Broccoli casserole
- Baby butter beans
- Collards, turnips, or mustard greens
- Garlic mashed potatoes
- Cream potatoes with gravy
- Steamed broccoli florets
- Steamed veggies
- Pasta salad
- Baked potato
- Baked sweet potato
- Sweet potato casserole
- Dressing w/ giblet gravy
- Creamed spinach



SMOKIN' TEMPTATIONS
GOURMET CATERING

Desserts

- Banana pudding
- Peach cobbler
- Cheesecake
- Pound cake w/ strawberries & cool whip
- Sheet cakes
- Blueberry cobbler
- Red velvet cake
- Pumpkin pie
- French silk pie
- Cupcakes
- Cookies
- Apple pie
- Pecan pie
- Lemon meringue pie
- Fruit salad



Smoked Whole Hog Package

Whole hog, smoked 24 hours

Delivered to your venue

Decorated for WOW factor

Served

Clean up

150 lb hog feeding 200+ people: \$1,500

80 lb pig feeding 100+ people: \$1,000

Sides, desserts, dinnerware, drinks can be included
for an additional charge


SMOKIN' TEMPTATIONS
GOURMET CATERING

HORS D'OEUVRES:

\$3 Per Person

- Fresh fruit tray with dip
- Garden crisp veggie tray with dip
- Cheese ball & crackers
- Mixed nut trays

\$4 Per Person

- Bourbon glazed sausage bites
- Sausage bites
- Smoked pork belly bites
- Chicken strips
- Chicken wings
- Sliders
- Meatballs
- Lil' smokies cocktail links
- Finger sandwiches
- Sliced meat tray
- Cheese trays
- Fried green tomatoes
- Raw oysters
- Roasted oysters
- Crawfish

