



Smokin D's BBQ

smokin d's bbq menu includes: freshly brewed starbucks® 100% colombian coffee, decaffeinated coffee, selection of herbal teas. pricing based on 120 minutes of service. an additional charge of 9 per person will be charged for each additional 30 minutes of service

smokin d's bbq

\$165

variety of fresh lettuce, cherry tomatoes, cucumbers, red onions, olives, pepperoncinis, walnuts, shredded cheddar, citrus vinaigrette, creamy buttermilk and bleu cheese dressings

pickled vegetable

traditional coleslaw

deli potato salad

fresh watermelon slices

bbq selection:

mesquite brisket*

carolina shoulder

saint louis ribs

house-made turkey sausage, onions, peppers

whole wheat hoagie rolls

served with authentic sauces:

"Sweet & Smoky"

"Apple Butter"

"Smoked Molasses"

super mac & cheese station*

creamy mac and cheese with smoked gouda, cheddar and gruyere cheese

enhanced with your favorite toppings: pancetta, peas, crab, caramelized onions, and

toasted panko bread crumbs

baked beans

roasted organic baby vegetables

corn bread and biscuits

mini apple pies

flourless chocolate and toasted peanut cake

pineapple upside down cake

pecan pie

mini cherry custard tart

rosemary laced lemonade

ENHANCEMENTS

cornbread panzanella

\$12

house made corn bread, heirloom tomato, sweet florida onion, crispy pancetta, arugula, thousand island dressing*

carolina style whole hog

\$22

slow roasted whole hog, hand pulled, lightly glazed with house made western carolina barbeque sauce, sesame seed brioche Bun

house made sauces:

artisanal western carolina

handcrafted nashville sweet

barrel aged eastern carolina vinegar

small batch st. louis style

craft beer station**

\$11 each

craft beer station*

taste these exclusive handcrafted beers from around the country. Add a unique display to the event and let your guests discover the re-invention of this refreshing favorite ~10 day advance ordering.
beer selection based on availability

choose one station:

"surfing hops"

selection of three west coast craft beers:

lagunitas IPA, fire rock pale ale, rogue beer, sierra nevada, full sail lager

"east coast suds"

selection of three east coast craft beers:

brooklyn beer, sam adams seasonal beer, terrapin rye pale ale

"sunshine brews"

selection of three florida craft beers:

the native lager, monk in the trunk, holy mackerel, orange blossom pilsner

"poolside brewski"

selection of three crafted beers in cans

oskar blues, bluemoon, narraganset lager

*Culinary Attendant fee of \$275 per station

**Bartender fee \$275 each

\$250.00 service charge for groups with less than 50 people

Enhancements must be ordered for the entire guarantee

All pricing is per person, unless otherwise noted.

Prices are exclusive of a 26% service charge and 6.5% sales tax. 58.8% of the service charge is a gratuity for banquet employees. No other fee or charge is a tip, gratuity, or service charge for any employee.