

OFFSITE CATERING BARBECUE

60 per person plus \$400 smoker fee

Includes potato rolls, one salad, two main courses, one side, one dessert.

Prices are based on 20 person minimum

buffet items are finite and non-replenishable

TO BE SHARED

-optional-

BURRATA 5/ea
roasted garlic, toastGRASS-FED MEATBALLS 5/ea
tomato sauce, parmesanPIMENTO CHEESE DIP 5/ two oz
housemade tortilla chipsFARMSTEAD DEVILED EGGS 4/ea
bacon, picklesHAM SANDWICHES 5/ea
cured ham, pepper jelly**SALAD**

-choice of one-

GARDEN GREENS
seasonal fruit, nuts, local cheese, citrus vinaigretteLACINATO KALE SALAD
chili pequin, toasted parmesan, lemon dressing

Add additional Salad | 7 pp

MAIN COURSE

-choice of two-

SMOKED CHICKEN
barbecue sauce

HERITAGE PULLED PORK

HOUSEMADE SAUSAGE

HERITAGE ST. LOUIS RIBS
barbecue sauceVEGETARIAN OPTION
cauliflower steak, summer corn

Add additional Main Course | 10 pp

SIDES

-choice of one-

MAC & CHEESE
vella cheddar

APPLE COLESLAW

ARBUCKLE GRITS
vella cheddarPOTATO SALAD
bacon, herbsHEIRLOOM CANNELLINI BEANS
salsa verdeSEASONAL VEGETABLES
chef's preparation

Add additional Side | 7 pp

DESSERT

ASSORTMENT OF HOUSEMADE COOKIES

ADDITIONS

CHEDDAR BISCUITS with honey butter 3 per biscuit

LMR GRASS-FED LAMB 15 per person

LMR GRASS-FED BEEF 30 per person

ROASTED PORK LOIN 10 per person

Menus subject to change