

BBQ Pit Smoker

PASSED HORS D'OEUVRES

CHOOSE 5:
PIGS IN A BLANKET
CLASSIC DEVILED EGGS
PICKLED SHRIMP
PIMENTO CHEESE crudités
SMOKED FISH DIP celery, radish, saltines
BBQ CHICKEN SLIDER coleslaw, pickles, creamy BBQ sauce, potato bun
BBQ PORK SLIDER creamy cucumbers, potato bun

ENTRÉES

CHOOSE 2:
BBQ CHICKEN
ST. LOUIS RIBS
SMOKED & PULLED PORK SHOULDER
BEEF BRISKET
BBQ LOCAL FISH

SALADS

CHOOSE 1:
WATERMELON shaved red onion
feta, mint, extra virgin olive oil
KALE CAESAR chile flake, parmigiano
classic caesar dressing
ICEBERG WEDGE bacon
blue cheese dressing
COUNTRY COBB tasso ham, avocado
grilled corn, buttermilk ranch

SIDES

CHOOSE 3:
COLLARD GREENS & HAM
BUTTERMILK BISCUITS
MAC & CHEESE
COLESLAW
ROASTED CARROTS
CORN BREAD
HERB ROASTED POTATOES
ANSON MILLS CHEESE GRITS

DESSERTS

CHOOSE 2:
BANANA CREAM PIE
PECAN PIE
SEASONAL FRUIT COBBLER
CUPCAKES red velvet, double chocolate, carrot

LUXURY SUPPLEMENTS

GRILLED COWBOY RIBEYE
GRILLED OYSTERS
RAW OYSTER BAR
GRILLED LEG OF LAMB
GRILLED LOBSTER
GRILLED PORK CHOP

MICHAEL
Schwartz
EVENTS

catering &
private parties

passed food & 3 courses, served family-style