

BRONZE MENU - \$18 PER PERSON

Choose One Entree:

- Pulled Pork
- Pork Tenderloin
- Pork Loin
- Smoked Pork Ribs
- Sliced Ham
- Smoked Pork Chops
- Beef Brisket
- Beef Roast
- Boneless, Skinless Chicken Breast
Baked in White Cream Sauce
- Fried Chicken
- Grilled Chicken
- Baked Chicken
- Smoked Turkey Breast
- Grilled Hamburgers
- Grilled Hotdogs
- Spaghetti
- Chili
- Lasagna

Choose three sides from the sides menu.

Includes:

- Choice of Bread: Buns, Dinner Rolls, Garlic Bread, or Corn Bread
- Tea & Water
- Dessert
- Elegant (disposable) dinnerware
 - ❖ Real Dinnerware, Flatware, Glasses, & Cloth Napkins for \$10/per person extra


SMOKIN' TEMPTATIONS
GOURMET CATERING





SMOKIN' TEMPTATIONS
GOURMET CATERING

SILVER MENU - \$21 PER PERSON

Choose Two Entrees:

- Pulled Pork
- Pork Tenderloin
- Pork Loin
- Smoked Pork Ribs
- Sliced Ham
- Smoked Pork Chops
- Beef Brisket
- Beef Roast
- Fried Chicken
- Grilled Chicken
- Baked Chicken
- Boneless, Skinless Chicken Breast
Baked in White Cream Sauce
- Smoked Turkey Breast
- Low Country Boil - includes
shrimp, sausage, corn on the cob,
new potatoes. With salad and
Texas toast. This has 2 meats and
2 sides.
- Grilled Hamburgers
- Grilled Hotdogs
- Spaghetti
- Chili
- Lasagna

Choose three sides from the sides
menu.

Includes:

- Choice of Bread: Buns, Dinner Rolls,
Garlic Bread, or Corn Bread
- Tea & Water
- Dessert
- Elegant (disposable) dinnerware
 - ❖ Real Dinnerware, Flatware, Glasses, &
Cloth Napkins for \$10/per person extra

GOLD MENU - \$30 PER PERSON

Choose One Entree:

- Beef Tenderloin
- Shrimp
- Salmon
- Steak, ribeye
- Aged Prime Rib
- Fried Seafood - Fish, Shrimp, Scallops, Oysters
Sides: cheese grits, coleslaw, french fries, hush puppies

Choose two sides from the sides menu.

Includes:

- Choice of Bread: Buns, Dinner Rolls, Garlic Bread, or Corn Bread
- Tea & Water
- Dessert
- Elegant (disposable) dinnerware

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- ❖ Real Dinnerware, Flatware, Glasses, & Cloth Napkins for \$10/per person extra



SMOKIN' TEMPTATIONS
GOURMET CATERING





SIDES

- Roasted New Potatoes
- Hashbrown Casserole
- Loaded Mashed Potatoes
- Garlic Mashed Potatoes
- Mashed Potatoes with Gravy
- Baked Potato
- Baked Sweet Potato
- Sweet Potato Casserole
- Potato Salad
- French Fries
- Brown Rice Casserole
- Macaroni & Cheese
- Baked Beans
- Cheese Grits
- Corn on the Cob
- Whole Kernel Corn
- Cream Corn
- Basil Green Beans
- Green Beans with Ham Seasoning
- Garden Salad
- Mandarin Orange Salad
- Roasted Garlic Zucchini, Squash, & Tomatoes topped with Parmesan Cheese
- Coleslaw
- Squash Caserole
- Broccoli Casserole
- Butter Beans
- Collard Greens
- Turnip Greens
- Mustard Greens
- Pineapple Casserole
- Glazed Carrots
- Steamed Broccoli Florets
- Steamed Veggies
- Creamed Spinach
- Pasta Salad
- Dressing with Giblet Gravy



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

\$7 Per Person

- Charcuterie board

