

# Smoke Show BBQ 2022: How it works....

Smoke Show BBQ will make your backyard BBQ wedding or party dreams come true. We bring our smoker trailer to you to serve up only the best BBQ and custom menu creations. We are able to accommodate 20-200 guests for your special occasion.

## Bring the “show” to your house with our Onsite Chef Service:

- ❖ This includes the custom smoker trailer, one pit master to finish cooking all of your smoked meats & one buffet attendant.
- ❖ Additional servers maybe be added for groups larger than 30 people. (For groups over 30 an automatic 18% gratuity will be added to accommodate this extra help).
- ❖ This service fee does not include the cost of food.
- ❖ The staff will assist the pit master, set up the buffet, attend to the buffet, & clean the buffet after service.
- ❖ The buffet will include the chaffers, sternos, and foil containers for leftovers, plastic serving utensils, and tablecloths for the buffet table. (Please have tables provided.)
- ❖ Smoke Show will be onsite for 4 hours. If extra time is needed between reception and dinner, additional fees may apply.
- ❖ Smoke Show is not responsible for removing the trash produced by the event. Smoke Show will remove and clear everything they bring

## Onsite Chef Fee: \$1200

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- ❖ Takeout is available for pick up at Groton Publick House
- ❖ Heavy duty paper plates, napkins, and disposable cutlery are available for an additional charge. (\$3 per person)
- ❖ 7% Meal Tax and 4% Administrative fee are additional.
- ❖ Full event planning is available. Including referrals to vendors for tent, chair, table, linens, etc.
- ❖ Our Party Planning Committee wedding planning services start at \$1500 but can vary based on your particular needs and preferences.
- ❖ FOOD MINIMUMS: Onsite Event \$1000 Takeout Order \$800
- ❖ Order your food selections using our SBBQ Order Form to create your perfect menu that fits within your budget

# CLASSIC BBQ BUFFET

## SALAD

*(1) 9"x11" foil pan feeds 12-14 people*

**Greens:** Locally grown hydroponic greens, cherry tomatoes, cucumber, carrots *Choice of balsamic vinaigrette, lemon thyme vinaigrette, or buttermilk ranch* **\$30**

**Caesar:** Romaine hearts, parmesan, croutons, Caesar dressing **\$30**

**Chopped Steakhouse:** iceberg, tomatoes, red onion, bacon, blue cheese dressing **\$32**

## MEAT

*(1) 9"x11" foil pan feeds 10-12 people unless otherwise noted*

**Smoked & Pulled Pork:** *a Smoke Show Legend! Pork butts are rubbed with chipotle peppers, brown sugar, salt and herbs and left to sit overnight. Then the butts are smoked until the meat is succulent and falls apart* **\$80**

**Smoked Beef Brisket:** *rubbed with salt and pepper, and smoked for about 14 hours. The brisket is sliced and brushed with SSBBQ sauce* **\$100**

**St. Louis Ribs:** *Dry rubbed and smoked until tender. Served with your choice of SSBBQ sauce, spicy vinegar mop sauce, or with sticky toasted garlic chili sauce. 2- racks (24 bones)* **\$60**

**Smoke Show Famous Buttermilk fried chicken:** breast, drums & thighs, marinated in SSBBQ seasoning and butter milk for 24 hours. (16 pieces) **\$72**

**Slow Roast Half Chickens:** *cooked on our custom chicken cooker over lump coal and hard wood. Your choice of lemon garlic rosemary. SSBBQ or Jamaican Jerk 3 whole chickens cut into 8 pieces each* **\$85**

**Grilled Sausages:** *Sweet Italian, Hot Italian, Chinese, Kielbasa* **\$80**

**Smoked & Pulled Chicken:** *slow smoked and pulled chicken, tossed in your choice of sauce. SSBBQ, charred salsa verde or Jamaican Jerk* **\$70**

## **Burger Bar:**

*Grilled on site over hard wood charcoal, hand formed 8 oz steak burgers, (ground brisket, chuck and short rib), on martin's potato bread buns*

**Build your own toppings include:**

*lettuce, tomato, onion, cheddar, bacon, pickled jalapeños, mustard, ketchup, special sauce, SSBBQ sauce, spicy pickles*

*1 dozen* **\$144**

**Impossible Burgers:** *1 dozen* **\$215**

## SNACKS & APPS

**Alpine Picnic Charcuterie Board:** All of your cheese & meat dreams come true  
feeds +/- 25 people \$250

**Award Winning Beef Chili:** cheddar, scallions, sour cream

(1) 9"x11" foil pan feeds 12-14 \$55

**Jumbo Smoked Chicken Wings:** your choice of sauce. SSBBQ, toasted Sticky Garlic  
Chili sauce, Buffalo sauce, Jamaican Jerk 20 wings \$32

**Fried Chicken Wings:** your choice of sauce. Buffalo or Honey Hot 60 wings \$100

**Oysters:** Shucked on site, cocktail sauce, mignonette & lemons \$4 each

**Cheeseburger Sliders:** VT cheddar, special sauce. 1 dozen \$32

**Build your own Tacos:** - pico, slaw, chipotle aioli, sour cream, cilantro & onion, guac  
feeds 15-20

Pulled chicken \$80 ♦ Pulled Pork \$100 ♦ Carne Asada \$120

## SIDES

(1) 9"x11" foil pan feeds 14-16 people unless otherwise noted

**SSBBQ Baked Beans:** homemade slow baked beans, bacon, brown sugar \$38

**BBQ Coleslaw:** made fresh, tossed in a apple Cider slaw dressing \$28

**Lazy Street Corn Salad:** corn off the cob, jalapeños, cotija cheese, tossed in lime &  
chipotle aioli \$45

**Mac & Cheese:** three cheeses, homemade. seasoned buttery crumbs \$55

**Potato Salad:** tender Yukon potato, celery & onion, bacon and BBQ aioli, scallions \$42

**Cornbread:** jalapeño & cheddar, brushed with honey butter feeds 12-14 people \$25

**Dinner Rolls:** King Hawaiians, butter, 1 dozen \$6

**Spicy Pickle Chips:** 1 qt. \$10

**Pickled Jalapeños:** 1 qt. \$10

## SAUCES

1qt

SSBBQ Sauce \$10

Vinegar Mop Sauce \$10

Buttermilk Ranch \$10

Blue Cheese Dressing \$12

## DEEP DISH DESSERTS

(1) 9"x11" foil pan feeds 14-16

**Strawberry Shortcake :** layered berries, whipped cream & cake \$140

**Kahlua Crunch:** trust us... not for kids! \$175

**Cocoa Krispy Treats:** pretzels, caramel & sea salt \$120