



FUNCTION MENU

Minimum of
30 Guests

Accommodation
up to 200 Guests

CORPORATE MEET & GREET

TBA / GUEST

- Biscuits, egg, pulled pork, mini muffin
- Brisket hash, potato nests
- French toast casserole, fresh berry creme
- Mini bagel, mini muffin, fresh primo smoked granola
- Fruit parfait
- Coffee station
- Add live: omelet station
- Add live: meat carving station

COMFORT BRUNCH - SERVED BUFFET

TBA / GUEST

- Folded eggs, soft cheese, chive
- Cajun pit ham, dark cherry glaze, clove
- Brisket hash, earth root vegetables, apple spice
- Roasted potato, poblano, charred onion
- Brioche french toast casserole or blueberry bacon pancake
- Watermelon mint salad

CHOICE OF (1) BELOW

- Southern fried chicken, white pepper gravy, honey cheddar biscuit
- Roasted north atlantic cod, white wine, lemon cream, panko
- Roasted pork loin, spiced apple
- Benny, sliced brisket, bolo levedo
- ADD LIVE: omelet station
- ADD LIVE: meat carving station
- Assorted juice (orange, cranberry, pineapple) pick 2
- Coffee station

MORSELS

16 / GUEST (2-3 pieces per guest)

- Smoked pork, waffle fry, pickled red onion, bbq
- Sticky asian pork chunk, slivered scallion, pickle
- Bacon burnt ends, maple bourbon glaze
- Brisket medallion, sushi rice, spicy mayo, crunch
- Brisket overload, potato cake, fried onion, bbq
- Risotto croquettes, brisket, cheddar, panko
- Southern fried, chicken bite, infusion sauce, pickle
- Jumbo shrimp (cajun smoke, bbq, sweet chili, buffalo) choice
- Potato popper, black truffle, sharp cheddar, chive, garlic mayo (V)
- Vegetable smoke hummus, pita, kale chip (V)
- Smoked kabob, eggplant, squash, onion, pepper (V)
- Mushroom stuffer, spinach, red pepper, cream cheese, cajun panko (V)
- Fried cauliflower (bbq, sweet chili, Buffalo) (V)



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HOUSE SMOKED MEATS

SERVED BY THE 1/2 LB. - MINIMUM 15 LB.

- PRIME RIB / MRKT.
- BRISKET / 23
- BALTIMORE ROAST PIT BEEF / 27
- PORK SHOULDER PULLED / 16
- PORK LOIN / 16
- BABY BACK RIB (½ RACKS) / 32
- WHOLE PIT RUB CHICKEN (BY EACH) / 20

PRIME TIME - SERVED BUFFET

34 PER GUEST

- Beef brisket, smoke, carolina bbq
- Salmon, cedar plank, smoke, orange infused jam
- Pimento mac n' cheese
- Potato, millionaire rub, fresh herb, crusted
- Smoked vegetables
- Assorted breads, butter
- Coffee station

BALTIMORE - SERVED BUFFET

34 PER GUEST

- Smoked roast beef, peppercorn au jus
- Pit chicken, lightly smoked, dry rub
- Crusty oven fried potato, fresh herbs
- Whole petite green bean, garlic lemon
- Assorted breads, butter
- Coffee station

CAJUN FLAIR - SERVED BUFFET

34 PER GUEST

- Skillet chicken, garlic cream, mushroom, slab bacon
- Dirty rice, jumbo shrimp, hot sausage
- Red pepper cream pasta
- Sweet creamed corn
- Mixed greens, garden vegetables, red wine vinaigrette
- Banana bread pudding, bourbon infused
- Coffee station



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LITTLE BOSTON LITTLE RHODY

37 PER GUEST

- Bourbon steak tips, roasted pepper, charred onion
- North atlantic cod, lemon butter, creamy white wine sauce, panko
- Oven roasted red potato
- Smoked tomato rigatoni
- Roasted seasonal vegetable
- Assorted bread, butter
- Coffee station

SOUTHERN SMOKE - SERVED BUFFET

34 PER GUEST

- Whole chicken, hand cut, bbq
- Smoked pork shoulder
- Mac n' cheese, pimento, green olive
- Green bean casserole
- Mixed greens, seasonal garden vegetable, red wine vinaigrette
- Corn bread, honey butter
- Coffee station

WEST COAST SMOKE - SERVED BUFFET

45 PER GUEST

- Baby back rib, cherry chipotle bbq
- Pit chicken, light smoke, herb rub
- Smoked hot sausage
- Cowboy calico beans, smoked brisket, ground beef
- Texas jojo
- Succotash
- Corn bread, jalapeno, cinnamon butter
- Coffee station

SERVED PLATTERS

PER GUEST

- Prime Rib, smoke, au jus - Market
- Pit chicken - 24
- Smoked pork loin - 27
- North atlantic, roasted cod - 26
- Pit ham, cajun smoke - 27

SIDES

- Mixed greens, garden vegetable, red wine vinaigrette
- Assorted bread, butter
- Coffee
- Lemon water