MEATS

Our Sauces: Original, Spicy, Honey Chipotle, Jalapeño, Brown Sugar, Sweet Apple, Eastern Dip, Alabama White

brown bugar, bweet Apple, Lastern Dip, Mabana Winte		
Beef Brisket	POUND	\$21.75
Pulled Pork	POUND	\$15.75
Smoked Chicken	WHOLE POUND PULLED	\$17.95 \$17.95
Baby Back Ribs	RACK	\$33.25
Smoked Sausage	POUND	\$17.95
Turkey Breast (Boneless) POUND	\$17.95
Whole Turkey (Bone-in) 12-18 POUNDS	POUND	\$6.85

 Whole Turkey Breast (Bone-in)
 90000

 8-10 POUNDS
 POUND
 \$10.65

 WE NEED 3+ DAYS NOTICE FOR BONE-IN TURKEYS
 SAUCE NOT INCLUDED

 Smoked Meatloaf
 POUND
 15.75

 Vegan Jackfruit BBQ
 EACH
 \$6.35

 A rack of ribs should serve 2-3 people.
 A whole chicken should serve 4 people.

A whole chicken should serve 4 people. A pound of meat should serve 3-4 people.



Mixed Cheese & Crackers for 50	\$41.95
Fresh Fruit Tray for 50	\$52.45
Veggie Tray w/ dill dip <i>for 50</i>	\$39.95
Slider Sandwiches – 12	\$39.55
choose your meat (brisket \$6 more)	
Smoked Chicken Wings – <i>50</i>	\$55.05
Smoked Sausage Bites – 1 pound	\$17.95
Chicken Fritters – 30 pieces	\$24.95
Meatballs – 1 pound / 32 meatballs	\$12.45

SIDES

	PREMIUM P			
Large (32 oz) (serves 6)	\$10.45 / \$12.05			
Half Pan (serves ~16)	\$35.55 / \$40.15			
Full Pan (serves ~40)	\$65.75 / \$73.05			
Creamy Cole Slaw	Barbecue Slaw			
Garden/Caesar Salad	Six Bean Salad ^P			
Potato Salad	Fresh Fruit Salad ^{P B}			
Broccoli Salad ^{P B}				
Jalapeño Baked Beans	Baked Beans			
Three Cheese Macaroni ^P	Green Beans			
Roasted Taters	Collards ^P			
Brunswick Stew ^P	Brisket Chili ^P			
Green Bean Casserole ^{P B}	Glazed Carrots ^B			
Creamed Corn Casserole ^{PB}	Spinach Casserole $^{\rm PB}$			
Sweet Potato Casserole ^{P B}	Cauliflower Casserole			
Herb Seasoned Stuffing ^B	Cheesy Potatoes ^{P B}			
Traditional ^B or Goat Cheese	Mashed Potatoes ^{P B}			
Gravy – \$12.45 quart ^B				
Fried Okra	Corn Fritters ^P			
Hush Puppies	Sweet Potato Tots P			
<u>BUFFET</u> ^B - Only available in half or full pan				

B R E A D S	
Slider Buns (2 dozen)	\$8.95
Hamburger Buns (1 dozen)	\$6.85
HTS Cornbread (serves 16)	\$19.45



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Individual (8 oz)	\$4.25
Half Pan (serves ~12)	\$35.55
Full Pan (serves ~30)	\$65.75
Banana Pudding	
Chocolate Oreo Pudding	
Cobblers – APPLE, PEACH, CHERRY	

B E V E R A G E S

Half Gallon (8 cups)		\$3.85
Gallon (16 cups)		\$6.55
Tea – sweet & unsv	veet	
Lemonade		
Ice	8 lbs \$5.95 / 16 lbs \$	8.45

- Call for pricing of delivery, setup and serving options.
- We provide free catering consultation and quotes.
- All our items are made to order for you, so please give us at least 48 hours notice for orders larger than 15 people.
- When placing your order, please inform us if anyone in your party has a food allergy or special dietary needs.
- Chafing kits are available for purchase or rent.
- Foam plates (dinner and dessert), cup, utensils, and napkin are available for 85¢ per person.
- Serving spoons and tongs are available for 95¢ each.

Call or email owner Susan Platt to discuss your catering needs. 336.391.3890 Info@HonkyTonkSmokehouse.com

Food images are available on our website: www.HonkyTonkSmokehouse.com/catering



Catering Menu

OPTION 1: Customizea вuffet Style Meal

Tell us about your event and we'll customize a meal to meet your needs.

If you want to do a full meal, we recommend choosing:

- 2 Meats
- 3 Sides
- 1 Dessert
- Slider buns
- Tea and/or lemonade

A full meal averages \$14–\$18 per person.

- Paper products available for 85¢/person
- 48-hour notice requested for orders larger than 15 people

OPTION 2: Boxed Lunches

\$8.75 per person

- Lunch size sandwich
- 1 Side (40¢ extra for a premium side)
- Cookie
- 24-hour notice requested

OPTION 3: A la carte

Pick meats, sides and/or desserts to augment your meal or contribute to someone else's.