

# Smoky Oak Taproom Catering Menu

ALL catering combinations come with two southern sides, buns or corn bread,  
sweet tea, and two BBQ sauces of your choice:  
Chef's Red, Carolina Mustard, Chipotle, or Hopped-up Vinegar

	<u>per person</u>
Hickory Smoked Pulled Pork	\$8.99
Hickory Smoked Chicken	\$9.99
Pulled Pork & Hickory Smoked Chicken	\$10.99
Pulled Pork & Smoked Ribs	\$13.49
Smoked Ribs & Hickory Smoked Chicken Pulled Pork & Smoked Beef Brisket	\$13.49
Hickory Smoked Chicken & Smoked Beef Brisket	\$13.49
Smoked Ribs & Smoked Beef Brisket	\$15.99
A Trio of Smoked Meat	\$19.99

## Southern Sides

Baked Beans	Coleslaw	Hash & Rice
Collard Greens	Red Rice	Garlic Mashed Potato
Potato Salad	House Salad	Lima Beans
Dirty Rice	Black-eyed Peas	Mac & Cheese

## Catering Delivery Packages

### *"The Picnic Pick-up"*

Everything you need is in disposable pans  
for pick-up  
Free pick-up

### *"The Set Up"*

Food delivered, set-up in chaffing dishes,  
and picked up  
\$50

### *"The Drop"*

Your meal set up and delivered in  
disposable pans  
\$25

### *"The Full Smoky Oak Experience"*

Meal delivered and served with buffet set  
up, covered tables, and clean up  
\$100 plus 15% gratuity

## Tailgate To-Go

50 Wings Platter	\$29.99	Single Full Rack Ribs	\$14.99
100 Wings Platter	\$59.99	Pt. of Southern Side	\$4.99
Pound of Pulled Pork	\$9.50	Qt. Southern Side	\$7.99
Pound of Smoked Brisket	\$10.50	Covered Dish Southern Side	\$19.99