

# SALT + SMOKE

BBQ BOURBON BEER



# Catering is more fun with us!

Weddings  
Boxed Lunches  
Office Parties  
Rehearsal Dinners  
Graduations  
Family Reunions  
Fundraisers

Private meeting and event spaces  
Anything Your Heart Desires

# CATERING MENU

The team at Salt + Smoke is passionate about helping make your special event one that everyone will remember. Whether you want to keep it simple or make it fancy, we offer a full range of customized catering packages to fit your needs.

## 1 MEAT + 1 SIDE

\$18.99

## 2 MEATS + 2 SIDES

\$20.99

## 3 MEATS + 3 SIDES

\$22.99

## 4 MEATS + 4 SIDES

\$24.99

## MEATS

**PORK** **SALMON** (+\$6)  
**BRISKET** **WINGS**  
**CHICKEN** **FALAFEL**  
**RIBS** (+\$2)

ALL MEATS GLUTEN-FREE

## SIDES

**PIT BEANS WITH SMOKED BACON** (GF) **CREAMED CORN** (V, GF)  
**SWEET PEPPER POTATO SALAD** (V, GF) **MIXED GREEN SALAD** (V)  
**GREEN BEAN AND TOMATO SALAD** (VG, GF) **CAESAR SALAD**  
**WHITE CHEDDAR CRACKER MAC** (V) **BRISKET CHILI**  
**COLESLAW** (VG, GF)

## APPS

<b>BURNT END TOASTED RAVIOLI</b>	\$1.75/EA	<b>IMPOSSIBLE MEATBALLS</b> (VG, GF)	\$60 FOR 30
<b>BACON-WRAPPED MEATBALL</b>	\$2.50/EA	<b>FRUIT SKEWERS</b> (V, GF)	\$60 FOR 30
<b>PIMENTO CHEESE TOASTED RAVIOLI</b> (V)	\$1.75/EA	<b>CAPRESE SKEWERS</b> (GF)	\$60 FOR 30
<b>FALAFEL BITES</b> (VG, GF)	\$2/EA	<b>SHRIMP COCKTAIL</b> (GF)	\$75 FOR 30
<b>DEVILED EGG</b> (GF)	\$2/EA	<b>SHRIMP CEVICHE</b> (GF)	\$75 FOR 30
<b>GOAT CHEESE + WALNUT MUSHROOM CAP</b> (GF)	\$2/EA	<b>SALMON GRAVLAX</b> (GF)	\$75 FOR 30
<b>TEXAS TWINKIE</b> (GF)	\$60 FOR 20	<b>BACON-WRAPPED SHRIMP</b> (GF)	\$90 FOR 30
		<b>CRAB AND GOAT CHEESE CRISPS</b>	\$120 FOR 30

## BULK BBQ

### MEAT BY THE POUND

**PULLED PORK** \$18.99/LB  
**CHICKEN** \$18.99/LB  
**BRISKET** \$24.99/LB  
**RIBS** \$24.99/SLAB

### SAUCES

My Sweet Bestie • Hotangy • Alabama Ranch  
• Mustarolina • I Can't Even • BuffaLove Me

### SIDES

**PINT** \$9.99 • **QUART** \$17.99 • **HALF PAN** \$54.99

VG: VEGAN • V: VEGETARIAN • GF: GLUTEN-FREE • NO PEANUTS IN HOUSE

## DRINKS

**SODA CANS** \$2.99/EA

**LEMONADE** \$2.99/EA

**WATER** \$1.99/EA

**TEA** \$15.95/GALLON  
Sweet or Unsweetened

## DESSERT MENU

20 PERSON MINIMUM

### SPECIALITY DESSERTS

**NEW YORK STYLE CHEESECAKE** \$2.50\*/5

CLASSIC CREAMY CHEESECAKE WITH A GRAHAM CRACKER CRUST

**BERRY SWIRL CHEESECAKE** \$2.50\*/4

VANILLA CHEESECAKE SWIRLED WITH MIXED BERRY SAUCE WITH GRAHAM CRACKER CRUST

**LEMON GOOEY BUTTER CAKE** \$2\*/3.00

TRADITIONAL GOOEY CREAM CHEESE LAYER ON TOP OF A ZESTY LEMON BASE

### COOKIES + BROWNIES

**CHOCOLATE CHIP** \$2.50

**SNICKERDOODLE** \$2.50

**GLUTEN-FREE COOKIE W/ APRICOT + WHITE CHOCOLATE CHIPS** \$3.00

**BROWNIES** \$2/3.50

**BROWN BUTTER PECAN BAR** \$7.00

### MINI TARTS

**APPLE CRISP** \$2.50\*

**KEY LIME** *with whipped cream* \$2.50\*

### WE ALSO CAN PROVIDE

Delivery • Staff • Bar • Venues • All Rentals

Contact our catering specialists today and learn more about what we can bring to your celebration!



# BOXED LUNCH MENU

Last minute meeting and you need to order lunch for your team, we got you covered!  
Order Box Lunches for any size group at [saltandsmokebbq.com](http://saltandsmokebbq.com).

## SANDWICHES

INCLUDES CHOICE OF SIDE

### PULLED PORK

Served with coleslaw and house-made pickles on a grilled brioche bun \$ 14.99

### BRISKET

Served with burnt end mayo and tobacco onions (fried crispy onions) on a grilled brioche bun \$ 16.99

### SALMON

Comes with pickled red onions, roasted red peppers, frisee, and smoked tomato aioli on sliced brioche toast \$ 16.99

### PULLED CHICKEN

Cherry-smoked chicken pulled and topped with Pimento Cheddar, street corn relish on a grilled brioche bun \$ 14.99

### FALAFEL

Served with local organic greens, red pepper jam and flaxseed mayo on a grilled brioche bun \$ 13.99

### CHICKEN CAESAR WRAP

Regular or Buffalo Me \$ 13.99

## SIDES

WHITE CHEDDAR CRACKER MAC

PIT BEANS W/ SMOKED BACON

COLESLAW

SWEET PEPPER POTATO SALAD

BEEF FAT FRIES

GREEN BEAN + TOMATO SALAD

## SALADS

### CAESAR SALAD

Chopped romaine lettuce tossed in house-made Caesar dressing and parmesan cheese. Caesar dressing: egg, parmesan cheese, anchovy, oil and lemon juice \$ 8.99

### KALE CRUNCH SALAD

Kale with brussels sprouts, cabbage, and carrots with spiced walnuts, goat cheese crumbles, sliced red onion, grape tomatoes, dried apricots, and served with a honey roasted garlic vinaigrette \$ 8.99

### MIXED GREENS SALAD

Mixed Greens Salad with red onions, roasted red peppers, cherry tomatoes, white cheddar cheese, croutons and a white balsamic vinaigrette \$ 8.99

### ADD BBQ TO YOUR SALAD

BRISKET \$ 6.00

PULLED PORK \$ 5.00

PULLED CHICKEN \$ 5.00

FALAFEL BITES \$ 5.00

SMOKED SALMON \$ 6.00

PAN FRIED JALAPENO +

CHEDDAR BOLOGNA \$ 5.00

## DRINKS

BOTTLE OF WATER

\$ 1.99

SODA CAN

\$ 2.99