

BBQ & Picnic Buffets

with

Perfectly Seasoned Catering



There's something timeless about a great BBQ—food sizzling on the grill, guests mingling, and plates piled high with favorites everyone loves. Our BBQ & Picnic buffet packages are designed to capture that relaxed, outdoor feel while delivering a polished, professional catering experience. Featuring hearty classics, fresh sides, and bold, crowd-pleasing flavors, these menus are perfectly suited for corporate picnics, team celebrations, private parties, and social gatherings of all kinds. Packages may be upgraded to full service with on-site grilling for a true cookout experience and are available with a minimum of 50 people to groups of 800+! A 15-person minimum is required for all delivery orders, with individually boxed meals available for certain packages at an additional cost. Please note that pricing does not include taxes, delivery, beverages, tableware, linens, or staffing service charges as needed. To receive a complete quote tailored for your event, including all necessary details and enhancements, please contact one of our experienced event specialists.

From the Grill & Smoker

Backyard Classics

A relaxed, crowd-pleasing spread inspired by the nostalgic flavors of classic summer cookouts. This buffet features our house-recipe sloppy joes and slow-smoked pulled pork, served with hamburger-style buns, bourbon BBQ sauce, and sliced pickles. Traditional sides include our house-made potato salad, baked beans, and cheesy potatoes—bringing together comforting favorites that feel familiar, satisfying, and perfectly suited for both corporate and private gatherings.

All American

A classic cookout spread built around timeless favorites. This package features half-pound all-beef burgers, brats, and all-beef hot dogs, served with fresh buns and a full assortment of traditional condiments. Cheese and topping platters include sliced provolone and cheddar, crisp lettuce, tomato, onion, and sliced pickles, alongside bowls of diced onions, tomatoes, and relish. The meal is rounded out with our house-made potato salad, hearty baked beans, and sweet corn on the cob. *(Serving size is based on 1.5 protein portions per person.)*



Scrumptious Sandwiches

A customizable sandwich experience featuring boneless chicken breasts and marinated pork chops, perfectly seasoned and grilled. Served with fresh hamburger-style buns and a variety of toppings—including crisp lettuce, ripe Roma tomato slices, onion, sliced pickles, mustard, mayo, bourbon BBQ sauce, and ranch. Guests can build their ideal sandwich exactly the way they like it. The meal is rounded out with classic sides of creamy coleslaw, locally sourced Mrs. Fisher's potato chips, and vegetable pasta salad, creating a satisfying, crowd-pleasing buffet.

The Smokehouse Experience

An indulgent spread for true BBQ lovers, featuring our in-house slow-smoked brisket and tender BBQ pulled chicken, served with hinge-style buns and savory bourbon BBQ sauce. Guests will enjoy rich creamy mac-n-cheese, locally sourced Mrs. Fisher's potato chips, sweet and buttery cornbread muffins, and a seasonal fresh fruit bowl—bringing together bold, smoky flavors and classic comfort sides for a memorable, crowd-pleasing experience. Perfect for corporate gatherings, private events, or any occasion where a show-stopping BBQ is on the menu.



From the Grill & Smoker

Knockout Kabobs

Bold, flavor-packed kabobs marinated in our signature house sauces and seasonings. Choose two proteins—juicy chicken, tender steak, jumbo shrimp*, or super veggie—skewered with a colorful medley of fresh vegetables for a vibrant, satisfying presentation. The buffet is completed with fresh cold couscous salad, cornbread muffins, and butter, making every gathering feel like a backyard celebration. *(Serving size is based on 2 kabobs per person.)* * Shrimp kabobs are skewered with jumbo shrimp only, no vegetables.



Gourmet Burger Bar

Half-pound all-beef burgers, seasoned and grilled with all your favorite toppings! Strips of bacon, caramelized onions, sautéed mushrooms, cheddar and provolone cheese, condiment platter with lettuce, tomato, onion, pickles, brioche, and pretzel buns. Mayo, ketchup, and mustard to round off the list. Meal includes our homemade mac-n-cheese and a house salad with ranch and balsamic vinaigrette dressings. Add Johnsonville brats, all-beef hot dogs, or grilled chicken breasts with all necessary buns and toppings + **\$5.00** per person.

BBQ Bash

A full-on backyard feast packed with smoky, savory flavors. Fire-grilled baby back ribs and juicy bone-in chicken—breasts, wings, legs, and thighs—are paired with a trio of bold sauces, including bourbon BBQ, honey mustard, and Nashville hot, letting guests customize every bite. Complementing the grilled main dishes are a fresh house salad with ranch and balsamic vinaigrette, creamy coleslaw, baked beans, indulgent cheesy potatoes, and cornbread muffins. This buffet is a finger-licking celebration of classic BBQ favorites, perfect for gathering friends, family, or colleagues around a table full of flavor.



Looking for something à la carte?

Want to enhance one of the buffets with additional options?

No problem! Speak with one of our experienced event specialists for more details, add-ons, and pricing for à la carte items.

The Perfectly Seasoned Pig

Nothing says a backyard BBQ like a show-stopping whole pig! Our whole pigs are available in various tiers to suit an array of group sizes; they are offered as an à la carte complement to any buffet package. Each pig is slow-smoked to perfection, prepared rotisserie racer style, injected and rubbed with signature seasonings for tender, juicy, flavor-packed pork. Once cooked, our team presents the roast as a stunning centerpiece, surrounded by fresh fruits, vegetables, herbs, and more—creating a visual feast that's sure to impress and delight every guest!



25-30# Pig

Market Price

Serving Suggestion:

Approximately 10-15 Guests

40-65# Pig

Market Price

Serving Suggestion:

Approximately 25-30 Guests

70-95# Pig

Market Price

Serving Suggestion:

Approximately 40-45 Guests

Ordering Details:

- Only one pig is available to serve per order. Currently, we do not house the equipment to hold multiple pigs at one time.
- Pigs should be ordered in conjunction with one of our BBQ packages or corresponding buffet options from another menu.
- One of our experienced Event Specialists can assist in putting together tailored options based on the group size you are looking to feed.
- Approximate weight and current market price will be given upon request for a quote.
- Final pig poundage will be guaranteed 1-2 months before the event, at which time a final price will be assessed and put into the final proposal and invoice.