

Appetizers

Each order contains about 100 servings

- Homemade chips and salsa. \$150
- Vegetable tray. \$175
- Homemade meatballs, plain, BBQ, sweet and sour and teriyaki. \$200
- Sausage and cheese stuffed mushrooms. \$200
- Spinach artichoke dip, with homemade tortilla chips. \$175
- Fruit tray. \$200
- Fruit Salad, fresh fruit with fresh mint and simple syrup \$175
- Mixed cheese board, served with crackers \$175
- Smoked skewered chicken, with a sweet BBQ glaze. \$225
- Smoked chicken wings, with your choice of sauce on the side or tossed. \$350
- Jumbo Shrimp, your choice of shell on or off. Steamed, grilled or smoked, and served with a garlic mojo sauce. \$350
- Classic, grilled or smoked shrimp cocktail, served with cocktail sauce and lemon. \$350

- Exotic cheese board, served with crackers, baguette, olives, raspberry jam, and 5 different cheeses. \$300

Meats

- Smoked Prime Rib Market value (varies)
- 17 Hour Sliced Beef brisket \$27.99 per pound
- Brisket Burnt ends \$27.99 per pound.
- Dino bones, a massive 20-pound rack of beef ribs, from the prime rib end, extra meaty and one rib is large enough to be a dinosaur bone. 329.99 one rack minimum need a one weeks' notice.
- Whole smoked pork loin \$15.99 per pound one loin minimum (feeds 12-16 people)
- Pulled pork \$15.99 per pound
- Pork Belly Bacon Candy \$19.99 per pound
- St. Louis style ribs \$25.99 per rack, 3-pound average.
- Baby Back ribs \$25.99 per rack, 2.5-pound average
- Rib tips \$15.99 per pound

- Smoked Links (sausage) \$15.99 pound
- Smoked Ham \$15.99 per pound
- Smoked Turkey \$19.99 per pound
- 1/2 smoked chicken \$9.99 (1-1.5lbs)
- Pulled chicken \$15.99 per pound.
- Jumbo smoked chicken wings, \$18.99 for 12 wings
- Smoked shell on jumbo shrimp \$28 per pound, (smoked shell on/ or off garlic pepper shrimp)
- Wild Smoked salmon \$42.99 per pound five-pound average. choose between cold or hot smoked. regular, Asian, pepper blend, or sweet and spicy
- 10 grilled chicken breasts, or ½ pound burgers, with all the toppings and choice of cheese (American, Swiss, pepper jack, and cheddar) \$55.99
- Whole pig Price varies with market, comes with enough sauce, and buns to make everyone happy.

All meat, comes with a choice of two sauces (16oz per ten people). And buns

We Recommend Two Meat choices per Person, and Highly recommend a Half Pound Portion of Meat Per Person.

Sides

Prices reflect an order big enough for 12 people

- Porky beans, smoked beans loaded with pulled pork, pork rub, and BBQ sauce(our most famous bean) \$29.99 (substitute chicken for no additional cost)
- Beefy Beans, smoked beans loaded with burnt ends, caramelized onions, and BBQ sauce \$29.99
- Smoked beans, onions and BBQ sauce \$21.99
- Red skin potato salad, loaded with bacon, red onion, chives, celery, cheese, sour cream, mayo and my AP seasoning \$28.99
- Italian pasta salad, penne pasta, colorful bell peppers, celery, multi colored grape tomatoes, red onion, peperoni, cheese, and tossed in mayo and pigs head Italian seasoning. \$25.99
- Cheesy Potatoes, four cheese blends, sour cream, mixed with shredded potatoes and baked \$29.99
- Scalloped Potatoes thin sliced potatoes, cream, butter, spices \$26.99 add bacon for \$4.00

- Baked potato, with butter and sour cream (smoked or baked) \$15.99 add bacon, pulled pork, pulled chicken or brisket, chives, shredded cheese, red onion, broccoli, or beans for \$7.99 per meat and \$3.99 per veggies or cheese
- Roasted redskin buttons, cooked in butter, and topped with our very own Italian spice. \$19.99
- Pigs head famous Cheesy Mac, elbow pasta seven different types of cheese that is creamy, rich and cheesey \$31.99
- Pigs Head Slaw, one of my most popular items. shredded white cabbage, purple cabbage, and carrots mixed with our secret slaw sauce. \$16.99
- Honey Butter Cornbread, very addictive not your typical corn bread \$16.99 add any pulled meat to the mix for only \$7.00
- Lattice chips, fresh cut potatoes fried till, super crispy, slightly Smokey, a perfect chip. \$15.99
- Piglets, jalapeno peppers stuffed with sausage, cream cheese and caramelized onion, wrapped in bacon and smoked to perfection. (24 in an order) \$55.99
- Smoked veggies, a mix of veggies buttered seasoned and smoked or grilled \$28.99

- Roasted root veggies. A mix of in season root vegetables, roasted off to perfection. \$25.99
- Brown sugar and butter acorn squash \$23.99
- Collard greens, sautéed with pulled pork and red onion, \$18.99
- Pigs head famous sautéed fresh chili green beans. \$27.99
- Roasted green beans, with my all-purpose seasoning. \$26.99
- Pork Belly Green beans, green beans mixed with own smoked pork belly. \$30.99
- Grilled, boiled, or smoked corn on the cob, smothered in butter and seasoned $\frac{1}{2}$ cobs \$12.99, full cobs \$22.99
- Smokey roasted corn, mixed with poblano peppers, red bell peppers, grape tomato, red onion, and garlic, seasoned with my Pigs Head spice and roasted off. \$27.99
- Roasted Brussel sprouts with bacon and caramelized onion. \$26.99
- Glazed carrots, baby carrots grilled and tossed in honey butter until caramelized. \$25.99
- Salads, Classic Cezar, House, Spinach, or Arugula, \$19.99

We Recommend a Minimum of Three Different Sides Per Person for variety. We do Customize amounts to fit your Event

Desserts

- **Homemade Pie, 9-inch pie cut into 8 slices, your choice of, Apple, Cherry, Blueberry, Pumpkin, Sweet potato, Chess (\$19.99) Chocolate Cream, Lemon, Banana Cream, Pecan, Glazed Almond Creme Brulee, Peanut butter Pie (\$25.99)**
- **Loaded Brownie bottom squares. Choose between Cheesecake, chocolate chip cookie, peanut butter cookie, candy bar, Peanut butter, fudge, M&M, Cake or Carmel swirl and Regular Brownies, 12 for \$25 or 24 for \$40**
- **Homemade Banana Pudding, with lady fingers, and flambéed bananas 12 portions for \$16 or 24 for \$30**
- **Cookie Bars, loaded inside and out with candy bars, nuts, pretzels, Carmel, and chocolate, 12 for \$25 or 24 for \$40**
- **Homemade Cookies, Chocolate Chip, Sugar, Peanut butter, Oatmeal, Monster, M&M. 24 for \$20**

DRINKS

- **Dozen Ice cold Soda served in cooler, CAN SODA \$16, GLASS SODA \$45**

- Ice tea choose between Unsweet tea, Sweet Tea, and Southern Tea, 2.5 gallons \$ 17.99 Five gallon \$30.99
- Homemade Lemonade choose between, original, strawberry, blueberry, raspberry, and watermelon. 2.5 gallon \$18.99 Five gallon \$35.99

SAUCES

- Pigs Head famous white Q, Pint \$7 Quart \$13 Gallon \$45
Pigs Head Golden Honey Q, Pint \$7 Quart \$13 Gallon \$45
- Pigs Head classic red Q, Pint \$7, Quart \$8 Gallon \$31
- Whiskey & Honey Red Q, Pint \$7 Quart \$13 Gallon \$45
- Sweet Heat, Pint \$5 Quart \$9 Gallon \$30
- Carolina Style vinegar Q, regular or spicy Pint \$7 Quart \$9
Gallon \$30
- Mustard and Vinegar Q, Pint \$6 Quart \$11 Gallon \$30
- Dethcon 1 (a juiced BBQ sauce sure to put some fire in your mouth.) Pint \$9 Quart \$15 Gallon

All Sauce Is Included at No Extra Charge for your Catering Event, or Large Pickups

