



BBQ HORS D'OEUVRES

Chicken Lollipops

Brined, smoked and glazed with
BBQ sauce

Fried Chicken Drums

Buttermilk Marinated, Fried
Crisp to order

Sausage on Cornbread

With pimento cheese

Reverse Seared Lamb Chops

Cooked to Medium Rare

Burnt Ends

Beef Brisket or Pork Belly ends
with caramelized BBQ sauce

TACOS

House Made Corn Tortilla, served Soft or Hard

Beef Barbacoa

Savory Slow Smoked Beef

Cochinita Pibil

Yucatan Style Pork

Oaxacan Chicken

Southern Mexican Style Chicken

Vegetarian

Marinated Mushrooms

Served with Pico de Gallo, Queso Fresco & Avocado Crema



SLIDERS

Brisket or Pulled Pork

Pickles, White Onion, Jalapeños & BBQ Sauce

The Cubano

Tuscan Ham, Swiss Cheese & Elm Mustard on a Hoagie Roll

Pulled BBQ Chicken

Pickles, Coleslaw & BBQ Sauce

Grilled Vegetables

Marinated & Grilled Seasonal Vegetables

COLD HORS D'OEUVRES

Smoked Beef

Carpaccio

Reverse Seared Beef Fillet on a Crostini with Fried Capers, Parmesan & Truffle Oil

Turkey Club Roll

Smoked Turkey on a Potato Roll with Lettuce, Tomato & Ranch Dressing (available with Bacon)

Leaf Wraps Served with pickled daikon, carrot, umami mayo & choice of:

- Smoked Salmon
- Beef Bulgogi
- Marinated Mushrooms

Fior Di Latte Crostini

Fresh Mozzarella on Toasted Bread 'Caprese' Style



EXTRA VEGGIE OPTIONS

Stuffed Cremini

Mushroom Cap

with Herb Goat Cheese and a
Corn Bread crumble

Arancini

Risotto balls stuffed with
smoked Provolone and Gruyere

STATIONARY PLATTERS

Charcuterie Board

House Smoked and Cured Meats, Artisan Cheeses, Pickled Vegetables,
Spreads & Garlic Crostini.

Dips & Crudité

House Made Babaganoush, Hummus, Roasted Peppers and Crostini

Interested in Oysters?

Inquire about our Cherry St BBQ Oyster Bar for a quote.