

Party Menu

Choose 1

No Bones about It

Chopped Pork and Beef Brisket Combo

Fallen Off the Bone

Smoked Chicken and Pork Loin Ribs Combo

The Pig Squared

Chopped Pork and Pork Loin Ribs Combo

The Bird is the Word

All Smoked Chicken

No Name (to be named in a contest)

Smoked Chicken and Beef Brisket Combo

Choose 3

Baked Beans

The Q's own secret recipe made with our beef brisket, slow cooked in the smoker for 3 hours.

Shells and Cheese

A creamy blend of 4 cheeses with a slightly smoky flavor

Roasted Potato Salad

A mix of 3 types of potatoes roasted and finished on the grill, dressed in a balsamic mustard dressing.

Coleslaw

Freshly shredded cabbage, carrots, and green apples in a traditional creamy sweet and sour dressing.

Macaroni Salad

Cold pasta salad in a mayonnaise and sour cream based dressing.

Collard Greens

Traditional southern greens slowly cooked with bacon, ham hock, and sweet onions.

Apple Sauce

House made with fresh local apples.

Choose 1

Pickled Onions

Sweet and sour red onions with an unexpected and surprising flavor.

Fresh Cucumber Pickles

House made crisp refrigerator pickles.

Chow Chow

A traditional southern side.

Choose 1

Smoked Cheese Spread

A new version of your tradition bar cheese. Served with crackers.

Black Bean Hummus

A Mediterranean specialty done with a smoky black bean twist. Served with crackers.

Smoked Salsa

Fresh salsa made with smoked tomatoes, giving this traditional treat a new twist. Served with corn chips.

All party menus will include BBQ sauce, biscuits, cornbread, and chocolate chip cookies.

Price is \$12/person

25 person minimum or order by multiples of 5 over 25