



BACKYARD & BBQ

THANKSGIVING CATERING MENU

SMOKED MEATS

WHOLE TURKEY | \$100

JALAPEÑO APPLE GLAZED STUFFED WITH APPLES BLOOD ORANGES AND JALAPEÑOS.

BRISKET | \$195

USDA APPROVED PRIME BLACK ANGUS BEEF.

12-15 SERVINGS. SERVED WITH HOUSE BBQ SAUCE AND PICKLES.

BRISKET BURNT ENDS | \$170

TWICE SMOKED BRISKET POINT BURNT ENDS. 12-15 SERVINGS.

SERVED WITH HOUSE BBQ SAUCE AND PICKLES.

SMOKED PRIME RIBS | \$195

SMOKED PORK RIBS, SALT, PEPPER. 10 SERVINGS.

SERVED WITH HOUSE BBQ SAUCE AND PICKLES.

SWEET AND SMOKY SALMON | \$175

BAY OF FUNDY SALMON SMOKED & FINISHED IN A MAPLE GLAZE.

10-12 SERVINGS.

SIDES ARE PRICED PER PAN | \$32 (10 SERVINGS)

CORN BREAD STUFFING

HOME MADE CORN BREAD, SERVED WITH TURKEY GRAVY.

SWEET POTATO CASSEROLE

WHIPPED SWEET POTATOES TOPPED WITH CANDIED PECANS.

WINTER VEGETABLE MEDLEY

ROASTED SWEET POTATOES, BUTTERNUT SQUASH, PARSNIPS, TRI-COLOR CARROTS.

ROASTED GARLIC MASH POTATOES

WHIPPED RUSSET POTATOES, ROASTED GARLIC.

SMOKED GREEN BEAN CASSEROLE

BAKED CREAMY BLEND OF SMOKED GREEN BEANS, BACON, AND MUSHROOM SAUCE.

TOPPED WITH MELTED CHEDDAR CHEESE AND FRIED ONION STRINGS.

HOMEMADE CREAM CORN



SEASONAL SIDES

ORDERS MUST BE RECEIVED BY TUESDAY, NOVEMBER 22ND AND WILL BE AVAILABLE FOR PICKUP UNTIL THURSDAY, NOVEMBER 24TH AT 2PM. LOCAL DELIVERY IS AVAILABLE FOR AN ADDITIONAL CHARGE OF \$50. WE WILL PROVIDE REHEATING INSTRUCTIONS FOR ALL ITEMS.