APPETIZERS

PASSED HANDHELDS

(by the dozen)

Brisket Sliders

12hr smoked beef brisket on slider bun with chimichurri and pickled red onions

Pulled Pork Sliders

Smoked Pulled Pork on slider bun topped with creamy coleslaw and our Maple BBQ Sauce

Meatless Pops 🐶 🕲

Black bean, cashew, feta, and cilantropacked balls with creamy chimichurri

Pineapple Pork Belly Skewers 🕲

Double smoked pork belly and grilled pineapple cubes drizzled with spicy honey

Caprese Salad Skewer 🛛 🕲

Pesto marinated bocconcini, cherry tomato, basil

Sausage Skewers

Slices of smoked sausage tossed in a sweet mustard glaze

Bruschetta 😡

Grilled baguette, topped with tomato, onion, basil, and parmesan

Meatball Skewers

Meatings signature meat blend with ground brisket and ground pork glazed in our maple barbecue sauce

Chicken Wings

Meatings signature smoked wings tossed in your choice of Barbecue, Buffalo, or Cajun

Mac n Cheese Cups

Housemade mac and cheese topped with Hawkins Cheezies

APPETIZERS

BOARDS

Ultimate Grazing Station

Hand-selected specialty cured meats and artisan cheeses paired with pickled veggies, fresh garden vegetables, and a selection of seasonal fruits served with our housemade dips and assortment of bread and crackers

Feeds Approx. 80-100 people

Signature Charcuterie & Cheese

Hand-selected specialty cured meats and artisan cheeses paired with pickled veggies and served with assortment of bread and crackers

Feeds Approx. 25 people

Seasonal Fruit 🙍 🕲

Seasonal fruit served with our housemade maple cream dip

Feeds Approx. 25 people

Market Vegetables 🛭 🕲

Assorted seasonal vegetables with our housemade buttermilk ranch dip

Feeds Approx. 25 people

PROTEIN PACKAGES

TWO MEAT PACKAGES

Includes three sides - freshly baked buns & our signature sauces (Upgrade buns to house-made cornbread)

> Chicken & Pulled Pork Chicken & Brisket **Chicken & Ribs Brisket & Ribs** Prime Rib & Smoked Salmon

VEGETARIAN/VEGAN MEAL •

(Includes with three sides - freshly baked buns & our signature sauces)

Smoked Jackfruit **Stuffed Pepper**

SIDES

Char-grilled fresh cut vegetables tossed in our signature seasoning.

Mac n Cheese 🛛

Macaroni tossed in our four-cheese sauce and topped with crushed Hawkins

Cheezies

Grilled Mini Potatoes 💵

Char-grilled mini potatoes tossed in garlic-infused olive oil and signature seasoning.

Maple Smoked Beans

Pork beans smoked with maple syrup.

Caesar Salad

Chopped romaine lettuce, garlic croutons, rib tips, and freshly grated parmesan cheese tossed in our house made caesar dressing.

Creamy Coleslaw

Shredded cabbage and carrots mixed with housemade slaw dressing

Watermelon Salad

Watermelon, feta, mint, basil, lime zest, and balsamic reduction

Heirloom tomatoes, cucumbers, basil, smoked finishing salt and rocket micros

Macaroni Salad 🛛

Macaroni, pico de gallo and our signature house made dressing

Smoked baby potatoes, onions, dill and our housemade creamy dijon dressing

Chef Salad

Spring mix, cucumbers, cherry tomatoes, & red onions served with house-made balsamic dressing

^{***}NOTE: Prices are subject to change at any point and are not guaranteed until 30 days before your event.

***Prices listed are only food costs. Additional travel, staff, onsite service costs, our admin fee, and taxes

have not yet been applied.

CHEF STATIONS

Mac n' Cheese ⊌

Macaroni tossed in our four-cheese sauce and topped with crushed Hawkins Cheezies.

Grilled Cheese Bar

Double Smoked Bacon with smoked cheddar on garlic panini
 Brie, pear, arugula and balsamic reduction on sourdough
 Classic cheddar cheese on white bread

Taco Bar

Warm tortilla shells, smoked pulled pork served with pickled onions, carrots and jalapeños, coleslaw, queso fresco, onion cilantro lime salsa, fresh limes and garlic aioli

Nacho Station •

Tortilla chips served with smoked salsa, smoked queso cheese sauce, smoked guacamole, and candied jalapeño.

DESSERTS

Custom desserts available upon request,