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# MEATINGS

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CATERING



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# APPETIZERS

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Our handheld appy's are passed around by our servers on wooden boards for your guests to enjoy while they mingle with each other.

## 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 cilantro packed 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

## Mini Tacos

Shredded lettuce, pulled pork or chopped chicken, pico de gallo, and chipotle mayo

## 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

# BOARDS

Our grazing boards and tables are meant to allow your guests to come and fill their plates as they wish during your cocktail hour. All of our meats and cheeses are gluten-free and we have gluten-free crackers available upon request.

## 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

 Vegetarian  Gluten-free





# MAIN COURSE

Our package consists of a selection of two meats and includes three side dishes, freshly baked buns & our signature sauces (you can upgrade buns to our buttermilk cornbread)

All of our meats are smoked fresh for your event with locally sourced maple wood. They are all dry-rubbed with our signature spice blends and served with sauce on the side. They are all gluten-free!

## Beef Brisket

Smoked for 12 hours overnight and sliced fresh to order right in front of your guests. We serve it with our Alabama white barbecue sauce

## Pulled Pork

Smoked for 12 hours overnight and pulled by hand at your event. We serve it with our maple barbecue sauce.

## Pork Ribs

St. Louis cut side ribs smoked for 4 hours on the morning of your event and then sliced to order for your guests. We serve it with our maple barbecue sauce.

## Chicken

Thighs and legs smoked in our rotisserie fresh on-site for your guests to see and smell. We serve it with our chipotle mayo and maple barbecue sauce.

## Prime Rib

Smoked for 8 hours and sliced to order in front of your guests. We serve it with our Alabama white barbecue sauce.

## Salmon

Maple glazed and smoked for 2 hours.

## VEGETARIAN/VEGAN OPTIONS

### Smoked Jackfruit

Seasoned and smoked for 2 hours and then pulled apart to resemble our pulled pork.

### Stuffed Pepper

Filled with our black bean and rice mixture then topped off with shredded cheese

 Vegetarian  Gluten-free



# SIDE DISHES

Our side dishes are created to perfectly pair with our slow smoked meats.

## Grilled Seasonal Veggies

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

## Tomato Cucumber Salad

Freshly chopped tomatoes, sliced cucumbers, red onions and basil tossed in olive oil and balsamic vinegar

## Macaroni Salad

Elbow noodles tossed in pico de gallo and our signature creamy dressing

## Chef Salad

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

 Vegetarian  Gluten-free



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# CHEF STATIONS

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Our chef stations are great for cocktail receptions or late night snacks.

## Mac n' Cheese Bar

Macaroni tossed in our four-cheese sauce and served with your choice of protein, candied jalapeños, green onions, and crushed cheezies.

## 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

## Grilled Cheese Bar

Guests get to choose from the following options:

- double smoked bacon with smoked cheddar on garlic panini
- brie, pear, arugula and balsamic reduction on sourdough
- classic cheddar cheese on white bread



Vegetarian



Gluten-free