



CITY SMOKE HOUSE

2023 Family Style Catering Menu

Combinations

1 Meat and 3 Sides	\$18.50 / person
2 Meats and 3 Sides	\$21.50 / person
3 Meats and 3 Sides	\$24.00 / person
4 Meats and 3 Sides	\$26.00 / person

Meat Selection

Our meats are dry-rubbed and smoked low and slow with hickory wood

Pulled Pork

Whole bone-in pork shoulder marinated in our signature rub and gently smoked for 14 hours

Beef Brisket

Angus beef seasoned in our signature rub and slowly smoked for 14 hours

Rotisserie Chicken

Whole chicken lightly seasoned with our signature rub

St. Louis Style Pork Spareribs

Seasoned with signature rub and smoked for 5 hours until tender

Louisiana Hot links

All beef sausages smoked for two hours, sliced and finished with our signature rub

Chicken Apple Sausage

Sausages lightly smoked for two hours sliced and finished with our signature rub

Vegetarian Mains

Smoked Portobello Mushrooms

Sliced Portobello mushrooms marinated in homemade garlic oil and our signature rub, smoked, and finished with balsamic vinegar

Portobello Mushrooms with Mozzarella and Pesto

Smoked Portobello mushrooms topped with mozzarella cheese and pesto sauce

Sides

Baked Beans

Stewed with apple-wood bacon, our signature rub, brown sugar, and homemade sauce

Macaroni and Cheese

A mixed blend of cheeses and macaroni noodles

Cole Slaw

Crisp red and green cabbage mixed with shredded carrots and combined with a creamy homemade dressing

Potato Salad

Potatoes, celery, onions, and carrots tossed in a creamy dressing and garnished with chopped parsley

Mixed Greens Salad

A blend of arugula, frisee, mache, radicchio, mizuna, and red leaf lettuce served with balsamic vinaigrette dressing

Spinach Salad

Spinach, feta cheese, dried cranberries, and crushed walnuts served with a balsamic vinaigrette dressing

Pesto Pasta Salad

Genovese-style pesto and sun-dried tomatoes topped with Parmigiano-Reggiano cheese

Corn on the Cob

Tender, sweet corn brushed with our signature rub and homemade garlic oil

Collard Greens

Collard greens braised in vegetable stock and finished with homemade garlic oil, balsamic vinegar and our signature rub

Sides, continued

Candied Sweet Potatoes

Sweet potatoes candied in brown sugar with butter, cinnamon, and nutmeg

Fruit Salad + \$1.75 / person

A seasonal mix of fruit and berries

**Vegan/gluten free options available upon request*

Cornbread with Cheddar Cheese \$2.25 / each

Fresh baked cornbread with cheddar cheese

Cornbread with Cheddar Cheese and Jalapeno \$2.25 / each

Fresh baked cornbread with cheddar cheese and diced jalapeno peppers

Fresh Baked Cookies \$2.00 / each

Chocolate chip, white chocolate macadamia, and oatmeal raisin

Banana Pudding \$4.00 / each

Layers of fresh banana, nilla wafers, and creamy vanilla and banana pudding

Beverages \$2.25 / each

Sparkling water, Coke, Diet Coke, and bottled water

Homemade Barbecue Sauce

All menu items come with our homemade sweet and smoky barbecue sauce