

Private Events Menu

HOT PARTY PLATTERS

each platter serves approximately 25 people

"JUJU" CHICKEN WINGS \$59

house smoked and crispy fried chicken wings,
"Juju" BBQ sauce, ranch, celery, carrots

BONELESS CHICKEN WINGS \$28

house smoked and crispy fried chicken wings,
CHOICE OF: BBQ sauce, ranch, celery, carrots

SMOKED GOUDA & PALE ALE FONDUE \$62

salted pretzel bites with a smoked gouda &
pale ale fondue

LOADED NACHOS \$93

brisket ends, beans, bourbon brown sugar BBQ
sauce, super melty cheese sauce, pico, sour
cream, jalapeños, red onions, cilantro,
crumbled queso

SMOKEHOUSE SLIDERS \$80

BBQ brisket, chopped bacon, chipotle avocado
aioli, citrus slaw, slider bun

MOTLEY QUE SLIDERS \$76

14 hour pit smoked pulled pork, bourbon brown
sugar BBQ sauce, crispy onions, pretzel bun

BIG DIPPER SLIDERS \$85

hardwood smoked roasted beef, horseradish
mayo, pepper jack cheese, crispy onions,
slider bun

TRIPLE CROWN

GRILLED CHEESE SLIDERS \$68

triple stacked garlic buttered toast, pimento
cheese, mac daddy mac n cheese, aged cheddar,
smoked gouda

HOT SAUSAGE PLATTER \$75

jalapenos, cheese curds, cured pork

SWEET PORK SAUSAGE PLATTER \$60

smoked sweet pork links

COLD PARTY PLATTERS

each platter serves approximately 25 people

CHEESE AND CRACKER PLATTER \$110

domestic, imported, and local cheese with
assorted crackers

FRESH FRUIT PLATTER \$85

an assortment of fresh, seasonal fruit

VEGETABLE CRUDITES \$75

seasonal vegetables served with house made
ranch dressing

FARM STAND SALAD \$52

mixed greens, shaved green cabbage, avocado,
smoked corn, chickpeas, cherry tomatoes,
carrots, pickled red onions, roasted shallot
vinaigrette

PIT SMOKED CAESAR SALAD \$71

crisp romaine, parmigiana, caesar dressing,
pecan parmesan crisp, pulled smoked chicken

MORGAN'S ROASTED BRUSSELS SPROUTS & SMOKED SWEET POTATO SALAD \$76

red onions, raisins, balsamic mustard vinaigrette,
crispy onions

TOSSED ULTIMATE COBB SALAD \$82

smoked chicken, bacon, tomatoes, cucumbers,
romaine, crumbled blue cheese, hardboiled egg,
avocado, ranch dressing

LOADED MAC N' CHEESE \$65

Creamy, cheesey mac n/ cheese loaded with
pork, brisket and drizzled with bbq sauce



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MEATS

priced per person

AMERICAN ROYAL RIBS 1/4 RACK \$12

PRIME TIME BRISKET 1/2 LB. \$14

CHAMPIONSHIP PORK BUTT 1/2 LB. \$10

REAL DEAL TURKEY 1/2 LB. \$10

SMOKED SAUSAGE LINK \$8

SPICY SMOKED SAUSAGE LINK \$8

SIDES

priced per person

MAC DADDY MAC N CHEESE \$6

PIT SMOKED BEANS \$4

AMERICAN COLESLAW \$4

RED POTATO SALAD \$4

SAUCES

choose one sauce per meat

BOURBON BROWN SUGAR BBQ

KANSAS CITY BBQ

ALABAMA WHITE BBQ

SRIRACHA BBQ

CAROLINA #6

CAROLINA MUSTARD

CHIMICHURRI

SMOKEHOUSE "JUJU" BBQ

BEVERAGES

Bar package bases on 2-hour minimum, priced per person. Includes non-alcoholic beverages.

DOMESTIC BEERS & WINE \$21

Each additional hour \$7

WELL COCKTAILS, WINE,

DOMESTIC BEERS \$27

Each additional hour \$9

CALL COCKTAILS, WINE,

DOMESTIC BEERS \$36

Each additional hour \$12

DRINK TICKETS

priced per ticket

DOMESTIC BEERS & WINE \$8

WELL COCKTAILS, WINE,

DOMESTIC BEERS \$9

PREMIUM COCKTAILS,

WINE, DOMESTIC BEERS \$12

NON-ALCOHOLIC BEVERAGES

priced per person

SODA, ICED TEA \$3

COFFEE STATION \$3

