



The Mt. Washington

\$30/per person

Best For Weddings

Choose up to 4 Meats and 4 Sides

Anything listed under *Meats* and *Sides* are available

Also Included in price:

Heavy duty disposable plates

Serving Utensils

Cutlery kits (*fork, knife, spoon, napkin*)

Potato Slider Rolls

All 3 house sauces (*603-Mild, 512-Spicy, 843-Carolina Mustard*)

POJ * (*Pickles, Onions, Jalapenos*)

Optional: Disposable chafing racks with sternos for an additional \$6/per chafer

Meat Options:

- Pulled Pork
- Turkey
- Brisket
- Goodness
- Pork Ribs
- Chicken
- Pork Loin
- OMG Shepherd's Pie
- Sausage: Jalapeno Cheddar, Andouille, Hill Country Hickory
- Prime Rib (Add \$8 per person) (Full Service Caterings Only)

Side Options:

- Coleslaw
- Potato Salad
- Texas Caviar
- Sweet Cream Corn
- Smoked Baked Beans
- Mac n Cheese
- Jack'd Up Mashers
- Collard Greens
- Brisket Chili
White Chicken Chili
(Add \$2 per person)
- Cornbread
- Tossed or Caesar Salad
(Full Service Catering Only)

*There will be a \$2 per person upcharge to double up on brisket or ribs

Additional Add On Services

Delivery and Set up

Smokeshow will come on site to deliver and set up your disposable buffet

Fees depend on travel and size of Texas Spread

Delivery is subject to availability

Full Service Caterings

Staff members stay onsite to “man” the buffet

Minimum Number of Guest: 50

Depending on the size of the catering we will arrive approximately one hour before service (earlier for larger caterings) to prep and set up the buffet. During the service time we will keep the buffet full and fresh, consolidating the food as necessary.

After the guests have had ample time to go through the buffet a couple of times, we will start our breakdown of the buffet. Leftover food from the buffet will be wrapped and left for the guests to snack on or take home with them.

- Full Service Caterings have an additional Catering fee which includes chafing racks w/ sternos, travel, additional equipment, and in some cases a box truck
 - Typical Catering Fees range between \$300-\$800
 - Staff members typically arrive an hour before service and will stay for 2-3 hours
 - We recommend having your own buffet tables. We leave before the party is over, so having the tables there allows us to leave your leftovers out if people would like to snack on them
 - We are responsible for cleaning up the buffet and the area we use to set up.
We do not commit to cleaning the venue.
 - Due to the size and planning required for these events we usually will only schedule one full service catering per day
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Texas Spread

\$24/per person

Good For Weddings

Choose up to 3 Meats and 4 Sides

Anything listed under *Meats* and *Sides* are available

Also Included in price:

Heavy duty disposable plates

Serving Utensils

Cutlery kits (*fork, knife, spoon, napkin*)

Potato Slider Rolls

All 3 house sauces (*603-Mild, 512-Spicy, 843-Carolina Mustard*)

POJ * (*Pickles, Onions, Jalapenos*)

Optional: Disposable chafing racks with sternos for an additional \$6/per chafer

Meat Options:

- Pulled Pork
- Turkey
- Brisket
- Goodness
- Pork Ribs
- Chicken
- Pork Loin
- OMG Shepherd's Pie
- Sausage: Jalapeno Cheddar, Andouille, Hill Country Hickory
- Prime Rib (Add \$8 per person) (Full Service Caterings Only)

Side Options:

- Coleslaw
- Potato Salad
- Texas Caviar
- Sweet Cream Corn
- Smoked Baked Beans
- Mac n Cheese
- Jack'd Up Mashers
- Collard Greens
- Brisket Chili
- White Chicken Chili (Add \$2 per person)
- Cornbread
- Tossed or Caesar Salad (Full Service Catering Only)

*There will be a \$2 per person upcharge to double up on brisket or ribs

Additional Add On Services

Delivery and Set up

Smokeshow will come on site to deliver and set up your disposable buffet

Fees depend on travel and size of Texas Spread

*****Delivery is subject to availability*****

Full Service Caterings

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Minimum Number of Guest: 50

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- **Full Service Caterings have an additional Catering fee which includes chafing racks w/ sternos, travel, additional equipment, and in some cases a box truck**
 - **Catering Fee also includes staffing and tip/bonus for all that have helped with the order**
 - **Staff members typically arrive an hour before service and will stay for 2-3 hours**
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Concord Combo

\$18/per person

Two Meats and Two Sides

Anything listed under *Meats* and *Sides* are available

Also Included in price:

Heavy duty disposable plates

Serving Utensils

Cutlery kits (*fork, knife, spoon, napkin*)

Potato Slider Rolls

All 3 house sauces (*603-Mild, 512-Spicy, 843-Carolina Mustard*)

POJ * (*Pickles, Onions, Jalapenos*)

Optional: Disposable chafing racks with sternos for an additional \$6/per chafer

Meat Options:

- Pulled Pork
- Turkey
- Brisket*
- Goodness
- Pork Ribs*
- Chicken
- Pork Loin
- OMG Shepherd's Pie
- Sausage: Jalapeno Cheddar, Andouille, Hill Country Hickory
- Prime Rib (Add \$8 per person) (Full Service Caterings Only)

Side Options:

- Coleslaw
- Potato Salad
- Texas Caviar
- Sweet Cream Corn
- Smoked Baked Beans
- Mac n Cheese
- Jack'd Up Mashers
- Collard Greens
- Brisket Chili
White Chicken Chili
(Add \$2 per person)
- Cornbread
- Tossed or Caesar Salad
(Full Service Catering Only)

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*****Delivery is subject to availability*****

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When Pigs Fly \$16/per person

Pulled Pork, Smoked Wings, Coleslaw & Cornbread

2 Meats & 2 Sides already chosen for you!

Also Included in price:

Heavy duty disposable plates

Serving Utensils

Cutlery kits (*fork, knife, spoon, napkin*)

Potato Slider Rolls

All 3 house sauces (*603-Mild, 512-Spicy, 843-Carolina Mustard*)

POJ * (*Pickles, Onions, Jalapenos*)

Optional: Disposable chafing racks with sternos for an additional \$6/per chafer

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603.227.6399 Restaurant
