

# MIDWOOD SMOKEHOUSE<sup>®</sup> CATERING

48 hours' notice required — \$300.00 Food and Beverage minimum for delivery.  
All buffet packages include bio-disposable plates, utensils and napkins. — Item minimums may apply.  
All items presented buffet style; all pricing is per portion.

## MAINS

All meats and sauces are gluten free

**Carolina Chopped Pork \$8** - *With slaw & sandwich bun*

**Pulled Chicken \$9** - *With slaw & sandwich bun - w/ SC Mustard Sauce or Midwood Original*

**Sliced Beef Brisket \$12** - *Texas Style*

**St. Louis Style Pork Ribs \$25** - *(2 to 3 bone sections)*

**Brisket Burnt Ends \$16** - *In cola sauce*

**Barbecue Glazed Salmon \$13** - *served on a bed of avocado corn salsa  
and topped with pico de gallo (gluten-free, dairy-free; contains garlic & citrus)*

**Smoked wings \$7** - *served with Barbecue Ranch*

**Sautéed Organic Tofu - \$7** *Vegan option (minimum 3 orders)*

**Choose 2 sauces:** *Matt's Original, Eastern NC Vinegar, SC Mustard, Spicy Habanero  
(Additional sauce \$6 pint/ \$12 quart)*

**Slider Buns \$10 per dozen**

## SIDES & SALAD

### ALL SIDES \$4.50

*Classic Mac & Cheese • Pork & Beans • Collard Greens • Traditional Coleslaw • Broccoli Casserole  
Homemade Cornbread Muffins • Bacon Wrapped Jalapeños • Hushpuppies  
Steamed Broccoli (vegetarian, can be vegan) • Cucumber Salad (vegan) \*20-portion minimum  
Southern Style Green Beans (vegetarian) \*20-portion minimum*

### MIDWOOD CHOPPED SALAD

*Romaine lettuce, fire roasted corn, tomatoes, black beans, carrots, cucumbers,  
and shredded cheddar cheese with your choice of two dressings*

*Small \$70 (15 servings), Medium \$140 (30 servings), Large \$190 (40 servings)*

### DRESSINGS:

*Blue Cheese, Honey Mustard, Avocado Green Goddess, Buttermilk Ranch, Balsamic Vinaigrette,  
Chipotle Ranch, Honey Apple Cider Vinaigrette (dairy free)*

## LUNCH MENUS

### **SPUDS YOUR WAY & GARDEN SALAD \$11** (25 person minimum)

*Hot potato bar with toppings: cheddar cheese, bacon, sour cream, butter and scallions.*

*Add smoked pork, pulled chicken or queso \$4 each.*

### **CHOPPED MEAL SIZE SALAD BAR & SLIDERS**

#### **CHOPPED SALAD BAR – MEAL SIZE \$14.00**

*Toppings presented separately: Romaine lettuce, fire roasted corn, tomatoes, black beans, carrots, cucumbers and shredded cheddar cheese*

#### **DRESSINGS:**

*Blue Cheese, Honey Mustard, Avocado Green Goddess, Buttermilk Ranch, Balsamic Vinaigrette, Chipotle Ranch, Honey Apple Cider Vinaigrette (dairy free)*

**SLIDERS: CAROLINA PORK \$8 • PULLED CHICKEN \$10 • CHOPPED BEEF BRISKET \$15**

## DESSERTS

*Half Pan feeds 15-20; Full pan: feeds 35-40*

**BANANA PUDDING** – 1/2 pan \$45, full pan \$90

**NUTTY PECAN COBBLER** – 1/2 pan \$70

**PEACH COBBLER** – 1/2 pan \$30, full pan \$60 (April–Aug)

**APPLE COBBLER** – 1/2 pan \$30, full pan \$60 (Sept–March)

**DOUBLE CHOCOLATE BROWNIE** – \$3.50, à la carte

**CHOCOLATE CHUNK BIG COOKIES** – \$3.50, à la carte

**SEASONAL SLICED WATERMELON** – (summer only) \$1.95

## BEVERAGES

*All Beverages Include Biodegradable Plastic Cups.*

**SWEET OR UNSWEET TEA WITH LEMONS** \$7.50/Gal

**LEMONADE** \$10.00/Gal

**FIJI BOTTLED WATER** \$3.00 Per Guest

**CANNED SODAS** \$1.95 Per Guest

*(Coke, Diet Coke, Sprite, Fanta,*

*Dr. Pepper, Diet Dr. Pepper)*

**DISPOSABLE ICE BUCKETS** \$3.50 Each

## APPETIZERS

**BARBECUE CHOPPED PORK SLIDERS** \$8.00 (2 per)

**BARBECUE PULLED CHICKEN SLIDERS** \$10.00 (2 per)

**CHOPPED BEEF BRISKET SLIDERS** \$12.00 (2 per)

**BACON WRAPPED JALAPEÑOS** \$4.50 (2 per) (gluten free)

**PIMENTO CHEESE** \$3.95

*with celery and carrots*

**HICKORY SMOKED WINGS** \$7.00

*with your choice of Buttermilk Ranch or Blue Cheese dressing (3 per)*

**MIQUEL'S QUESO** \$3.95

*Rich homemade cheese dip, served with tortilla chips*

**HICKORY SMOKED JALAPENO CHEDDAR SAUSAGE** \$6.50

*cut on the bias presented with cactus toothpicks*



Please note for drop off caterings: Hot food items will require wire cages, water pans and 2-hour Sterno heat for hot food presentation. \$9 each  
Delivery starts at \$35 and increases based on distance. Tax is 7.25 & 8.25%  
Gratuity will be included 10%-20% of the food and beverage total.