



CATERING MENU

ENTREES

- Pork Spare ribs - a special blend of rubs and spices, infused with sweet juice are the secrets to our tender and well-seasoned ribs.
- TNT Hot Links - also known as Texas N' Tennessee our homemade links have just a hint of spicy bite - the perfect balance of beef and pork with no fillers.
- Beef Brisket - injected with a tangy citrus during the several hours of being smoked low and slow produce our tender and juicy brisket.
- Tri Tip - using the cut of beef from the bottom sirloin sub primal cut; this tri-tip is incredible - lean, smoked and seasoned just right.
- Chicken Thighs - selectively marrying an apple juice marinade with glazed honey, these thighs are simply delicious.

SIDES MENU

- Potato Salad - Jones Family recipe that uses fresh and organic vegetables.
- Baked Beans - BBQ baked beans with just the right touch of honey, brown sugar and bacon.
- Macaroni N Cheese - Four types of cheeses, hand shredded with a touch of cayenne to make the creamiest and most comforting side dish ever!



- Tossed Green Salad - Fresh iceberg lettuce, kale, cherry tomatoes, cucumbers, and strawberries, with a raspberry vinaigrette salad dressing.

VEGETARIAN OPTION

- Sautéed seasonal vegetables with smoked mushrooms

DESSERTS

- Sweet Potato Pie - Goldie's famous sweet potato pies are mixed with sweet spices and poured into a flaky homemade pie crust.
- Peach Cobbler - fresh sliced peaches with cinnamon, brown sugar and a melt in your mouth, flaky homemade crust.
- Pecan Pie - Crushed pecans soaked in bourbon with a little bit of honey makes this one of our favorite desserts.

*note: when ordering pies there is a two pie minimum; peach cobblers come in half and full sheets.



SPECIALTY SEASONAL MENU

- Smoked Turkey - please inquire about our succulent and flavorful holiday smoked turkeys