



NORTHEAST SMOKEHOUSE

CATERING MENU

• STARTERS •

Texas Twinkies | \$55 per DZ

Jumbo jalapeño stuffed with cream cheese, and smoked brisket, wrapped in bacon and glazed with BBQ Sauce

Smokehouse Wings | \$58 per 30

Apple smoked until tender tossed in your choice of sauce: Apple, Firehouse, Honey, Dry Rub

Moink Balls | \$50 per DZ

Prime grade smoked meatball wrapped in bacon, glazed with BBQ sauce and finished in the pit for a sweet, smoky bite

Pork Belly Grenades | \$62 per DZ

Jalapeño stuffed with cream cheese and brisket, topped with pork belly, wrapped in bacon and glazed with BBQ sauce

• GREENS & BEANS •

Served by the half tray

Cowboy Caviar | \$40

Black beans, black eyed peas, corn, peppers, tomatoes, and onions tossed in a zesty lime-chili vinaigrette

Chopped Salad | \$50

Crisp romaine lettuce, smoky bacon, cheddar cheese, chopped tomato and cucumber, BBQ ranch dressing

• DIPS •

Served by the half tray

Smoked Queso | \$56

Creamy blend of cheeses slow smoked with tomato, peppers, onions, and spices for rich smoky flavor served with tortilla chips

Firehouse Chicken Dip | \$62

Creamy, cheesy buffalo chicken dip with a smoky kick, smoked till bubbly and served with tortilla chips

Smokehouse Spin Dip | \$58

Creamy blend of spinach, cheeses, and smoky seasonings, served with pita chips

Hot Honey Pit Cheese | \$56

Smoked cream cheese topped with a sweet-heat hot honey drizzle served crackers

• FROM THE COOP •

Served by the dozen

Smokehouse Deviled Egg | \$23

Classic deviled eggs with a hint of smoky spice topped with crisp bacon and dill

Firehouse Deviled Egg | \$24

Our Smokehouse Deviled Egg kicked up a notch with Firehouse BBQ, pickled jalapeño and crisp bacon

NORTHEAST SMOKEHOUSE



306 BOSTON ROAD
BILLERICA, MA

NORTHEAST SMOKEHOUSE

CATERING MENU

• SANDWICH BOARD •

Because our sandwiches are legendary

All sandwich boards served with homemade slaw, pickled onions, assorted BBQ sauces

Slider Stack | \$17 per person

Three little powerhouses of flavor. Load'em up with your choice of our smoked meats, fresh toppings, and house made sauces. No rules, just pure BBQ creativity. Served with house fried chips

Pit Crew | \$17 per person

Vande Rose pulled pork and our house smoked shredded chicken. Served with brioche rolls and house fried chips

Pitmasters Table | \$21 per person

The ultimate smokehouse spread. Your choice of three signature smoked meats. Served with assorted BBQ sauces, brioche rolls, and house fried chips. Built for those who believe variety isn't just the spice of life...it's the whole meal.

Pit Braised Legend | \$19 per person

Braised beef 3 way, the smokehouse way. Our house smokey braised beef served with Alabama Thunder Sauce, Apple BBQ Sauce, sliced cheddar cheese, onion rolls. Served with house fried chips.

• SIGNATURE SANDWICH MEATS •

All meats are of the highest quality including prime beef and duroc premium pork

- **Vande Rose Premium Pulled Pork**
Premium Duroc pulled pork smoked over applewood

- **Prime Grade Beef Brisket + \$3**
Prime grade brisket smoked over applewood

- **Smokehouse Pulled Chicken**
Applewood smoked chicken, shredded and seasoned

- **Smoky Braised Beef**
Smoky braised beef seasoned and served shredded

- **Pork Belly Burnt Ends**
Premium Duroc smoked pork belly served in a sweet and tangy sauce

- **Smoked Sausage**
All beef sausage smoked and served with peppers & onions

- **Basted & Wasted Smoked Turkey Breast**
Beer brined turkey breast smoked over applewood



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• BUFFET PACKAGES •

All buffet packages are served in aluminum disposable pans with BBQ sauce, slider rolls & cornbread
From hearty to legendary - our BBQ, your way

The Pit Pair | \$24 per person

Your choice of 2 signature smoked meats paired with 2 homemade sides

Triple Flame | \$28 per person

Your choice of 3 signature smoked meats paired with 3 homemade sides

The Pit Boss | \$33 per person

Your choice of 4 signature smoked meats paired with 3 homemade sides

Ribs & Bird | \$25 per person

Vande rose premium spareribs apple brined chicken quarters, smoked over applewood served with 2 sides

Barn Burner | \$44 per person

The ultimate smokehouse spread: prime grade beef brisket, pork belly burnt ends, pork spareribs, pulled chicken, pulled pork, choice of 3 sides. A feast big enough to bring the whole barn.

To add paper products plates, cutlery kits etc. there is a \$1.25 fee per person

• SIGNATURE SMOKED MEATS •

All meats are of the highest quality including prime beef and duroc premium pork

- **Vande Rose Premium Pulled Pork**
Premium Duroc pulled pork smoked over applewood

- **Smokehouse Pulled Chicken**
Applewood smoked chicken, shredded and seasoned

- **Pork Belly Burnt Ends**
Premium Duroc smoked pork belly served in a sweet and tangy sauce

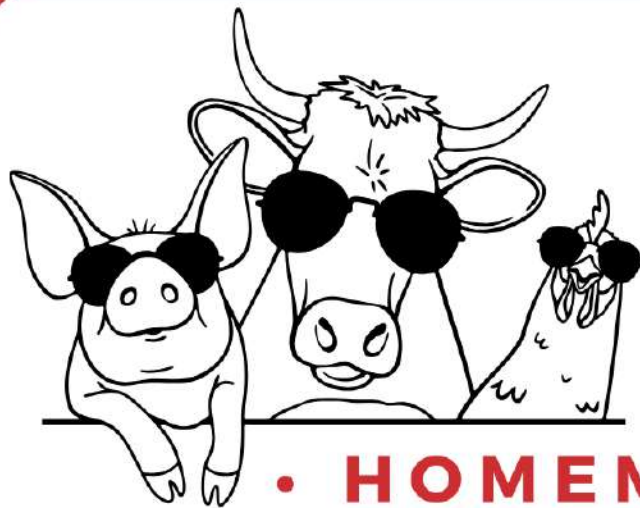
- **Basted & Wasted Smoked Turkey Breast**
Beer brined turkey breast smoked over applewood

- **Prime Grade Beef Brisket + \$3.00**
Prime grade beef brisket smoked over applewood

- **Smoky Braised Beef**
Smoky braised beef seasoned and served shredded

- **Smoked Sausage**
All beef sausage smoked and served with peppers & onions

- **Pork Sparerib**
Vande Rose Farms premium pork sparerib smoked over applewood



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• HOMEMADE SIDES •

White Cheddar Mac N' Cheese

Medium shell pasta in a creamy Cabot white cheddar sauce, topped with a seasoned smoked crumb

Beef Tallow Scallop Potato

Thin-sliced potatoes baked in a rich cream sauce with beef tallow and herbs

Pit Beans

Smoky pit-style pinto beans simmered with sweet and savory spices

Maple Bourbon Carrots

Roasted carrots glazed with maple syrup and bourbon

Cowboy Caviar

Black beans, black eyed peas, corn, peppers, tomatoes, and onions tossed in a zesty lime-chili vinaigrette

Southern Green Bean

Sauteed in onions, garlic, and bacon

Soon to be Famous Pasta Salad

A customer favorite! Creamy, tangy-sweet pasta salad with cheese, peppers, and onions

Northeast Slaw

A creamy, tangy chopped slaw with scallions and a touch of sweetness

Potato & Egg Salad

A creamy, tangy potato and egg salad with dill and fresh herbs

Tomato Cucumber salad

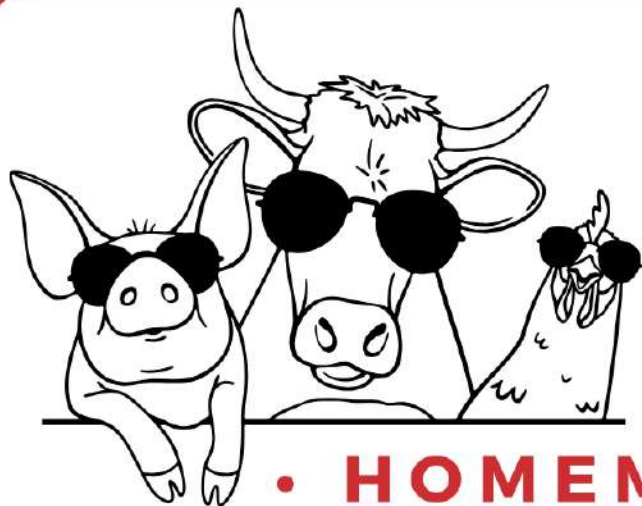
Heirloom tomatoes and English cucumbers tossed in a fresh basil vinaigrette

Harvest Gold Squash

Butternut, honey nut & acorn squash roasted over applewood with maple glaze

Watermelon Feta Salad

Sugar baby watermelon, mint, feta cheese and reduced balsamic dressing



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CATERING MENU

• HOMEMADE SIDES •

By The Tray

White Cheddar Mac N' Cheese

Half Tray \$60 | Full Tray \$120

Medium shell pasta in a creamy Cabot white cheddar sauce, topped with a seasoned smoked crumb

Beef Tallow Scallop Potato

Half Tray \$45 | Full Tray \$90

Thin-sliced potatoes baked in a rich cream sauce with beef tallow and herbs

Pit Beans

Half Tray \$40 | Full Tray \$80

Smoky pit-style pinto beans simmered with sweet and savory spices

Maple Bourbon Carrots

Half Tray \$40 | Full Tray \$80

Roasted carrots glazed with maple syrup and bourbon

Southern Green Bean

Half Tray \$45 | Full Tray \$90

Sauteed in onions, garlic, and bacon

Harvest Gold Squash

Half Tray \$45 | Full Tray \$90

Butternut, honey nut & acorn squash roasted over applewood with maple glaze

Cornbread

Half Tray \$35 | Full Tray \$70

Fresh homemade buttery cornbread

Soon To Be Famous Pasta Salad

Half Tray \$55 | Full Tray \$110

A customer favorite! Creamy, tangy-sweet pasta salad with cheese, peppers, and onions

Northeast Slaw

Half Tray \$60 | Full Tray \$120

A creamy, tangy chopped slaw with scallions and a touch of sweetness

Potato & Egg

Half Tray \$45 | Full Tray \$90

A creamy, tangy potato and egg salad with dill and fresh herbs

Tomato Cucumber Salad

Half Tray \$60 | Full Tray \$120

Heirloom tomatoes and English cucumbers tossed in a fresh basil vinaigrette

Cowboy Caviar

Half Tray \$40 | Full Tray \$80

Black beans, black eyed peas, corn, peppers, tomatoes, and onions tossed in a zesty lime-chili vinaigrette

Watermelon Feta Salad

Half Tray \$60 | Full Tray \$120

Sugar baby watermelon, mint, feta cheese and reduced balsamic dressing



NORTHEAST SMOKEHOUSE

CATERING MENU
BY THE TRAY

MEATS

Premium Pulled Pork

Half Tray \$90 | Full Tray \$180

Vande rose farm premium pork, seasoned in our house rub and smoked over applewood

BBQ Pulled Chicken

Half Tray \$90 | Full Tray \$180

Apple brined chicken seasoned and smoked over applewood, pulled and served with a light sauce

Pork Belly Burnt Ends

Half Tray \$115 | Full Tray \$230

Premium duroc pork belly burnt end served in a sweet and tangy BBQ sauce.

Basted & Wasted Turkey

Half Tray \$90 | Full Tray \$180

Beer brined turkey breast seasoned with house rub and smoked over applewood

Pork Spareribs

Half Tray \$120 | Full Tray \$240

Vande rose premium duroc spare rib seasoned and smoked over apple wood. Served with a house apple glaze.

Sausage Pepper & Onion

Half Tray \$60 | Full Tray \$120

House smoked sausage tossed with firehouse BBQ, peppers and onions

Smoky Braised Beef

Half Tray \$90 | Full Tray \$180

House rubbed beef smoked then braised in a sweet and tangy BBQ au jus

Prime Grade Brisket

Half Tray \$175 | Full Tray \$350

Demkota elite prime grade brisket expertly smoked over applewood till perfectly tender

Beef Dino Ribs | MP

The true king of BBQ, Demkota ranch prime grade plate ribs, seasoned and smoked over applewood

• HOMEMADE BBQ SAUCES •

Sweet Apple BBQ | \$56

A sweet apple BBQ sauce made with Carlson's Orchards cider

Firehouse BBQ | \$62

A bold, spicy BBQ sauce with a smoky kick

Carolina Gold BBQ | \$58

A tangy, mustard-based BBQ sauce with a touch of sweetness.

Alabama Thunder BBQ | \$56

A tangy, creamy mayonnaise-based BBQ sauce with a hint of pepper and vinegar

Honey BBQ | \$56

A sweet and tangy BBQ sauce made with local honey.

Smoke Signal BBQ | \$56

Our signature Smoke Signal BBQ sauce—bold, tangy, and smoky with a peppery kick

Grumpy Reaper BBQ | \$56

A fiery BBQ sauce made with Carolina Reaper peppers for intense heat and smoky flavor.



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CATERING MENU

FEASTS

Feast for 4 \$95

1 rack of premium Vande rose pork spareribs, 1 pound of pulled pork, 1 pound of BBQ chicken, choice of 2 homemade sides, cornbread and slider rolls.

Feast for 6 \$160

2 racks of premium Vande rose pork spareribs, 1 pound of pulled pork, 1 pound of BBQ chicken, 1 pound of prime grade brisket, choice of 3 homemade sides, cornbread and slider rolls.

Feast for 12 \$295

2 racks of premium Vande rose pork spareribs, 2 pounds of pulled pork, 2 pounds of BBQ chicken, 1 pound of pork belly burnt ends, 2 pounds of prime grade brisket choice of 7 homemade sides, served with cornbread and slider rolls

Contact

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