



# SMOKEHOUSE

## RESERVE

CATERING SERVICES

### APPETIZER

#### **Iberico Pork Belly**

*Iberico pork belly seasoned with a sweet and savory rub and smoked over applewood*

#### **Smoked Chicken Tostada**

*Smoked boneless chicken, charro bean purée, salsa cruda*

#### **Grilled Haloumi Skewer**

*Grilled haloumi cheese, heirloom tomato, fresh mozzarella*

#### **Candy Bacon Skewer**

*Cured pork belly skewered with a candy apple glaze*

#### **Shrimp & Jowl**

*Jumbo poached shrimp wrapped in pork jowl and glazed with a Jamaican rum sauce*

#### **Smokehouse Deviled Egg**

*Topped with bacon and a spicy pickle*

#### **Stuffed New Potato**

*Tender new potato stuffed with a potato crème fraîche filling garnished with chives*

### GRAZE

#### **Cheese Monger's Selection**

*Artisan cheeses paired with seasonal fruits, local honeycomb, spiced nuts and spreads*

#### **Orchard Reserve**

*An abundant display of seasonal fruits paired with artisan cheeses, honeycomb and a honey mint yogurt dip*

#### **Smoke & Sea**

*Smoked cream cheese, hot honey, herbs, fresh lobster claw and knuckle, prosciutto, soppressata, smoked sausage, aged cheddar, triple cream brie, smoked gouda*

#### **Luxe Southern Board**

*Pimento cheese, candy bacon, mini buttermilk biscuit, deviled egg, smoked brisket, pepper jelly, bourbon glazed pecan*

#### **Harvest Reserve**

*Maplebrook burrata, basil oil, marinated heirloom tomato salad, whipped ricotta, roasted beet humus, charred asparagus*

*All boards served with assortment of crackers & rustic breads*



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### PRIME CUTS CARVERY

#### **Prime Grade Brisket - \$48pp**

*Served with buttermilk biscuits, honey butter, coleslaw, pickled jalapeño, BBQ sauce on side*

#### **Wagyu Brisket - MP**

*Served with buttermilk biscuits, honey butter, granny smith slaw, pickled watermelon, BBQ sauce*

#### **Beef Tenderloin - \$62pp**

*Maderia demi-glace, gourmet bread, roasted garlic confit*

#### **Turkey Breast - \$44pp**

*Bourbon brined, roasted with butter and herbs served with traditional cornbread stuffing, cranberry relish, sage gravy, dinner rolls*

#### **Spanish Ham - \$42pp**

*Iberico pork collar, smoked over applewood served with cider-brandy apple chutney, soft rolls and ciabatta*

#### **Smoked Prime Rib - \$72pp**

*served with red wine au jus and horseradish cream, soft rolls and caramelized onion jam*

*All carvery stations subject to \$125 chef fee and served with Smokehouse Chop Salad*

### RESERVE COMPLEMENTS

#### **Beef Tallow Scallop Potato - \$9pp**

*Thinly layered potato baked in a rich beef tallow cream, with aged cheddar, and thyme*

#### **Charred Asparagus - \$8pp**

*Topped with lemon zest and sea salt*

#### **Maple Bourbon Carrot - \$8pp**

*Roasted heirloom carrot, maple bourbon glaze*

#### **Garlic & Chive Whipped Potato - \$8pp**

*Garlic confit, butter, fresh chive*

#### **White Cheddar Macaroni Gratin - \$9pp**

*Cabot white cheddar cream sauce, tossed with shell pasta baked till a golden crust and topped with a panko crumb*

#### **Bourbon-Bacon Brussels Sprouts - \$9pp**

*Charred and tossed with a sweet savory glaze and crisp bacon*

#### **Brioche & Herb Strata - \$8pp**

*Buttery brioche layered with caramelized onions, fresh garden herbs, and creamy chevre baked in a savory custard*

*All carvery stations include set-up and breakdown labor*

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### FIELD & GARDEN

#### **Smokehouse Chop - \$9pp**

*Crisp romaine, heirloom tomato, cucumber, smoked cheddar, chopped bacon, buttermilk herb dressing*

#### **Hearthside Caesar - \$9pp**

*Baby romaine hearts, shaved parmesan, croutons, classic Caesar dressing*

#### **Harvest Field Greens - \$10pp**

*Mixed greens, roasted butternut squash, dried cranberry, pepitas, maple sherry vinaigrette*

#### **Garden Quinoa Medley - \$10pp**

*Red and white quinoa, baby spinach, roasted peppers, cucumber, smoked paprika dressing*

#### **Chilled Melon & Mint - \$10pp**

*Sugar baby watermelon, barrel aged feta, fresh mint, micro greens, smoked honey-lime dressing*

#### **Heirloom Tomato and Burrata - \$12pp**

*Heirloom tomato, creamy burrata, fresh basil, smoked sea salt, aged balsamic reduction served with crostini*

*Substitute the Smokehouse Chop Salad with any salad selection for an additional \$3 per guest*

### BAKERS BOARD

#### **Buttermilk Biscuits - \$27 dz**

*Flaky, buttery, perfect with any of our meats*

#### **Buttery Cornbread - \$14 dz**

*Sweet, buttery and served as a muffin with whipped butter*

#### **Parker House Rolls - \$14 dz**

*New England classic served warm with whipped butter*

#### **Poblano & Cheddar Cornbread - \$16 dz**

*Mild heat, rich flavor*

#### **Kentucky Bourbon Pecan Pie - \$7ea**

*Buttery, flaky crust filled with a rich, caramelized pecan filling, with a smooth Kentucky bourbon for a warm nutty finish*

#### **Banana Pudding Cannoli - \$5ea**

*Golden cannoli shells piped with a creamy banana pudding and Nilla wafer crumble, topped with fresh banana slices and powder sugar*

#### **Smoeres Bread Pudding - \$7pp**

*Brioche and chocolate baked with graham cracker crumble, then crowned with toasted marshmallow and a drizzle of rich chocolate*



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### FROM THE SMOKER TO THE TABLE

#### **The Grand Trio**

*Meats: Prime Grade Beef Brisket, Pork Spareribs, Applewood Smoked Chicken*

*Sides (choice of 3): beef tallow scallop potato, maple bourbon carrots, white cheddar mac n' cheese, roasted garlic mashed, charred asparagus*

*Choice of 1 Salad*

*Served with Kentucky Bourbon Pecan Pie, brioche rolls, cornbread, assorted BBQ sauces*

#### **Brisket & Bourbon**

*Meats (choice of 3): Prime Grade Beef Brisket, Pork Belly Burnt Ends, Beef Short Ribs, Bourbon Brined Turkey*

*Sides (choice of 3): beef tallow scallop potato, maple bourbon carrots, white cheddar mac n' cheese, roasted garlic mashed, charred asparagus*

*Served with Kentucky bourbon pecan pie, brioche rolls, cornbread, assorted BBQ sauces*

#### **The Butcher's Block**

*Meats (choice of 3): Prime Grade Brisket, Smoked Turkey Breast, Pork Belly Burnt Ends, BBQ Chicken Thigh*

*Sides (choice of 3): beef tallow scallop potato, maple bourbon carrots, white cheddar mac n' cheese, roasted garlic mashed, charred asparagus*

*Served with cornbread, brioche rolls, assorted BBQ sauces*

#### **Reserve Smokehouse**

*Meats (choice of 4): Prime Grade Brisket, Smoked Turkey Breast, Pork Belly Burnt Ends, Beef Short Rib, Pork Sparerib*

*Sides (choice of 4): beef tallow scallop potato, maple bourbon carrots, white cheddar mac n' cheese, roasted garlic mashed, charred asparagus*

*Served with Kentucky Bourbon Pecan Pie, brioche rolls, cornbread, assorted BBQ sauces*



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### NEW ENGLAND CLASSICS

#### Homestead Supper

*Meats: Prime Grade Brisket Meatloaf, Applewood Chicken*

*Sides (choice of 3): beef tallow scallop potato, maple bourbon carrots, white cheddar mac n' cheese, roasted garlic mashed, charred asparagus*

*Served with choice of salad, wild mushroom demi-glace, soft rolls and butter*

#### Hearth & Harbor

*Meats: Maple Bourbon Glazed Salmon, Duroc Pork Steak with Apple Cider Glaze*

*Sides (choice of 3): beef tallow scallop potato, maple bourbon carrots, white cheddar mac n' cheese, roasted garlic mashed, charred asparagus*

*Served with choice of salad, soft rolls and butter*

#### The Comfort Table

*Meats: Smokehouse Chicken Pot Pie, Prime Brisket Shepherd's Pie*

*Sides (choice of 3): beef tallow scallop potato, maple bourbon carrots, white cheddar mac n' cheese, roasted garlic mashed, charred asparagus*

*Served with choice of salad, homestyle gravy, soft rolls and butter*

#### Harvest Table

*Meats: Bourbon Brined Smoked Turkey, Pork Collar Ham*

*Sides (choice of 3): beef tallow scallop potato, maple bourbon carrots, white cheddar mac n' cheese, roasted garlic mashed, charred asparagus*

*Served with cornbread, brioche rolls, turkey gravy & apple chutney*