



Catering Menu

Pricing shown does not include delivery, setup, staffing and service charges, taxes, or gratuity.

Apps & Platters

Traditional or Jalapeño Deviled Eggs (V) \$60
(60 pieces) Garnished with paprika and housemade relish.

Spicy Pimento Cheese Sliders (V) \$160
Slider buns topped with house-made pimento cheese and a sweet pickle.

BBQ Chicken Skewers \$160
Smoked chicken tenderloins with house-made chipotle tomato BBQ sauce or seasonal roasted vegetables with a balsamic glaze.

Mini Caprese Skewers (V) \$160
Ripe grape tomatoes, mozzarella, and fresh basil on a toothpick, drizzled with balsamic glaze, and sprinkled with salt and pepper.

Fresh Fruit Cups (V) \$160
Handcut fresh fruit served in individual portions.

Mixed Cheese Platter (V) \$145
Cheddar, Swiss, and Pepper Jack cheeses. Substitutions available upon request.

BBQ Pulled Pork or Chicken Sliders \$160
Pulled pork or chicken BBQ on a slider bun. Served with cole slaw and two house-made BBQ sauces.

BBQ Meatballs \$160
Pork and beef meatballs with house-made honey BBQ sauce.

Sausage & Cheddar Bites \$160
Smoked sausage (sliced) and a cube of fresh cheddar served on a toothpick

Stuffed & Smoked Jalapeño Peppers \$160
Fresh jalapeño peppers, stuffed with chicken and cheese, then slow-smoked to perfection. *Vegetarian option available upon request

Build-Your-Own Charcuterie Platter Market
We begin with a foundation of fresh fruits and cheeses, crackers, and add appetizers of your choice to build a custom tray. Our favorites? Caprese skewers, sausage and cheddar bites, or spicy pimento sliders!

Buffet Packages

PACKAGES INCLUDE TEAS, WATER, AND DISPOSABLE SERVINGWARE. PRICED PER PERSON.

H&H Favorites

Hickory-Smoked Pulled Pork and Chicken BBQ, with your choice of any three sides.

Served with hushpuppies and two house-made BBQ sauces. **No substitutions.**

\$18

Southern Sampler

Your choice of any two meats, plus three side items.

Served with rolls or hushpuppies and two house-made BBQ sauces.

\$21

Red, White, & BBQ

Chile-Rubbed Beef Brisket, Smoked Turkey, and Pulled Pork BBQ, with your choice of three side items and banana pudding.

Served with rolls and two house-made BBQ sauces.

\$25

MEATS

- Pulled Pork BBQ
- Pulled Chicken BBQ
- Smoked Turkey Breast
- Smoked Sausage
- Smoked Chicken Wings
- Housemade Meatloaf
- Chicken Quarters

All meats served with gluten-free housemade Chipotle BBQ Sauce and Vinegar BBQ Sauce

V= Vegetarian GF= Gluten Free

SIDE ITEMS

- Creamy Mac & Cheese V
- Mashed Red Potatoes V, GF
- Mashed Sweet Potatoes V, GF
- Cole Slaw V, GF
- Creamed Corn V
- Three Bean Salad V
- Wedding Beans GF
- Green Beans with Red Peppers & Almonds V, GF
- Spicy BBQ Beans V
- Pasta Salad V
- Potato Salad with Bacon GF
- Mixed Green Salad V, GF
- Collard Greens with Pulled Pork GF
- Roasted Seasonal Vegetables V, GF

Build-Your-Own

ONE SERVER REQUIRED FOR EACH BUILD-YOUR-OWN STATION

Creamy Mac & Cheese Bar \$3pp

Creamy mac and cheese with your choice of five toppings.

Mashed Potato Bar \$3pp

Creamy garlic mashed potatoes with your choice of five toppings and gravy.

Topping Selections:

Shredded Cheddar, Bleu Cheese Crumbles, Sour Cream, Roasted Red Peppers, Bread Crumbs, Crispy Onion Straws, Red Onion

Additional Charge Applies:

Bacon, Diced Ham, Pimento Cheese, Pulled Pork, Beef Brisket

Add-Ons

Additional Sides \$3pp

Want to add an extra side? Just let us know.

Rental China VARIES

Rental china & servingware available upon request

Craft Beer & Wine VARIES

Corkage fees apply. Includes insurance and licensing to serve at your event.

Desserts

SWEET ENDINGS TO THE PERFECT MEAL. ADD TO ANY BUFFET PACKAGE.

Chocolate Chip Cookies \$1.5pp

Gooey, freshly-baked chocolate chip cookies that Granny would approve of!

Chocolate Chunk Brownies \$2pp

Soft, chunky brownies cut into bite-size pieces.

Housemade Banana Pudding \$3pp

Delicious, housemade English custard mixed with fresh bananas and vanilla wafers.

Seasonal Fruit Cobbler \$3pp

Fresh, delicious, house-made fruit cobblers you won't want to miss!

House-Made Apple Crisp \$3pp

Apple crisp so good, you'll never want it to end.

Staffing & Fees

FEES MAY APPLY BASED ON SERVICE TYPE FOR YOUR EVENT.

APPLICABLE FEES WILL BE INCLUDED ON QUOTE

Bartenders and/or Servers \$175 ea

Staff will be available and on-site during entirety of event

Setup/Cleanup Fee \$150

Includes metal chafers, serving utensils, and all servingware

Delivery/Transportation Fee \$50

Includes 50 mile radius - additional fees apply over 50 miles

All staffed events incur a 15% service fee

About Hickory & Heart

Hickory & Heart is owned by Dan and Debra Shane. As a locally-owned restaurant serving up delicious, pit-smoked BBQ and homemade sides daily, you know that every menu item is made with love. We take pride in serving our local Charlotte community great BBQ and your special event is no exception. We look forward to the opportunity to provide you and your guests a delicious meal served with a smile.

Request a Quote

Catering Manager: 704.756.3205 | Email: catering@hickoryandheart.com

Smoked with Hickory. Served with Heart.



*The FDA advises that consuming raw or undercooked meats, poultry, seafood, or eggs increases your risk of foodborne illness.