



# SMOKE & SPICE

A GOURMET BBQ EXPERIENCE

Gourmet BBQ Buffet & Options  
2014 edition



Smoke & Spice is an off site caterer serving corporate and private clients from Weston to Key West since 2003. We are known and respected for our combination of professional service and freshly prepared gourmet quality food. What really sets us above other caterers is our friendly nature, genuine passion for our profession, our meticulous attention to detail and our outstanding ability to ease the burden on clients and event planners. We are dedicated to ensuring that promises made throughout the planning process are kept and surpassed as verified by the countless testimonials from our satisfied clients.

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## WAITER SERVED HORS D' OEUVRES

Each delicate, bite size hors d'oeuvre will be passed on a serving piece uniquely garnished to complement the evening's theme and décor.

### CHOICE OF 4

hand made to order hors d' oeuvres, great for a reception before dinner. \$16.95 per guest

### CHOICE OF 7

hand made to order hors d' oeuvres, perfect for a cocktail party, enhance with action stations or stationary hors d' oeuvre displays. \$24.95 per guest

additional hors d' oeuvres 4.00 per selection

### Vegetarian

#### MALIBU ASPARAGUS WRAP

with *boursin* cheese in puff pastry

#### CUCUMBER CUPS

filled with roasted corn, black bean, crumbled blue cheese and port wine reduction

#### CAPRESE SKEWERS

grape tomatoes, fresh mozzarella, basil, oregano, and a balsamic reduction

#### TOMATO & MOZZARELLA BRUSCHETTA

sun-dried tomato, artichoke hearts, basil on a toasted sliced baguette

#### GOAT CHEESE STUFFED MUSHROOMS

a savory blend of goat cheese and kale stuffing

#### BRIE & CARAMELIZED APPLES

in miniature phyllo cups

#### YUMMY YUMMY VEGETABLE SPRING ROLL

served with sweet and sour dipping sauce

### Seafood

#### MINI CRAB CAKES

served with a New Orleans style remoulade sauce

#### GRILLED SCALLOPS

on sugarcane skewers with lemon curry glaze  
add \$2.00 per guest

#### BAHAMIAN STYLE CONCH FRITTERS

fresh conch with celery, bell pepper and blend of island spices

#### BRAZILIAN GRILLED SHRIMP COCKTAIL

served with our special chimichurri sauce  
add \$1.00 per guest

#### BACON WRAPPED BBQ SHRIMP

glazed with a sweet and spicy guava sauce  
add \$1.00 per guest

#### SMOKED SALMON INVOLTINI

herbed cheese, crispy vegetables  
add \$1.00 per guest

#### JUMBO GRILLED SHRIMP SKEWERS

with a Cajun spice blend and New Orleans style remoulade sauce add \$1.00 per guest

**ORANGE SESAME CHICKEN SATAY**  
**MINI CHICKEN PASTELITOS**  
**BEEF BRISKET QUESADILLA**  
**GRILLED PETITE LAMB CHOPS**  
**STUFFED SUN DRIED FIGS**  
**OPEN FACED BBQ PORK SANDWICH**  
**BUFFALO STYLE CHICKEN SPRING ROLL**  
  
**CHIPOTLE FAJITA ROLL-UPS**  
**THAI BEEF SKEWERS**  
  
**SPICED LAMB MEATBALLS**

**Non-Seafood**

served with a sweet and sour dipping sauce  
with a sweet and spicy drizzle  
served with sautéed onions, guacamole and sour cream  
with a rosemary port reduction add \$4.00 per guest  
stuffed with Stilton cheese and wrapped in apple wood bacon  
on toasted brioche with red pickled onions  
a spicy combination of tender chicken breast, carrots and crispy  
vegetables  
mini steak and bell pepper fajitas topped with a lime sour cream  
tender & juicy skewers topped with a spicy peanut sauce  
add \$1.00 per guest  
in a mini pita pocket with kalamata olive aioli



priced per guest, choose one at 5.65, two or more at 4.97 per selection.

**FRUIT DISPLAY** assorted seasonal fruit

**INTERNATIONAL CHEESE DISPLAY** a gourmet selection of brie, aged cheddar, gorgonzola, colby-jack and smoked gouda accompanied by seasonal fruits, grapes, crackers and baguette slices add \$2.00 per guest

**CALIFORNIA VEGETABLE CRUDITES DISPLAY** a beautiful display of garden vegetables including broccoli, carrots, cauliflower, mushrooms, cherry tomatoes, red and yellow peppers, served with a fresh herb dip

**CHIPS, GUACAMOLE AND SALSA** tri-colored corn tortilla chips served with fresh salsas and our special homemade guacamole

**SMOKED & GRILLED CHICKEN WINGS** chipotle peppers sauce, fresh herbs



## SALAD SELECTIONS

CHOOSE TWO, ADD A THIRD FOR 1.50 PER GUEST

**HOUSE SALAD**

mixed greens, dried cranberries candied nuts, crumbled blue cheese, balsamic vinaigrette

**FLORIDA FIELD GREENS**

organic spring mix, smoked tomato vinaigrette, grape tomatoes, feta cheese

**SWEET N' CREAMY COLESLAW**

purple and white cabbage, carrots, celery seed.

**BAKED REDSKIN POTATO SALAD**

house made dressing, green onion garnish

**MILD CHIPOTLE POTATO SALAD**

sweet gherkins, pickled red onions, celery

**FUSILI GOAT CHESE PASTA SALAD**

bell pepper, red onion, smoked tomato vinaigrette



## ACCOMPANIMENTS SELECTIONS

CHOOSE TWO, ADD A THIRD FOR 1.50 PER GUEST

**MAPLE BACON BBQ BEANS**

brown sugar, molasses and spices

**SWEET & SMOKEY VEGETARIAN BAKED BEANS**

caramelized onions, bell peppers, toasted spices

**PETITE CORN ON THE COB**

fresh herbs, soft butter

**OVEN ROASTED POTATOES**

rosemary, garlic, cracked black pepper

**CREAMY MASHED POTATOES**

roasted garlic, heavy cream, sage

**SAUTÉED VEGETABLE MEDLEY**

carrots, zucchini, yellow squash, red bell pepper

**ROASTED ROOT VEGETABLES**

carrots, parsnips, red onions, fresh herbs

**SWEET POTATO MASH**

heavy cream, cinnamon, brown sugar

**SAVORY MAC N' CHEESE**

aged cheddar, gruyere, parmesan



CHOICE OF TWO, ADD A THIRD FOR 3.95 PER GUEST

### POULTRY

- ROTISSERIE SMOKED BBQ CHICKEN**      championship BBQ spice rub
- PULLED BBQ CHICKEN**      poultry spice blend, Alabama pecan wood
- JERK CHICKEN**      scotch bonnet peppers, toasted spices, mount gay rum
- SLOW ROASTED PULLED TURKEY**      smoked sweet paprika, sage and spices
- GRILLED BREAST OF CHICKEN**      cajun seasoning

### PORK

- PECAN SMOKED PULLED PORK**      championship BBQ spice rub
- HARDWOOD GRILLED CHAMPIONSHIP RIBS**      St. Louis cut ribs, award winning rib rub
- PIG ROAST**      citrus marinade, pecan wood, spice rub (Add 4.95)

### BEEF

- SLICED FORT WORTH BEEF BRISKET**      certified Angus beef, house made championship spice rub.
- CALIFORNIA STYLE GRILED BEEF TRI-TIP**      house seasoning, horseradish cream sauce (Add 1.95)



CHOOSE ONE

- JALAPEÑO CORNBREAD**      shredded cheddar, whole kernel corn
- ASSORTED DINNER ROLLS**      soft grade A butter on the side



	<b>Deluxe BBQ Buffet</b>
Hors D' Oeuvres	
Buffet Tables with Floor Length Linens (linen color of your choice)	✓
Buffet Flower Arrangement	✓
Floor Length Buffet Linens w/ Overlay Colors of Your Choice	✓
Disposable Plates, Utensils & Napkins	
Silver Plated Flatware, Classic White China and Coordinating Linen Napkins	✓
Contemporary China Platters for Buffet Service with appropriate garnish	✓
Standard Glassware for Bar Service	✓
Pricing (Includes 2 hrs of food service)	
300 Guests & Up	
200 to 299 Guests	
150 to 199 Guests	
100 to 149 Guests	
50 to 99 Guests	

Above prices are subject to a 19.5% service charge and 7% sales tax; 9% for Miami Beach Venues.  
(Pricing Reflects a 4% Discount for Check, Wire Transfer or Cash Payments)

# EVENT ENHANCEMENTS

price does not include rentals or labor



## SOFT DRINK BAR

attended beverage station serving assorted Coca Cola soft drinks, water and Ice tea. Includes premium disposable drinkware and ice \$4.50(2hr) \$5.75(3hr) \$6.50(4hr) per guest

## BEER, WINE AND SOFT DRINK BAR

selection of domestic, import and light beers, choose any three beers (Heineken, Corona, Corona light, Budweiser, Bud light and Miller lite) a selection of red and white house wine, soft drinks, water, juices, ice, includes premium disposable drink ware, straws and cocktail napkins. \$15.95(2hr) \$17.95(3hr) \$18.95(4hr) per guest

## PREMIUM LIQUOR, BEER, WINE AND SOFT DRINK BAR

Absolute Vodka, Tanqueray Gin, Bacardi Rum, Jose Curevo, Seagrams VO, Jack Daniels, Dewars Scotch Bud, Bud Light, Miller Light, Heineken all bars include: Coca Cola soft drinks, club soda, tonic water, orange and cranberry, ice, stir straws, beverage napkins, premium disposable drink ware and appropriate fresh fruit garnishes. \$18.95(2hr) \$20.95(3hr) \$21.95(4hr) per guest

## TOP SHELF LIQUOR, BEER, WINE AND SOFT DRINK BAR

Kettle One Vodka, Bombay Sapphire Gin, Bacardi 8, 1800 Tequila, Crown Royal Whiskey, Jack Daniels, JW Black Label Bud, Samuel Adams, Bud Light, Miller Light, Heinekin, and Corona, top shelf bar includes: apple martinis, cosmopolitans, mojitos, premium margaritas, and assorted cordials all bars include: Coca Cola soft drinks, club soda, tonic water, orange, cranberry and pineapple juices ice, stir straws, beverage napkins, premium disposable drink ware, and appropriate fresh fruit garnishes \$21.95(2hr) \$23.95(3hr) \$24.95(4hr) per guest





## DESSERTS & COFFEE

### BAHAMIAN STYLE KEY LIME PIE

fresh berry garnish \$4.95 per guest

### ASSORTED INDIVIDUAL COBBLERS

apple, blueberry & peach with a buttery crumb topping  
\$4.95 per guest

### ASSORTED SCRUMPTIOUS DESSERT PLATTER

lemon bars, pecan bars, gourmet brownies \$3.95 per guest

### HOUSE MADE BROWNIES

Hershey's coco Powder \$1.49 per guest

### FRESHLY BAKED ASSORTED COOKIES

chocolate chip, peanut butter, oatmeal raisin & sugar  
\$1.49 per guest

### CHEFS CHOICE TROPICAL FRUIT PLATTER

Chef carved fruit featuring assorted seasonal & local fruit  
\$3.95 per guest



## GRILL STATIONS

### SIZZLING HAMBURGER & HOTDOG STATION

all beef hotdogs and juicy burgers with a station full of toppings, including, cheese, diced onion, lettuce, tomato ketchup, mustard, relish and hot sauce. \$5.95 per guest



**LARGE FLORAL BUFFET PIECE**

a perfect statement piece for a large serving buffet that will set the standard for your event and will live in the memories of your clients and guests.

\$150.00 standard collection and up.

**MEDIUM FLORAL BUFFET PIECE**

identical to the large buffet, scaled down to accommodate dessert, auction and coffee serving table areas.

\$50.00 standard collection and up.

**FLORAL TABLE CENTERPIECE**

the perfect complement to complete a dining table, coordinated with the decor of the table. arrangements are perfectly sized to fit your table.

\$40.00 standard collection and up.

**COCKTAIL TABLE FLORAL CENTERPIECE**

smaller detailed arrangement introducing the mood and feel of your event to your clients.

\$25.00 standard collection and up.

## EVENT PHOTOGRAPHY



### **\$500 Event Photography**

3 hours

Edited Pictures

DVD with all of the pictures

3 minute video montage of pictures