



SMOKE & SPICE

A GOURMET BBQ EXPERIENCE

Gourmet BBQ Buffet & Options
2016 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



	Deluxe BBQ Buffet
Hors D' Oeuvres	
Buffet Tables	✓
Buffet Flower Arrangement	✓
Floor Length Buffet Linens w/ Overlay (linen color 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	✓
Includes 2 hrs of food service	✓

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.