



# SMOKE & SPICE

A GOURMET BBQ EXPERIENCE

Tier I Urban BBQ Buffet & Options  
2013 edition



## SALAD SELECTIONS

CHOOSE TWO, ADD A THIRD FOR 1.50 PER GUEST

<b>HOUSE SALAD</b>	mixed greens, dried cranberries candied nuts, crumbled blue cheese, balsamic vinaigrette
<b>FLORIDA FIELD GREENS</b>	organic spring mix, smoked tomato vinaigrette, grape tomatoes, feta cheese
<b>SWEET N' CREAMY COLESLAW</b>	purple and white cabbage, carrots, celery seed.
<b>BAKED REDSKIN POTATO SALAD</b>	house made dressing, green onion garnish

## ACCOMPANIMENTS SELECTIONS

CHOOSE TWO, ADD A THIRD FOR 1.50 PER GUEST

<b>MAPLE BACON BBQ BEANS</b>	brown sugar, molasses and spices
<b>SWEET &amp; SMOKEY VEGETARIAN BAKED BEANS</b>	caramelized onions, sweet peppers, Smoke & Spice BBQ rub
<b>PETITE CORN ON THE COB</b>	fresh herbs, soft butter
<b>OVEN ROASTED POTATOES</b>	rosemary, garlic, cracked black pepper

## ENTREES

CHOICE OF TWO ADD A THIRD FOR 3.00 PER GUEST

### POULTRY

<b>ROTISSERIE SMOKED BBQ CHICKEN</b>	championship BBQ spice rub
<b>PULLED BBQ CHICKEN</b>	poultry spice blend, Alabama pecan wood

### PORK

<b>PECAN SMOKED PULLED PORK</b>	championship BBQ spice rub
<b>HARDWOOD GRILLED CHAMPIONSHIP RIBS</b>	St. Louis cut ribs, award winning rib rub

### BEEF

<b>SLICED FORT WORTH BEEF BRISKET</b>	certified Angus beef, house made championship spice rub.
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### BREAD

CHOOSE ONE

<b>JALAPEÑO CORNBREAD</b>	shredded cheddar, whole kernel corn
<b>ASSORTED DINNER ROLLS</b>	soft grade A butter on the side

## INCLUDED SERVICES

**buffet tables**  
**standard buffet linens**  
**disposable plates, utensils & Napkins**  
**Serving Utensils**  
**Serving Bowls and Chafers**

**uniformed wait staff** to setup, service and cleanup the buffet  
**event captain** to manage your food service and ensure buffet is maintained  
**2 hours of buffet food service**

## EVENT ENHANCEMENTS

price does not include rentals or labor

### BEVERAGES

#### 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.  
\$12.95(2hr) \$14.95(3hr) \$15.95(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.  
\$15.95(2hr) \$17.95(3hr) \$18.95(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  
\$18.95(2hr) \$20.95(3hr) \$21.95(4hr) per guest

## DESSERTS & COFFEE

<b>ASSORTED INDIVIDUAL COBLERS</b>	apple, blueberry & peach with a buttery crumb topping \$4.95 per guest
<b>HOUSE MADE BROWNIES</b>	Hershey's coco Powder \$1.49 per guest
<b>FRESHLY BAKED ASSORTED COOKIES</b>	chocolate chip, peanut butter, oatmeal raisin & sugar \$1.49 per guest
<b>CHEFS CHOICE TROPICAL FRUIT PLATTER</b>	Chef carved fruit featuring assorted seasonal & local fruit \$3.95 per guest
<b>COFFEE</b>	freshly brewed decaffeinated coffee served from a station with half & half, sugar, & sweeteners. \$2.49 per guest

## Grill & Carving Stations

<b>SIZZLING HAMBURGER &amp; HOTDOG STATION</b>	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
<b>WHOLE ROASTED PIG</b>	in a citrus marinade, rubbed with championship spices and cooked in a pecan wood fire. \$9.95 per guest

## FLORAL PACKAGES

<b>LARGE FLORAL BUFFET PIECE</b>	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
<b>MEDIUM FLORAL BUFFET PIECE</b>	identical to the large buffet, scaled down to accommodate dessert, auction and coffee serving table areas. \$50.00 standard collection and up
<b>FLORAL TABLE CENTERPIECE</b>	the perfect complement to complete a dining table, coordinated with the décor of the table. arrangements are perfectly sized to fit your table. \$40.00 standard collection and up
<b>COCKTAIL TABLE FLORAL CENTERPIECE</b>	smaller detailed arrangement introducing the mood and feel of your event to your clients. \$25.00 standard collection and up

**Tier I Urban BBQ Buffet pricing with labor and included services**

<b>Number of Guests</b>	500 - 5000	300-499	200 - 299	100 - 199	50 - 99
<b>Price per Guest</b>	Call for Quote				

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