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(305) 248-4535



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CATERING@SMOKEANDSPICE.COM



ONLINE
SMOKEANDSPICEEXPRESS.COM



SMOKE & SPICE

DELIVERING

to your catering needs!

About Us

• Opened in 2003 • Has always been family-owned and operated • Offers monthly specials through our monthly newsletter • On-site and delivery catering available • Offers corporate drop-off, outdoor picnic, special events, wedding and social services

a little more about us...

From its beginning in 2003 Smoke & Spice Catering has built a reputation from Fort Lauderdale to Key Largo for providing prompt, dependable service and food of the highest quality. Every meal is prepared and served by an expert team headed by Mark & Ingrid Rogers.

Corporate Events

Smoke & Spice provides catering services to scores of local businesses and government agencies. Our corporate catering service involves delivery and set-up of hot or cold lunches. Company picnics are our specialty, we offer one stop shopping for all of your picnic needs.

Private Events

Weddings, birthdays, baby showers, rehearsal dinners, and friends and family gatherings. We are here to help you make your special event memorable but more importantly hassle-free.

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FREE LUNCH PROGRAM

Order lunch for your company and receive a complimentary lunch for yourself! -EVERY TIME!-



All you have to do is visit our website smokeandspiceexpress.com and type "Smoke & Spice Free Lunch" in the general comments field of the order form or let us know on the phone when you place your order.

**No substitutions please. Offer only for Corporate Delivery.*



BREAKFAST

CONTINENTAL BREAKFAST \$7.95

Per Guest: 100 Guest Minimum

Includes a bountiful assortment of

- Fresh Baked Goods
- Cinnamon Rolls
- Bagels with cream cheese, butter and preserves
- Fresh Fruit Salad
- Orange Juice

HOT BREAKFAST \$11.95

Per Guest: 100 Guest Minimum

- Smoke & Spice Scrambled Eggs
- Fresh Baked Goods
- Cinnamon Rolls
- Bagels with cream cheese, butter and preserves
- Fresh Fruit Salad
- Orange Juice

HOT A LA CARTE

Per Guest: 100 Guest Minimum

- Bacon \$2.50**
- Sausage \$2.95**
- Home Fries \$2.50**
- Classic French Toast \$2.95**

2 slices per person. Made with a vanilla bean egg batter, served with fresh fruit, confectioners

YOGURT & FRUIT

Individual Chobani Yogurts \$2.95

Each: 20 minimum

Assorted Whole Fruit \$1.25

Each: 20 minimum

Fresh Sliced Fruit \$3.50

Per Guest: 20 guest minimum

BEVERAGE SERVICE

Per Guest: 100 Guest Minimum

- Fresh Brewed Coffee \$1.95**
- Fresh Brewed Decaf \$1.95**
- Assorted Bigelow Teas \$1.95**
- To Go Coffee Box \$2.50**
- To Go Decaf Box \$2.50**
- Orange Juice \$2.50**
100% Florida Premium
- Spring Water \$1.95**

SANDWICHES

Sandwich and Wrap packages include your choice of two sides. Artistically arranged on black platters with serving utensils, premium cutlery and plasticware. Mayonnaise and mustard served on the side.

SANDWICH PLATTER PACKAGE **\$11.95**

Per Guest: 100 Guest Minimum

Includes an assortment of 3 of the following:

- Wood Roasted Turkey Breast
- Roast Beef
- Ham and Cheese
- House made Chicken Salad
- Albacore Tuna
- Vegetarian: Sliced Cheese, Fresh Veggies and Guacamole



GOURMET WRAPS PACKAGE **\$11.95**

Per Guest: 100 Guest Minimum

Includes an assortment of 3 of the following:

- Classic Chicken Caesar
- Smoked Turkey with Tomato
- Roast Beef and Cheese
- Albacore Tuna
- Garden Vegetable

SANDWICH & WRAP SIDE SELECTIONS

The following sides are available for each of the sandwich and wrap packages

- House Salad
- Mild Chipotle Potato Salad
- Tri-Colored Italian Pasta Salad
- Individual Bags of Chips
- Traditional Garden Salad
- Real Deal Cole Slaw
- Tropical Fruit Salad



BOXED LUNCHES **\$11.95**

Per Box: 100 Box Minimum

Perfect for lunch on the GO! Your choice of sandwich or wrap. Includes:

- Potato Chips
- Cookie

Add whole fruit **\$1.25**

Add a beverage **\$1.95**

HOT BUFFETS

Packages include premium disposable dinnerware and serving utensils. Additional A La Carte entrees & sides are available with the purchase of a Hot Buffet.



BASIC PACKAGE **\$10.95**

Per Guest: 10 Guest Minimum

Includes 1 entree, 2 sides, assorted dinner rolls and pads of Grade A butter

DELUXE PACKAGE **\$13.95**

Per Guest: 10 Guest Minimum

Includes 2 entrees, 2 sides, assorted dinner rolls and pads of Grade A butter

SUPER DELUXE PACKAGE **\$15.95**

Per Guest: 20 Guest Minimum

Includes 3 entrees, 2 sides, assorted dinner rolls and pads of Grade A butter

ENTREE CHOICES

Chicken Provencal

Boneless breast of chicken topped with artichoke hearts, sun-dried tomatoes, olives and basil in a light cream sauce

Pasta Puttanesca

100% whole grain penne, black olives, capers, sun-dried tomatoes and red onions tossed in marinara sauce

Citrus Garlic Chicken

Rotisserie cooked chicken pieces marinated in our house made mojo sauce

Caribbean Shredded Pork

tender shredded pork and sautéed onions

Wood Grilled Beef Tri-Tip add \$3.95/guest

served sliced in its Natural Juices

SIDE CHOICES

Starches

- Roasted Garlic Mashed Potatoes
- Maple Bacon BBQ Beans
- Mac and Cheese
- Caribbean Rice and Beans

Vegetables

- Roasted Root Vegetables
- Sautéed Vegetable Medley
- Corn on the Cob
- Sweet Island Plantains

Salads

- House Salad
- Tossed Garden Salad
- Mild Chipotle Potato Salad
- Real Deal Cole Slaw
- Tri-Colored Italian Pasta Salad
- Tropical Fruit Salad

NEED CHAFERS?

RESUSABLE WIRE CHAFING SET

\$14.99

Each

Includes wire frame, water pan, food pan spacers, (2) 2 hour sterno fuel cans and set-up



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Packages include premium disposable dinnerware and serving utensils. Additional A La Carte entrees & sides are available with the purchase of a BBQ Buffet.

BBQ BUFFETS

BBQ BUFFET	\$9.95
Per Guest: 10 Guest Minimum	
Includes 1 entree, 2 sides, assorted dinner rolls and pads of Grade A butter	
DELUXE BUFFET	\$11.50
Per Guest: 10 Guest Minimum	
Includes 2 entrees, 2 sides, assorted dinner rolls and pads of Grade A butter	
SUPER DELUXE BUFFET	\$12.95
Per Guest: 20 Guest Minimum	
Includes 3 entrees, 2 sides, assorted dinner rolls and pads of Grade A butter	



ENTREE CHOICES

Fresh Pulled Pork

A customer favorite and one of our most popular BBQ entrees

Pulled Chicken

Pit roasted and hand pulled chicken thighs

BBQ Chicken on the Bone

Rotisserie smoked chicken pieces

Grilled Chicken Breast

Glazed with our championship BBQ sauce

Smoked Jalapeno Sausage

A Texas smoke house specialty made with jalapeños and cheddar cheese then slow cooked in our pit

Sliced Beef Brisket **add \$1.95/guest**

USDA Prime, skillfully trimmed, seasoned with our house rub and slowly cooked for 21 hours over a pecan wood fire

NEED CHAFERS?

RESUSABLE WIRE CHAFING SET

\$14.99

Each

Includes wire frame, water pan, food pan spacers, (2) 2 hour sterno fuel cans and set-up

SIDE CHOICES

Starches

- Roasted Garlic Mashed Potatoes
- Maple Bacon BBQ Beans
- Mac and Cheese
- Caribbean Rice and Beans

Vegetables

- Roasted Root Vegetables
- Sautéed Vegetable Medley
- Corn on the Cob
- Sweet Island Plantains

Salads

- House Salad
- Tossed Garden Salad
- Mild Chipotle Potato Salad
- Real Deal Cole Slaw
- Tri-Colored Italian Pasta Salad
- Tropical Fruit Salad



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BEVERAGES

Tea & Lemonade **\$1.95**

Per Guest: 10 Guest Minimum

Enough for each guest to get two glasses. Includes choice of two of the following: tea, Sweet Tea or Lemonade. Plus cups, ice, stirrers, lemons and sweeteners

Chilled Spring Water & Sodas **\$1.95**

Per Guest: 10 Guest Minimum

Individual bottles of Coke Products

20 Pound Bag of Ice **\$9.95**

Each

PLATTERS

Beef Brisket Sliders **\$3.95**

Per Guest: 10 Guest Minimum

Includes 2 tender pecan smoked beef brisket and caramelized onion sliders per guest

Pulled Pork Sliders **\$2.95**

Per Guest: 10 Guest Minimum

Includes 2 juicy pulled pork sliders topped with Smoke & spice BBQ Sauce per guest

Pulled Chicken Sliders **\$2.95**

Per Guest: 10 Guest Minimum

Includes 2 sliders per guest of our popular pulled chicken with sliced sweet pickles

Guava Lava Wings **\$3.75**

Per Guest: 10 Guest Minimum, 3 Wings per Guest

Mild or hot wings glazed with our house made guava lava BBQ Sauce

Vegetable Crudité **\$3.95**

Per Guest: 20 Guest Minimum

Fresh and colorful array of the season's finest, served with buttermilk ranch dip

Hummus & Grilled Pita **\$2.95**

Per Guest: 20 Guest Minimum

Roasted red pepper hummus served with grilled pitas and cucumber

Cheese & Berries **\$3.95**

Per Guest: 20 Guest Minimum

Domestic cheeses, seasonal berries and grapes served with crackers

Chips, Guacamole & Salsa **\$3.50**

Per Guest: 20 Guest Minimum

Corn chips, fresh made guacamole & west Texas salsa

Freshly Sliced Fruit Platter **\$3.75**

Per Guest: 20 Guest Minimum

ENHANCEMENTS

SWEETS

Assorted Cookie & Brownies Platter **\$1.95**

Per Guest: 10 Guest Minimum

Peach Cobbler **\$2.25**

Per Guest: 24 Guest Minimum, sold in increments of 24

A LA CARTE

St. Louis Spare Ribs **\$24.00**

Per Slab

Hands down our favorite ribs! Bold and full of flavor, you may not want sauce

Baby Back Ribs **\$24.00**

Per Slab

Meaty & tender, slow cooked and based with Smoke & Spice Original Sauce

Starches **\$1.25**

Per Guest: 10 Guest Minimum

Vegetables **\$1.95**

Per Guest: 10 Guest Minimum

Salads **\$1.75**

Per Guest: 10 Guest Minimum

Individual Bags of Chips **\$1.50**

Per Guest: 20 Guest Minimum

Pickle Tray with Black Olives **\$1.50**

Per Guest: 20 Guest Minimum



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...BECAUSE YOUR EVENT IS IMPORTANT

Quality

At Smoke & Spice we promise to use only superior quality products. We will not purchase lower quality items in order to protect our profit. Providing superior quality ingredients at fair value pricing, restricts our ability to discount except in cases where very large quantities are ordered.

Insurance

Smoke & Spice and their clients are protected by the maximum recommended coverage in product liability, auto, workmen's compensation and liquor liability insurance. Certificates of insurance are provided upon request. Any additional insurance coverage requested by our clients will be at an additional expense to the client.

Portions

Food and beverage portions are based on over 26 years of combined catering experience. Our chefs calibrate a slight overage into each order; however, please notify your sales representative if you expect larger than normal consumption or if there will be special dietary needs at your event. We do have the ability to provide food service for most dietary needs.

Guest counts

Final guest counts are due (7) days prior to the event. After that date, increases are accepted but menu substitutions may be necessary due to food, equipment and staffing, decreases are not.

Cancellations

We understand that there are acts of God, family emergencies and other contributing factors that may lead to a cancellation after an event is contracted or confirmed. Some simple steps exist to help our clients:

- Cancellations must be called into our office and confirmed by e-mail
- 100% of the catered food is due to confirm an event
- Specialty food items are non refundable
- Up to and including 7 days prior to event, 50% of the catered food is non refundable
- Day of event and 3 days prior to event, 100% of the catered food is non refundable
- 1 to 2 days prior to event client may reschedule catered food, however perishable items and incurred additional expenses (Additional Expenses: labor, parts, loss of use) may be extra. 50% deposit will be credited toward the new date. If new date is cancelled then the 50% deposit will not be refunded.

Delivery and service fees

In order to keep the pricing fair, delivery fees are additional variable expenses beyond the listed menu prices and are based on distance. The fee covers fuel, man-hours and equipment depreciation.

Pricing

Pricing is subject to change due to market conditions. Menu version 1/01/2018

Notice

We appreciate a 7 day notice for all orders but we do try to accommodate last minute orders. During particularly busy seasons, more notice may be required. We always recommend placing your order as soon as you decide to use us to cater your event. Next day ordering is available until 12:00 PM, but it may be subject to availability and our delivery schedule.