

Catering



**SMOKE
LOCAL**
SMOKIN' WITH CHRIS

April 19, 2024

How Does It Work?

Review the following menu and our catering information available online, including our catering policies, then get in touch with our catering staff with any questions or to initiate our booking process!

Your estimate will include the CATERING PACKAGE of your choice plus a custom MENU perfect for your event.

Email • catering@smokinwithchris.com (recommended)

Call • 860-458-4508

PLEASE NOTE...

- **We recommend ordering catering 2+ weeks out**, but we may be able to fit your order in, so feel free to check in!
- Weekend (Fri-Sun) catering events are in high demand; therefore, availability may be limited.
- At times our capacity and/or supplies are limited; therefore, not all items may be available.
- Most menu items are available for pick up same week; however, some menu items may need 2+ weeks' notice. These items are indicated throughout the menu.
- **To order pick-up with a week's notice or less, please call the restaurant directly at 860-620-9133 x1.** When placing such orders, payment will be due at time of ordering via credit/debit (to pay cash, orders will need to be placed in person at the restaurant). Our restaurant staff handle same-week pick-up orders directly, so please make sure to review the menu fully and have a specific order planned when calling in as our catering staff will not be on hand to answer detailed questions. These orders are subject to availability.

Catering Packages

PICK-UP

Pick up your order hot & ready at Smokin' with Chris (cold pick-ups also available).

PRICING: Customized menu + add-ons (such as chafing dishes) + sales tax

DELIVERY ONLY · \$200 BASE PRICE* (\$100 FOR SOUTHLINGTON)

We deliver your order to a location within a 30-mile radius.

PRICING: Customized menu + add-ons (such as chafing dishes) + base price + modification (if needed)* + sales tax

DELIVERY & SET-UP · \$300 BASE PRICE*

We deliver your order to a location within a 30-mile radius and set up your buffet.

PRICING: Customized menu + add-ons (such as chafing dishes) + base price + modification (if needed)* + sales tax

DELIVERY, SET-UP & SERVE · \$650 BASE PRICE*

We deliver your order to a location within a 30-mile radius and set up, serve, and clean up your buffet.

PRICING: Customized menu + add-ons (such as chafing dishes) + base price + modification (if needed)* + 18% service charge + sales tax

***MODIFICATION OF BASE PRICE:** For events outside a 30-mile radius, catering packages can be modified by adding an add'l travel fee (if the distance can be accommodated). The base price for the DELIVERY, SET-UP & SERVE package includes 2 buffet staff for 2 hours of service with a menu of approx. 6 food items or less and a headcount of approx. 80 or less. Catering packages may be able to be modified by adding add'l time and/or add'l staffing, as appropriate, to account for increased headcount, timing, or menu size. BASE PRICES do not include sales tax or, when appropriate, the 18% service charge.

Speciality Appetizers

*Our appetizers feed approximately 50 people.
Specialty appetizers require 2 weeks' notice.*

Seasonal Fruit Platter • \$150 *GF

Artisan Cheese Platter • \$150

Served with crackers.

1/2 Tray Pineapple & Jalapeno Salsa • \$60 *GF

Served with corn chips.

Full Tray Grilled Pineapple Skewers • \$120 *GF

Sprinkled with brown sugar, chili powder & citrus marinade.

Vegetable Crudite Platter • \$100 *GF

Served with house-made Ranch dressing.

Full Tray Smoked Balls & Weenies • \$125

Hot dogs & house-made smoked meatballs in a sweet & tangy BBQ sauce.

Full Tray Smoked Meatballs • \$145

House-made smoked meatballs in a sweet & tangy BBQ sauce.



Everyday Appetizers

Our appetizers feed approximately 50 people.

1/2 Tray Brisket Queso Dip • \$70

Smoked chopped brisket in our house-made cheese sauce, served with corn chips.

1/2 Tray Cheesy Sloppy Chris Dip • \$70 *GF (GF chips available upon request)

Joe's brother. Ground beef simmered in southwestern sweet & spicy BBQ sauce in our house-made cheese sauce, served with corn chips.

1/2 Tray Smokin' Chilli & Chips • \$115 *GF (GF chips available upon request)

Served with sour cream, cheddar cheese & corn chips.

Full Tray Grilled Pork & Beef Kielbasa • \$180 *GF

Bite-size portions served with sauerkraut and spicy mustard on the side.

Slider Stations

Our #1 Seller! Our Slider Stations feed approximately 40 people.

**Slider Stations can be made GF by upgrading from slider rolls to GF sandwich rolls.*

Sliders do not come pre-assembled

Pulled Pork Slider Station • \$250

Full tray pulled pork, pint of JR's BBQ Sauce, 1/2 tray coleslaw & 40 slider rolls.

Chopped Brisket Slider Station • \$260

Full tray chopped beef brisket, pint of Chris's BBQ Sauce & 40 slider rolls.

Pulled Chicken Slider Station • \$200

Full tray smoked pulled chicken, pint of Chris's BBQ Sauce & 40 slider rolls.

Sloppy Chris Slider Station • \$210

Full tray Sloppy Chris, shredded cheese & 40 slider rolls.



Ribs, Chicken & Meatloaf

Baby Back Ribs • \$29/Rack *GF

Slow smoked pork ribs prepared with a mild dry rub. Our Baby Back ribs are basted with and olive-oil mustard sauce to keep them moist while they grill. JR's BBQ Sauce on the side.

Sloppy Spare Ribs • \$27/Rack *GF

Our pork spare ribs are slowly smoked then basted with Chris's tangy BBQ Sauce (hints of orange and molasses) for a delicious, sweet and savory bite.

**Served wet*

Smoked Chicken • \$3.50/Each *GF

Boneless Thighs or Boneless Chicken Breast.

Choice of Sauce or Rub:

Sauces: Chris's BBQ • Teriyaki • Honey Chipotle

Rubs: Old Bay Rub • Blackened • Garlic & Herb

Stuffed Meatloaf • \$6.50/Each

Pinwheel rolled pork & beef smoked meatloaf wrapped in bacon & stuffed with Virginial ham & smoked gouda, topped with BBQ gravy.

Portioning Ribs

We cut our ribs into 2-3 rib portions. There are 5-6 portions in each rack.



Proteins by the Tray or Pound

		Full Tray	Half Tray	Pound
Pulled Pork *GF	Slow smoked pork butt & JRs BBQ sauce	\$200	\$100	\$20
Chopped Beef Brisket *GF	Slow smoked chopped brisket & Chris's BBQ sauce	\$240	\$120	\$24
Smoked Pulled Chicken *GF	Pulled smoked chicken & Chris's BBQ sauce	\$180	\$90	\$18
Sloppy Chris *GF	Ground beef simmered in southwestern sweet & spicy BBQ sauce	\$180	\$90	\$18
Beef Brisket Burnt Ends *GF	Seasoned & double smoked, sauced with Carolina Kicker sauce	\$275	\$135	n/a
Pork Belly Burnt Ends *GF	Sauced with bourbon BBQ	\$275	\$135	n/a
Vegan Sausage & Peppers *GF	**Orders for this item must be finalized at least two weeks prior**	\$180	\$90	n/a

Protein Full Trays are ~10 lbs (1/4 lb per person for 40 people) & Protein Half Trays are ~5 lbs (1/4 lb per person for 20 people). A quart feeds approx. 3-4 people, and a pint, approx. 1-2. The amount of food you need depends on your menu (# of items) and your guests.

Need help deciding? Email catering@smokinwithchris.com, and our catering manager can help you customize the perfect menu.

Sides by the Tray, Quart or Pint

		Full Tray	Half Tray	Quart	Pint
Mac & Cheese (Traditional or Southwestern)	House made cheese sauce (blended with chili powder, chipotle, ancho & cayenne peppers for the southwestern version)	\$95	\$47.50	\$18	\$9
Baked Beans *GF	Prepared with brown sugar, molasses & Spanish onion	\$75	\$37.50	\$18	\$9
Seasonal Grilled Veggies *GF	A mix of in-season vegetables **Orders must be finalized at least two weeks prior**	\$50	\$25	n/a	n/a
Collard Greens *GF	Fresh collards sautéed with onion, crushed red pepper & vinegar	\$80	\$40	\$15	\$8
Roasted Potatoes *GF	Roasted with blended oil with garlic, spices & onion	\$65	\$32.50	n/a	n/a
Coleslaw *GF	Creamy, mayo-based	\$60	\$30	\$13	\$7
Cucumber Salad *GF	Sliced cucumber & Spanish onions in a light vinaigrette	\$60	\$30	\$13	\$7
Green Salad *GF	Mixed greens, tomato, cucumber, carrots & red onion. Comes with a pint of Ranch or Italian. \$7 Upgrade for Roasted-Garlic Balsamic or our House-Made Bleu Cheese Dressing	\$50	\$25	n/a	n/a
Mini Cornbread Muffins (Traditional)	House baked daily, served with butter (on the side)	\$50	\$25	n/a	n/a
Mini Cornbread Muffins (Jalapeño Cheddar)	House baked daily, served with butter (on the side)	\$60	\$30	n/a	n/a
Loaded Potato Salad *GF	Creamy mayo based & loaded with bacon, egg, onion, celery & relish **Orders for this item must be finalized at least two weeks prior**	\$80	\$40	n/a	n/a

On average, our Sides Full Trays feed ~40-50 people. Mac & Cheese, Roasted Potatoes & Mixed Green Salad feed ~30-40 people, and Coleslaw & Baked Beans feed ~50-60. A quart feeds approx. 3-4 people, and a pint, approx. 1-2. The amount of food needed will depend upon your menu (# of items) and your guests. Need help deciding? Email catering@smokinwithchris.com, and our catering manager can help you customize the perfect menu.

Add-Ons for Catering Packages

To-Go Boxes • \$1/Each

Disposable Entrée Plates, Utensils & Napkins • \$1/Each

Disposable Appetizer Plates, Utensils & Napkins • \$.75/Each

Faux White China & Silver Disposable Entrée Plates & Utensils • \$1.50/Each

Faux White China & Silver Disposable Appetizer Plates & Utensils • \$1.25/Each

Disposable Chafing Dishes with Plastic Serving Utensils • \$20/Each

Includes wire chafing rack, water tray, 2-hr stereo & plastic serving utensils.

Disposable Hot Boxes • \$3.50/Each

These are cardboard boxes designed to hold 1 full tray. They're rated to keep your food warm for up to 2 hours & are great for transport!

Hot Box Rental • \$25/Each

Each box holds up to 5 trays. They're rated to keep food warm for up to 4 hours. Rentals are due back to the restaurant within 3 days.



Party Favors

SAUCES & RUB

All our sauces are GF!

Chris's BBQ Sauce • \$11/Pint • \$22/Quart • \$90/Gallon

Slightly sweet Kansas City style tomato-based sauce with hints of orange and ginger!

J.R.'s BBQ Sauce • \$11/Pint • \$22/Quart • \$90/Gallon

Memphis southwestern style sauce with a slight spice kick!

Carolina Kicker BBQ Sauce • \$11/Pint • \$22/Quart • \$90/Gallon

Traditional mustard-vinegar based sauce with a zing! Medium heat.

Alabama White BBQ Sauce • \$14/Pint • \$28/Quart

A creamy and tangy twist on the traditional BBQ Sauce! Mayo based.

Chris's Dry Rub • \$13/Each

Bottled & ready to go! Customizable labels available for your special event.

**Requires 30 days' notice.*

SWAG

Tees \$20-\$25, Hoodies \$40 & Hats \$15

