



Menu Suggestions

Please feel free to print this great menu suggestion planner in advance of contacting us to discuss your event. The three questions that determine pricing for any event are the menu (food and beverage selections), number of guests, and the location. Hey, if you want to have a barbeque on the moon we can make it happen, but it will cost a little more than the same event hosted at the local armory.

Date of Event:

Time of Day event will take place:

Location of Event:

Number of Guests:

All of our meats are slow smoked on wood burning pits and we use only aged red oak to smoke the meat up to 24 hours depending on the cut and type of meat. The end product will exceed anything you've ever tasted before.

I personally guarantee it. Call or email us today to reserve your date and discuss your menu.

Rusty Griffin
229-740-0484
smokintemptations@mediacombb.net

Check any of the following that you are interested in:

Entrée Suggestions:

- Low country boil
- Aged & hand-cut grilled steaks
- Smoked Boston butt
- Smoked baby back, St. Louis style, or spare ribs
- Golden grilled chicken whole, half, pieces, or tenders
- Smoked pork loin, pork tenderloin, or pork chops
- Whole hog

- Sausage
- Aged prime rib
- Beef roast
- London broil
- Beef brisket
- Ham

(see more entrées on next page)

(entrées continued)

- Turkey
- Turkey breast (bone-in or boneless)
- Hamburgers
- Hotdogs
- Meatballs
- Grilled shrimp
- Smoked salmon
- Fried fish and seafood
- Fried chicken

We also offer award winning, **homemade** barbecue sauce. Great with almost any entrée!

Sides:

- Brown rice casserole
- Potato salad
- Baked potato
- Roasted new potatoes (when available)
- Hash brown casserole
- Macaroni & cheese
- Cheese grits
- French fries
- Basil green beans
- Cole slaw
- Corn on cob
- Fresh garden salad
- Slow cooked baked beans
- Mandarin orange salad
- Brunswick stew
- Buns or fresh baked yeast rolls

Hors d'oeuvres:

- Chicken strips
- Chicken wings
- Sliders
- Meatballs
- Lil' smokies cocktail links
- Finger sandwiches
- Sausage balls
- Sliced meat tray
- Garden crisp veggie tray with dip
- Fresh fruit tray with dip
- Cheese ball & crackers
- Mixed nut trays
- Cheese trays

Desserts to die for:

- Homemade banana pudding
- Chocolate mousse pie
- Sheet cakes
- Peach cobbler
- Cheesecake