



# GOOD SMOKE BBQ

Modern · Barbecue · Experts

## Starters

**The People's Wings** – A two time People's Choice winner! First we braise and smoke jumbo chicken wings, next we lightly bread them and fry them crisp. Lastly we toss them in our secret people's sauce. Served with a Maytag blue cheese sauce....\$10.95 per dozen

**Pulled Pork Eggrolls** – These are not your standard egg rolls. Made with slow smoked pork shoulder, crispy slaw and served with Good Smoke mustard BBQ sauce...\$2 per piece (25 piece min.)

**Moink Balls** – Bacon wrapped, Good Smoke Beef rubbed meatballs, slow smoked and served with our homemade BBQ sauce.....\$75 per tray (approx. 150 pieces)

**Hudson Valley Pizza** – Good Smoke BBQ's championship winning grilled pizza. Made with homemade red sauce, thick sliced pepperoni, smoked mozzarella, shaved parmesan and fresh basil.....\$13.95 per pizza ( 12" 8 piece)

**Brisket Bacon Cheddars** – Ground brisket slider dusted with Good Smoke Beef Rub and topped with crispy bacon, smoked cheddar and BBQ sauce....\$3.25 each

**Tequila Lime BBQ Shrimp** – Pan seared drunken shrimp finished with our honey-habenero BBQ glaze.....\$20.95 per pound (approx. 26 pieces)

**ABT's – Stuffed Jalapenos** – Fresh seeded jalapenos stuffed with our Good Smoke cream cheese/blue cheese blend, dusted with our rub, wrapped in bacon and slow smoked.....\$18.95 per dozen

**Veggie Fritters** – Zucchini, squash, eggplant and other seasonal vegetables lightly battered and pan fried served with a roasted red pepper/smoked paprika aioli.....\$24.95 per 14" tray (approx. 45 pieces)

**Andouille Puffs** – Local andouille sausage wrapped in puff pastry served with grilled vidalia onions and Good Smoke BBQ mustard sauce....\$1.75 per piece (25 piece min.)

**Pulled Chicken Phyllo Cups** – Good Smoke pulled chicken salad with tomatoes and scallions baked in a phyllo cup finished with homemade guacamole and aserda cheese....\$1.25 per piece (25 piece min.)

**Queso Fundido** – Homemade cheese sauce with fire roasted poblano peppers served with house fried blue corn chips....\$3 per person

## Salads

**Cous Cous Salad** - Made with cous cous, pine nuts, dried cranberries, cucumber, carrot, chives and a honey-dijon balsamic dressing

**Chopped Salad** - Crispy romaine with roasted corn, tomatoes, red onion, smoked sharp cheddar cheese, and a Southwest ranch dressing

**Late Summer Fruit Salad** - Fresh strawberries, watermelon, blueberries, peaches and blackberries

**Tropical Fruit Salad** - Pineapple, mango, kiwi, mandarin oranges, bananas, and strawberries

**Napa Cabbage Salad** - Made with romaine lettuce, napa cabbage, toasted almonds, and mandarin oranges with a sesame citrus vinaigrette

**Southwestern Caesar Salad** - Romaine hearts with shaved parmesan cheese, red chile croutons and a lemon chipotle dressing

**Mixed Greens Salad** - Mixed field greens with sun dried tomatoes, toasted almonds, crumbly blue cheese and a honey balsamic dressing

## Sides

**Good Smoke BBQ Smoked Potato Salad** - Classic mayonnaise potato salad with smoked potatoes

**Honey Cornbread** – Our homemade cornbread drizzled with honey (chopped jalapeños on request)

**Bickham's Potato Salad** - Made with crispy bacon, poblano peppers, tomatoes, onion and fresh parsley

**Chorizo Black Beans** – Spicy and savory black beans made with JB's famous chorizo

**Bickham's Baked Beans** - Sweet and savory with crushed pineapple and crispy onions

**JB's Pasta Salad** - Bowtie pasta, smoked cheddar and fresh veggies tossed with a creamy chipotle dressing

**Classic Mac Salad** - Elbows, celery, onion, hard boiled egg with a mayo dressing

**Smoked Sweet Potato Gratin** - Sweet potatoes layered with a smoky chipotle cream sauce

**Red Beans and Rice** - A southern bayou classic!

**Garlic Herb Roasted Potatoes** – A mixture of roasted yukon golds and red bliss potatoes tossed with fresh herbs, garlic and olive oil

**Good Smoke Chili** – Our award winning secret recipe served with fresh diced red onion, jalapeno and smoked cheddar

**Grilled Summer Veggies** – Seasonal vegetables grilled to perfection and tossed in a roasted shallot/clover honey vinaigrette

**Grilled Corn on the Cob** – Fresh corn grilled and basted with a maple-chipotle chive butter

**JB's Mac-N-Cheese** – Thick and cheesy creamy goodness

## Mains

**Baby Back Ribs** – Two time Peoples Choice award winning ribs done just the way we do for competition, with Good Smoke Pork Rub and sauce

**Beef Brisket** – Slathered in Good Smoke beef rub, slow smoked for 12 hours then sliced or chopped with competition sauces to your specifications

**Pork Shoulder** – Bathed in Good Smoke Pork rub, smoked for 14 hours then sliced, pulled or chopped with competition sauces to your specifications - served with cilantro-chile slaw and fresh Kaiser rolls.

**Good Smoke Chicken** – A mixture of drums and thighs, or boneless skinless breasts that have been honey brined, rubbed, smoked for 2 hours then grilled with our competition sauce.

**Grilled Sausage** – Locally made mild and hot Italian sausage served with sautéed bell peppers and sweet onions, fresh rolls and Good Smoke BBQ mustard sauce

**Santa Maria Tri Tip** – Honey-garlic glazed grilled tri tip steak served on crusty grilled French bread, finished with salsa cruda and gorgonzola cheese

**Maple-Mustard Salmon** – Starts on the smoker then finishes on a hot grill with hints of ginger and soy.

## A Step Up

**Filet Mignon** – Whole tenderloins rubbed with our signature beef rub, smoked then fire grilled to a perfect medium rare, served truffled wild mushrooms and Good Smoke BBQ horseradish cream

**Prime Rib** – Garlic and herb rubbed bone in rib, smoked then cut into cowboy steaks grilled to your specifications served with a maytag blue fondue and chipotle béarnaise

**Grilled Lobster** – Cold water tails skewered in the shell then grilled, split and finished with a lemon-serrano basil butter

**Wagyu Brisket** – A wet aged, well marbled, antibiotic and hormone free brisket that's marinated, competition rubbed and slow smoked to perfection. Sliced and served with an array of seasonal sauces in it natural jus

**Berkshire Pork Butt** – For the perfect combination of juiciness, flavor and tenderness when it comes to pork, Berkshire is the only way to go – injected, rubbed, slow smoked then prepared to your liking with Good Smoke BBQ sauces, cilantro-chile slaw and fresh Kaiser rolls

Contact us for a Quote – 585.210.BBQ1

We will create a custom package for every occasion

Packages range from \$12.95-\$35.95 per person

Prices will vary on menu selections, market prices, season, location of event, and type of service

We offer everything from Drop Off to Premium Full Service to meet your specific needs

## **Sample Menus**

1 Main - Pork shoulder

2 Sides – Bickham’s potato salad - Honey cornbread

1 Salad – Chopped Salad

Local Delivery and Set-up: \$12.95 per/person + sales tax and 18% service charge

2 Main – Baby Back Ribs – Good Smoke Chicken

2 Sides – Good Smoke Chili – JB’s Mac-n-Cheese

2 Salads – Tropical Fruit Salad – Southwestern Ceasar

Local Delivery and Set-up: \$16.95 per/person + sales tax and 18% service charge

\*Prices include disposable plates/napkins/utensils/serving trays and bev-naps

## **The Pit Master**

2 Main – Santa Maria Tri-Tip – Baby Back Ribs

2 A step up – Grilled Lobster – Prime Rib

3 Salads – Chopped salad – Cous Cous Salad – Mixed Greens Salad

3 Sides – Smoked Sweet Potato Gratin- Grilled Corn on the Cob – Chorizo Black Beans

\*Complimentary Cornbread

- Our 20’ Full Service Concession Trailer on site

- Our Mobile BBQ Pits on site

- Servers, Bussers, Set-up, Clean up

- Contact rental company for all rental needs...linens, tables, chairs, plates, flatware, stemware ect.

\*\$35.95 per person + sales tax 18% service charge

\* 75 person Minimum