

Smoke On The Water Breakfast Catering

Staffed events include a 25% Service Fee | Gratuity is at the client's discretion
No service fee on pick-up or drop off orders | Delivery Fee is \$25

Individual Breakfast Items

Breakfast Sandwich 12.75
toasted challah, bacon jam, bacon, egg & cheddar omelet

Ham & Swiss Croissant 10.50
Topped with tomato & a fried egg

Breakfast Burrito 13.50
House made chorizo, scrambled eggs with onions & roasted red peppers, cheddar cheese, jalapenos & cilantro

Pastries

Croissants \$3.50

**Apple Bourbon Banana
Bread Loaf \$13**

\$3.50 each \$35/dozen

Sunshine Buns
cinnamon rolls with a hint of orange zest

Sticky Buns

Cinnamon Rolls

Blueberry Muffins

Bagels

**NY Style Bagels and Cream
Cheese**

\$4.50 each

\$45 per dozen

bagel options:
*plain, garlic, everything,
cranberry/cinnamon,
everything or asiago*

Smoke On The Water

Group Breakfast Items

Breakfast Casseroles \$65 each
feed 10-14 people

Sausage and Cheese Casserole

House made breakfast sausage, cheddar cheese, onions and red peppers.

Build Your Own Casserole

Choice of One Meat: *bacon, sausage patties, sausage links, or Canadian bacon*

Choice of One Cheese: *cheddar, Swiss, or provolone*

Choice of Two Vegetables: *spinach, mushrooms, tomatoes, caramelized onions, sautéed onions, red peppers, or roasted red peppers*

Quiches \$45 each
feed 8 people

Quiche Lorraine

bacon, fresh thyme, Swiss cheese, and caramelized onions

Build Your Own Quiche

Choice of One Meat: *bacon, sausage patties, sausage links, or Canadian bacon*

Choice of One Cheese: *cheddar, Swiss, or provolone*

Choice of Two Vegetables: *spinach, mushrooms, tomatoes, caramelized onions, sautéed onions, red peppers, or roasted red peppers*

Wild Mushroom & Yukon Gold Potato Hash

8-10 Servings \$28

12-14 Servings \$42

Fresh Fruit

8-10 Servings \$32

12-14 Servings \$48

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Lunch Catering Menu

Sandwiches

Included: Kettle Chips & Dill Pickles

SoW Club \$16

toasted challah, chipotle mayo, bacon, Tuscan herb roasted chicken, and prosciutto with lettuce and tomato

Smoked Chicken Salad Croissant \$16

smoked chicken salad with celery, onions, and dried cranberries topped with toasted walnuts and mixed greens

Chicken Wrap \$14

flour wrap with chipotle mayo, mixed greens, Tuscan herb roasted chicken and roasted red peppers

Chicken Bahn Mi \$16

marinated chicken on a hoagie bun with Sriracha mayo and topped with pickled vegetables, cucumber, jalapeno peppers and cilantro

House Made Sides

Apple Slaw: Pint \$5 Quart \$10

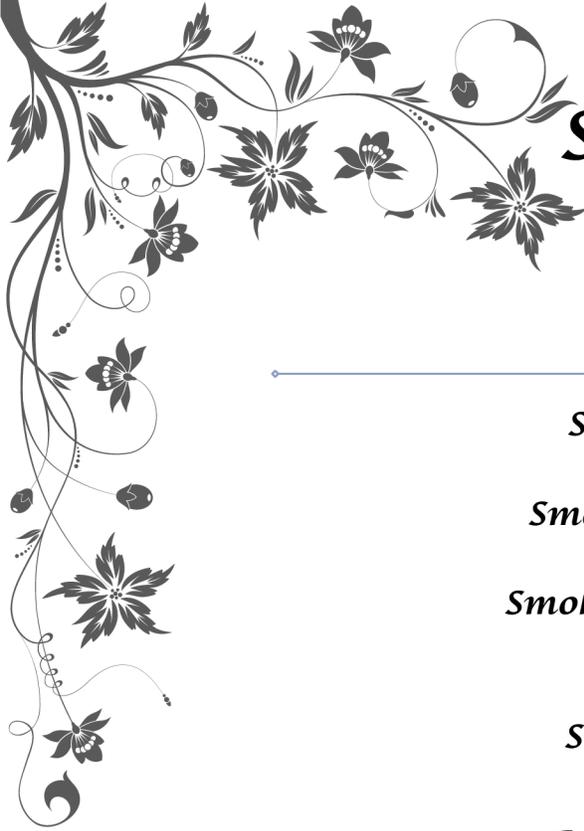
Baked Beans: Pint \$6 Quart \$12

Creamy Cucumber Salad: Pint \$6 Quart \$12

Broccoli Salad: Pint \$7 Quart \$14

Macaroni Salad: Pint \$7 Quart \$14

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BBQ Pick-up Menu

Meats

Smoked Brisket \$18 per pound

Smoked Pulled Pork \$12 per pound

Smoked Whole Chicken \$12 per pound
3-4 pound chickens

Smoked Salmon \$25 per pound

House Made Sides

Apple Slaw: Pint \$5 Quart \$10

Baked Beans: Pint \$6 Quart \$12

Creamy Cucumber Salad: Pint \$6 Quart \$12

Broccoli Salad: Pint \$7 Quart \$14

Macaroni Salad: Pint \$7 Quart \$14

Desserts

Key Lime Pie \$18
feeds 8

Tiramisu \$36
half sheet pan - feeds 12

Apple Pie \$22
feeds 8

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Smoke On The Water BBQ Buffet Menu

Price per person \$22 without dessert option
\$26 with dessert

Your quoted proposal will include dishes and cutlery
25% Service Fee ; Gratuity is at the client's discretion

Optional Addition:

Attendant Service includes two servers at \$125 each to help serve and clear plates/silverware

MEATS (pick up to 2)

Smoked Brisket

served with our house made BBQ sauce

Smoked Pork Shoulder

served with our house made BBQ sauce

Smoked Chicken

served with our house made BBQ sauce

Smoked Salmon

SIDES (pick up to 3)

Baked Beans

Broccoli Salad

Corn Bread

Pasta Salad

Cole Slaw

Optional Desserts

Pavlovas

Crème Brûlée

Tiramisu