

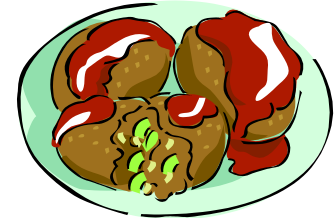


Plantation Catering Company's Classic Menus

Picnics & Barbecues

Mention picnics & it's not hard to imagine a warm summer day in the cool shade, ice-cold drinks, & the best barbecue anywhere. For twenty-seven years, we've been providing our customers with the perfect picnic. These menus feature foods prepared on-site & cooked on custom-built fire-burning grills. When a more casual, less formal style of entertaining is needed, our Picnics & Barbecues offer the ideal solution.

We serve these menus from a simple informal "All You Can Eat" buffet. If you wish, we can upgrade the buffet presentation with tablecloths, décor, and our deluxe serving wares. Selections must be the same for all guests & we have a minimum charge for forty. Pricing is based on a standard one-hour serving time, but arrangements for extended service or multiple serve times can be made. A travel charge will apply depending on your location.



Southern Classic Barbecue

OUR FAVORITE COMBINATION OF FIRE-GRILLED BARBECUED PORK RIBS & CHICKEN

Hickory Smoked Chicken – *Fresh Quarters, Slow Smoked & then finished on the Grill with Sweet Barbecue Sauce*

Slow Hickory Smoked Memphis-Style Ribs - *Brushed with Sweet Sauce, then served both "Wet" & "Dry"*

Plantation Baked Beans • Creamy Mustard Cole Slaw • Texas Toast

Pit Pig Pulled Pork

HICKORY SMOKED PULLED PORK – TENDER, PULL-APART BARBECUED PORK WITH BEANS & SLAW

Hickory Smoked Pork Shoulder – *Smoked for Over 12 hours with Hickory, and then Pulled & Chopped - served with BBQ Sauce on the side*

Plantation Baked Beans with Bacon • Creamy Mustard Cole Slaw • Texas Toast & Buns for Sandwiches • Assorted Pickles & Peppers

Plantation Masterpiece Barbecue

OUR SIGNATURE PORK RIBS, SERVED BOTH "WET" & "DRY" - ALONG WITH PULLED PORK & SAUSAGE LINKS

Slow Hickory Smoked Memphis-Style Ribs - *Brushed with Sweet Sauce, then served both "Wet" & "Dry" – with extra BBQ Sauce on the side*

Hickory Smoked Pork Shoulder, Pulled & Chopped • Barbecued Smoked Sausage Links • Barbecue Sauce

Plantation Baked Beans • Creamy Mustard Cole Slaw • Texas Toast & Buns for Sandwiches

Fire-Grilled Dixie Chicken

MARINATED FRESH CHICKEN, FIRE-GRILLED OVER HOT PECAN WOOD COALS – ONE OF OUR SIGNATURE FAVORITES

Marinated Dixie Chicken - *Breasts, Legs, Thighs, & Wings - Fire-Grilled Over Smoky Pecan Wood Coals – the recipe is secret!*

Plantation Baked Beans • Cole Slaw • Garlic French Bread

The Hog Trough

THE WORKS! OUR BEST BARBECUE 5 SELECTION – RIBS, CHICKEN, PULLED PORK, SAUSAGE, & STEAK

Slow Hickory Smoked Memphis-Style Ribs - *Brushed with Sweet Sauce, then served both "Wet" & "Dry" – with extra BBQ Sauce on the side*

Pit Pig Barbecued Pork Shoulder - *Smoked for Over 12 hours with Real Hickory Wood, and then Pulled & Chopped*

Fire-Grilled Sirloin Steak – *Rubbed with Seasonings, then Slow Roasted over Hot Coals & served Thinly Sliced*

BBQ Sausage Links • Plantation Baked Beans • Mustard-Style Cole Slaw • Texas Toast

Included on the Buffet with any of the selections above

Self Service Beverage Station: Iced Tea • Plantation Punch or Lemonade • Ice for these Beverages

Essentials: Disposable Plates • Forks • Napkins • Cups • Salt & Pepper • Sugar • Sweetener

Buffet Upgrade • Add buffet tablecloths, deluxe buffet serving wares, and upgrade presentation • add 275.00

☞ CELEBRATING OVER THIRTY YEARS ☜

Plantation Catering Company

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