



# OFFSITE CATERING INFORMATION PACK



- LOW AND SLOW BBQ
- BUFFETS
- COCKTAIL FOOD
- GRAZING TABLES

CANTERBURY WIDE

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## Thanks for choosing Smoke for your next event!

Our Smoke journey kicked off in 2019, tucked out the back of a restaurant in Ashburton.

Since then, we've grown into two standalone Smoke restaurants – and now we're bringing the BBQ to you with our offsite catering.

Our mobile smoker can roll right up to your party and fire up a storm of mouth-watering, slow-smoked goodness. Whether you want us onsite with the smoker or prefer hot, ready-to-go delivery, we can cater events of all sizes.

Tell us what you need, and we'll create the perfect catering option to suit your event. Let's make it unforgettable!



# OFFSITE SMOKE MENU

## LOW AND SLOW SMOKED MEATS

12 hour Smoked Brisket

6 hour Smoked Chicken

8 hour Smoked Lamb Shoulder

8 hour Smoked Pulled Pork

6 hour Smoked Pork Ribs

Roast Pork (not smoked)

Honey Glazed Champagne Ham on the bone

Akaroa Salmon add \$10

## SALADS

Smoke Slaw

Harvest Salad – mixed greens, dried cranberries, feta, candied walnuts, pear, sherry maple vinaigrette

Ceaser Salad – cos lettuce, bacon, croutons, parmesan

Burnt Broccoli salad

Garden Salad

NB: all menus are subject to change at any time.

We will do our best to inform of changes or replacement products

## SIDES

3 Cheese Mac N Cheese

Chargrilled Broccoli and Parmesan

Mash with Brisket Gravy

Roast Vegetables with Balsamic Reduction

Roast Garlic and Rosemary Potatoes

Fresh Breads and whipped butter

## DESSERT OPTION add \$5pp per item

Cheesecake of the day

Crumble of the day

Bread and Butter Pudding

Raspberry and White Chocolate Waffle Pudding

\$39 – choose 2 meats, 1 salad, 2 sides

\$45 – choose 2 meats, 2 salads, 2 sides

\$55 – choose 3 meats, 2 salads, 2 sides

\$65 – choose 4 meats, 2 salads, 2 sides



# CATERING OPTIONS

## •DROP & LEAVE:

We can deliver hot, delicious meals in large, presentable disposable trays — ready for you to serve however you like.

*This is a more affordable option, but you'll be doing the serving yourself.*

*Minimum of 10 people required.*

## •BUFFET SERVICE:

We'll set up a buffet and provide everything you need for serving — including disposable plates, cutlery, and serviettes.

*No table service provided.*

*Add just \$5 per person for this setup.*

*Minimum numbers apply*

## •FULL SERVICE:

Want the full works? We'll provide china plates, non-disposable cutlery, and friendly table service.

*Add just \$10 per person for the upgrade.*

*Minimum numbers apply*

## NEED THE SMOKER ONSITE?

Our mobile smoker is available for onsite catering with a minimum spend of \$2,000.

Tell us what suits your event and your budget — and we'll make it happen!

.95 kms charged if over 2kms from Smoke venues.





# COCKTAIL MENU

Costs are per person per item

## SAVOURY

Smoked Pulled Pork sliders / slaw / rib candy sauce \$5

Smoked Brisket sliders / slaw / bbq sauce \$5

Tomato / basil pesto / mozzarella / bruschetta \$4

Pig Shots / kransky bites / bacon / cream cheese / pickle / maple glaze \$4.5

Smoked Salmon /blinis / cream cheese / caper / chives \$4.5

Pulled Pork / vol a vents / rib candy bbq sauce \$4

Mac N Cheese Balls \$4

Grazing Table - cured meats, cheeses, breads, crackers, fruit, dips etc \$18

## SWEET

Cheesecake \$4

Profiteroles \$4

Lemon Curd Tarts \$4

Macaroons \$4

Chocolate Mousse \$4

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