



SMOKEHOUSE & BAR

# CATERING MENU

## SMOKEHOUSE BUFFET

SERVED WITH TWO SIDES, JALAPEÑO CORNBREAD, PICKLES, ONIONS, JALAPEÑOS AND BARBECUE SAUCE

- 1 MEAT | \$16 PER PERSON
- 2 MEATS | \$19 PER PERSON
- 3 MEATS | \$21 PER PERSON

## SMOKED HORS D'OEUVRES BAR

**\$16 PER PERSON**

SMOKED JALAPEÑO POPPERS, BUFFALO CHICKEN WINGS, SAUSAGE BITES, CHIPS AND QUESO WITH SALSA, AND BRISKET SLIDERS

## SANDWICH OR POTATO BAR

**\$15 PER PERSON**

CHOICE OF 2 MEATS WITH POTATO SALAD AND CHIPS

## MEATS

BRISKET, PULLED PORK, TURKEY, JALAPEÑO-CHEDDAR SAUSAGE AND RIBS

## SIDES

BEANS, POTATO SALAD, COLESLAW, MAC AND CHEESE, AND JALAPEÑO CREAMED CORN

## DESSERTS

ADDITIONAL  
**\$3 PER PERSON**

PEACH COBBLER, BANANA PUDDING ASSORTED FRESHLY BAKED COOKIES

## BEVERAGES

ADDITIONAL  
**\$2.50 PER PERSON**

ICED TEA, LEMONADE CANNED SODA, BOTTLED WATER

ALCOHOL - VARIES BASED ON VENUE

Delivery Fee: \$25. Servers and Bartenders: \$35/hour.

Equipment/Linen Rental and Setup Available: Price Varies (Tables, Chairs, Linens, Chafing Dishes, Plateware and Glassware).

25% Deposit due at time of booking.

Final head count due 7 days before the event. 15% Gratuity added to all checks. 15% added to all catering at the Ruidoso Convention Center.