

SMOKEWORKS * CREATION STATIONS *

CHOOSE 2 PROTEINS: PULLED PORK | PULLED CHICKEN
JACK FRUIT (V) | BBQ VEGGIE CRUMBLE | BRISKET [+**\$3/PP**]

SMOKEWORKS SIGNATURE MAC & CHEESE BAR **\$12**
our creamy baked mac & cheese served with bacon, shredded cheese, tomatoes, green onions, jalapenos, & our 4 BBQ sauces

SMOKEWORKS NACHO BAR **\$10**
your choice of BBQ kettle chips or tortilla chips served with bacon, nacho cheese, tomatoes, green onions, jalapenos, fried onion straws, and our 4 BBQ sauces.

* SWEET ENDINGS *

CHOCOLATE & PEANUT BUTTER PIE **\$4/PP**
with whipped cream

CHOCOLATE BROWNIE **\$3/PP**

BAKED COBBLER 1/2 PAN (12) **\$25** | FULL PAN (24) **\$45**
select from apple, peach, cherry, or blackberry, topped with flaky pastry crust, baked golden brown and bubbly



SMOKEWORKS

LET US CATER YOUR NEXT EVENT.

contact us at events@thesmokeworks.com

MARCH21

SMOKEWORKS

CATERING MENU

BLOOMINGTON, INDIANA

LET US CATER
YOUR NEXT
EVENT

OUR HOUSE-SMOKED, MEMPHIS-STYLE DRY RUB BARBECUE
& SIGNATURE SOUTHERN SIDES TO YOUR TABLE.

Contact us at events@thesmokeworks.com
(all pricing on menu per person)

PICK-UP * DELIVERY * FULL-SERVICE CATERING

⚙️ GET STARTED ⚙️

SMOKEWORKS WINGS \$6

traditional chicken wings smoked with our Memphis style rub. served dry-rubbed or tossed in sauce of your choice: house bbq, heat bbq, sweet bbq, Alabama white, or buffalo

FRIED PICKLES \$3

house cut dill pickle slices hand battered, served with ranch

FRIED OKRA \$3

hand battered sliced okra served with ranch

BUFFALO CHICKEN DIP \$4

savory buffalo cheese dip mixed with our smoked pulled chicken, served with carrots, celery, & your choice of BBQ kettle chips or tortilla chips

⚙️ PROTEINS ⚙️

order separately or in our feast packages! (per pound, serves 2-4)

PULLED PORK \$12 | BRISKET \$18 | FRIED CATFISH \$15

CHICKEN WINGS (TRADITIONAL) \$15 | TURKEY \$15 | PULLED CHICKEN \$12

SAUSAGE \$12 | RIBS (FULL RACK) \$16 | BBQ VEGGIE CRUMBLE(v) \$13

IMPOSSIBLE MEAT LOAF(v) \$16 *more vegan options available!*

⚙️ SIDES ⚙️ \$6 per pint (serves 2-4)

MAC & CHEESE elbow pasta with creamy melted cheese

GREEN BEANS italian-style cut green beans, smoked bacon and onions

BAKED BEANS traditional BBQ baked beans with smoked bacon

CORN BREAD traditional cornbread muffin served with honey butter

COLESLAW southern slaw with carrots, red/green cabbage & house dressing

POTATO SALAD yukon gold potatoes, onions, celery, mustard, eggs, mayo

COWBOY CAVIAR black eyed peas, bell peppers, onions, parsley, tomatoes, vinaigrette

FRENCH FRIES deep fried to crispy perfection

CORN ON THE COB dipped in butter

⚙️ MAIN EVENT ⚙️

all packages include potato sandwich buns, cornbread muffins with whipped honey butter, our 4 house made BBQ sauces, pickles, & onions

THE SMOKEWORKS FEAST \$18

▶ *choose 2 meats:* pulled pork, pulled chicken, smoked turkey, sausage, or BBQ veggie crumble (vegan)

▶ *choose 2 southern sides + 1 sweet ending* (see descriptions on back)

THE SMOKEWORKS PREMIUM FEAST \$21

▶ *choose 2 meats:* brisket, catfish, smoked Ribs (3 bones), or vegan meatloaf (made with Impossible Meat Substitute)

▶ *choose 2 southern sides + 1 sweet ending* (see descriptions on back)

THE SMOKEWORKS NOT-SO-BASICS \$16

▶ *choose 2 meats:* pulled pork, pulled chicken, smoked turkey, or sausage

▶ *choose 2 southern sides*

+ ADD A HOUSE SALAD \$3

add a house salad to any of our packages! house salad includes crisp romaine lettuce, diced tomatoes, sliced red onion, shredded carrots, cucumbers, shredded cheese, cornbread croutons

Dressings: ranch, bleu cheese, Italian, balsamic vinaigrette, avocado ranch

BBQ SAUCES HOUSE RED | SWEET | HEAT | ALABAMA WHITE

each sauce perfectly compliments our dry-rubbed smoked entrees!

⚙️ THE EXTRAS ⚙️

BEVERAGES (PER GALLON) \$5

fresh-brewed iced tea, sweet tea, lemonade, or coke products

SERVICWARE \$2/PP

add plates, bowls and individually-rolled plasticware

TO-GO CHAFING WARMING KITS \$10/KIT

inquire about our return program