# SALADS

half pan serves 20 (dressing on the side)

#### HOUSE GREEN SALAD \$40

field greens, red onion, cucumber, &
grape tomatoes, choice of dressing

#### ASIAN SESAME SALAD \$50

napa, red onion, cucumber,
bell pepper, wontons, scallions,
peanuts, and sesame dressing

# SIDES

PINT \$12 (2-3 servings)
QUART \$23 (5-6 servings)
HALF PAN \$70 (14-16 servings)
FULL PAN \$185 (40-45 servings)

mac & cheese (v)
wok fired green beans (+\$1.50) (v)(gf)
bourbon baked beans
pear cole slaw (v)(gf)
red bliss potato salad (v)(gf)
jerk spiced collards (v)(gf)
stone-ground cheddar grits (v)(gf)
chef selection seasonal side

## HOME MADE DESSERTS

**SALTED CARAMEL BANANA PUDDING \$50** serves 20

PEACH COBBLER \$100

serves 20

**OLD FASHIONED CHOCOLATE LAYER CAKE \$105** serves 12

BROWN BUTTER PUMPKIN LAYER CAKE \$105 serves 12

TOASTED COCONUT LAYER CAKE \$100 serves 12

**DEEP DISH BOURBON CHOCOLATE PECAN PIE \$50** serves 10

CHOCOLATE CHIP COOKIE \$2.50 EACH DOUBLE FUDGE BROWNIE \$2.50 EACH

# DRINKS

GALLON \$8.50 EACH

homemade lemonade brewed iced tea (sweet or unsweetened)

#### CAN / BOTTLED

bottled water & canned sodas \$2 bottled sodas \$2-\$3 10 pound bag of ice \$5

menu items and pricing are subject to change

# SPECIAL EVENTS

Sweet Auburn BBQ is one of Atlanta's top catering vendors for any occasion. From weddings to corporate meetings, we create a custom plan to treat your guests. We can also provide staff to help service your event needs. Our clients enjoy the very best from consultation to cleanup.

# **FOOD TRUCKS**

Our Food Trucks are perfect for fundraising events, festivals, church functions, corporate meetings, backyard parties, and weddings. Food Trucks add a unique twist to any event with fun, care-free dining for all of your guests.



# **FULL SERVICE RESTAURANTS**

656 N. HIGHLAND AVE. NE, ATLANTA, GA 30306

1828 JONESBORO ROAD MCDONOUGH, GA 30253

CATERING LINE 678-515-3550 EXT. 100 CATERING@SWEETAUBURNBBO.COM



678.515.3550

EXT.1

BARBECUE

# **PARTY PLATTERS**

#### SLIDER BAR \$6/SLIDER

build your own slider bar. pulled pork or chicken, pear coleslaw, slider buns, bbq sauce, pickles, warming racks & serving utensils (15 person minimum)

#### PIMENTO CHEESE PLATTER \$55

served with crostini & house made pickles (serves 15-20)

#### YOU HANDSOME DEVIL-ED EGGS \$40

topped with smoked bacon and scallions (serves 15-20)

# CHARRED CORN CHICKEN SALAD \$60

served with corn chips (serves 15-20)

#### JALAPENO CHEDDAR CORNBREAD \$2.25 EACH

corn muffins baked with cheddar cheese &
jalapenos (15 person minimum)

#### LOW COUNTRY SHRIMP COCKTAIL \$85

served with house made BBQ cocktail sauce (serves 15-20)

### VEGETABLE PLATTER \$45

seasonal vegetable and dip (serves 15-20)

## SEASONAL FRUIT PLATTER \$40

(serves 20-25)

# **SMOKED WINGS PLATTERS**

#### SMOKED WINGS

bbg, spicy bbg, buffalo, wutang & plain

served with house-made ranch or blue cheese dressing, includes warming equipment and serving utensils

#### WING PLATTERS

12 wings \$23 50 wings \$90 100 wings \$175

menu items and pricing are subject to change

BBQ PACKAGES 15 person minimum includes plates, utensils, napkins & warming equipment

#### AUBURN PACKAGE \$18/PERSON

pulled chicken & pulled pork, choice of two
sides, texas bread, bbq sauce & pickles
(sub brisket +\$3 or add brisket \$30/lb)

#### BUSTER'S PACKAGE MRKT PRICE

ribs with choice of pulled pork or chicken, choice of two sides, texas bread, bbq sauce & pickles (sub brisket +\$3)

#### BONES PACKAGE MRKT PRICE

ribs only, choice of two sides, texas bread, bbg sauce & pickles

# SLIDER PACKAGE \$16.50/PERSON

pulled pork & chicken slider bar comes with slaw garnish, one side, slider buns, bbq sauce & pickles

## SMOKED MEATS A LA CARTE

PULLED PORK OR CHICKEN \$17/POUND CHOPPED BRISKET \$30/POUND RACK OF BABY BACK RIBS MRKT PRICE





# BOXED BBQ SANDWICH MEALS

includes utensils, napkins, bbq sauce, chips & a cookie.

PORK OR CHICKEN \$16 BEEF BRISKET \$19 ADD A SIDE \$5 EACH

# CUSTOM CHEF & PITMASTER AVAILABLE!

ON SITE PITMASTER / BUTCHERS SMOKER ON SITE • WHOLE HOGS LIVE FIRE COOKING • AND MORE

Our chefs and culinary team are always excited and eager to drum up something special to make your next event truly memorable. Talk to someone on our team and let us cater your next event with a creative & Chef inspired menu!