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 (v)(gf)
bourbon baked beans
pear cole slaw (v)(gf)
red bliss potato salad (v)(gf)
jerk spiced collards (gf)
green papaya asian slaw (contains peanuts)
spicy korean brunswick stew (gf)
stone-ground cheddar grits (v)(gf)

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 EACH
DOUBLE FUDGE BROWNIE $2 EACH

DRINKS
GALLON $8.50 EACH
homemade lemonade
brewed iced tea (sweet or unsweetened)

CAN/ BOTTLED
bottled water $2
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 RESTAURANT
656 N. HIGHLAND AVE. NE,
ATLANTA, GA 30306

CATERING LINE 678-515-3550 EXT. 100
catering@sweetauburnbbq.com

678.515.3550
656 N. HIGHLAND AVE NE
SWEETAUBURNBBQ.COM
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 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
carrots, celery, bell pepper, cucumber, grape tomatoes & house ranch (serves 15-20)

SEASONAL FRUIT PLATTER $40
(serves 20-25)

SMOKED WINGS
SMOKED WINGS $25.50/DOZEN
bbq, spicy bbq, buffalo, wutang & plain

WING PLATTERS
50 wings $110
100 wings $215
250 wings $530
includes celery, carrots & dressing, warming racks & utensils

SMOKED MEATS A LA CARTE
PULLED PORK OR CHICKEN $17/POUND
CHOPPED BRISKET $30/POUND
RACK OF SPARE RIBS $42

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
(sub brisket +$3), choice of two sides, texas bread, bbq sauce & pickles

DIRTY SOUTH PACKAGE $21/PERSON
beef brisket, pulled pork & chicken, choice of two sides, texas bread, bbq sauce & pickles

BONES PACKAGE $31/PERSON
ribs only, choice of two sides, texas bread, bbq sauce & pickles

SLIDER PACKAGE $16.50/PERSON
pulled pork & chicken slider bar comes with slaw garnish, one side, slider buns, bbq sauce & pickles

BBQ TACO PACKAGE $17.50/PERSON
pulled pork & pulled chicken, corn pico, shredded pepper jack cheese, sour cream, lettuce, flour tortillas, chips & salsa
(sub brisket +$3)

BOXED BBQ SANDWICH MEALS
includes utensils, napkins, bbq sauce, chips & a cookie.

PORK OR CHICKEN $16
BEEF BRISKET $18
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!