

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 \$55 (14-16 servings)

FULL PAN \$125 (40-45 servings)

mac & cheese (v)

sauteed green beans (+\$1.50) (v) (gf)

bourbon baked beans (contains pork)

pear cole slaw (v) (gf)

red bliss potato salad (v) (gf)

jerk spiced collards (gf)

stone-ground cheddar grits (v) (gf)

HOME MADE DESSERTS

SALTED CARAMEL BANANA PUDDING \$55

serves 20

PEACH COBBLER \$100

serves 20

OLD FASHIONED CHOCOLATE LAYER CAKE \$105

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 \$13 EACH

homemade strawberry lemonade

brewed iced tea (sweet or unsweetened)

CAN / BOTTLED

bottled water & canned sodas \$2

10 pound bag of ice \$5

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

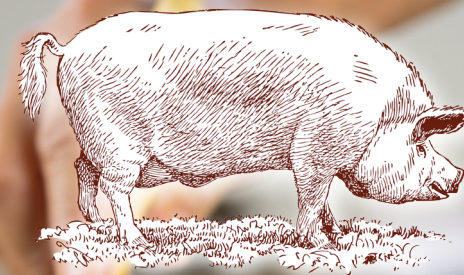
656 N. HIGHLAND AVE. NE,
ATLANTA, GA 30306

1828 JONESBORO ROAD
MCDONOUGH, GA 30253

CATERING LINE 678-515-3550 EXT. 100

CATERING@SWEETAUBURNBBQ.COM

menu items and pricing are subject to change



Sweet Auburn
BARBECUE



CATERING MENU

678.515.3550
EXT.1

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, served whole (15 person min)

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 \$50

(serves 20-25)

SMOKED WINGS PLATTERS

SMOKED WINGS

wu tang, bbq, spicy bbq, buffalo, straight up, lemon pepper (dry or wet), szechuan lemon pepper (+\$10/50 wings), garlic parmesan (+\$5/50 wings), chili crisp (+\$5/50 wings)

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

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 \$27

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

BONES PACKAGE \$30

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

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. Sub chips for a side for \$2 per box.

PORK OR CHICKEN \$17

BEEF BRISKET \$21

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!

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