



EVENT CATERING

Business Luncheons - Graduations - Weddings - Meetings - Birthdays - Any Event

THE MEATS

Pulled Chicken

Pulled Pork

Add a 8oz. Sweet BBQ or Spicy BBQ



THE SIDES

2 lbs. Beans

2 lbs. Potato Salad

2 lbs. Mac & Cheese

Corn Bread

Buns

Assorted Cookies

BUFFET STYLE

A combination of chicken and pork from our own smoke pit. Served with potato rolls, a duet of BBQ sauces, smokehouse baked beans, blended red skinned potato salad, mac & cheese and corn bread with whipped honey butter.

Can't find what you are looking for? Please contact us to discuss your specific needs, we will be happy to help!

Catered events are a minimum of 25 people. 10% down payment to hold your date. Sales tax and an 18% service charge will be applied to all catered events.

UPDATED: JULY 2022

3711 MONROE RD. - 920.347.2727 - GRAYSTONEALEHOUSE.COM