



At Smokin Goodness BBQ, all of our meats are smoked using a combination of different woods, which gives it a great, authentic smoke flavor. Using techniques that have been passed down for generations, we are able to give our customers an awesome food experience. We also use our homemade rubs to marinate the meats prior to smoking.

You will taste our passion for BBQ in each bite.

Create your own plate

25 person minimum for all catering orders

3 Meats, 2 sides	\$ 28/person	2 meats, 2 sides	\$ 23/person
3 Meats/ 1 side	\$25 /person	2 meats, 1 side	\$21/person

****Premier meats**** please add \$4/person

Choice of meats:

Pulled Pork

St. Louis Style Spare Ribs

Rib Tips

Chicken Leg Quarters

**** Beef Brisket ****

**** Beef Ribs ****

**** Pork Steaks ****



Sides Dishes

Macaroni & Cheese

Green Beans

Baked Beans

Collard Greens

Potato Salad

Cole Slaw

For Meats only orders: see below

1/2 pan = 10-15 servings;

Full pan - 20-25 servings

Half/Full Pan

Pulled Pork.....\$96/\$192

Spare Ribs..... \$90/\$180

Rib Tips\$80/\$155

Smoked Chicken Wings.....\$75/\$144

Beef Brisket..... \$170/\$340

Sides (Al a Carte)

Half/Full Pan

Mac N Cheese.....\$60/\$110

Green Beans.....\$40/\$75

Baked Beans.....\$45/\$80

Collard Greens.....\$55/\$105

Cole slaw.....\$30/\$60

Potato Salad.....\$30/\$60

Dessert

Homestyle Banana Pudding.....half pan \$70