

BROCMAR



SMOKEHOUSE

REAL. SOUTHERN. STYLE.

CATERING OPTIONS

Catering Real Home-Style BBQ with A Side of Southern
Hospitality

WELL HELLO THERE AND WELCOME

We take a few things seriously here and that is our southern home-style BBQ and providing you with our southern hospitality. From your very first contact with us until the second you wipe the last bit of BBQ off of your chin, we want you to have fun and enjoy the best southern home-style BBQ north of the Mason Dixon.

Brocmars Smokehouse was founded by our southern roots, we parody all things in that rural southern environment. It is truly meant as a compliment to that great southern hospitality--- and outstanding cooking

Brocmars Smokehouse only smokes the very best cuts of meat locally sourced and farm raised. All of our sides are made fresh using only the best ingredients and down home recipes. Some of which have been passed down to us from grandma and grandpa

Below you will find a few of our menu items for your review. If some items are not listed, we typically are able to accommodate your request.

FINGER FOODS

Smoked Wings – Brocmars’s award winning whole wing with the flapper! These are slow smoked and tossed in your choice of Alabama white sauce, Honey bee or Memphis dry rub

50 wings/100 wings..... 50.00 / 95.00

Fried Chicken Fingers – Southern fried chicken fingers with choice of Honey mustard, buttermilk ranch or any Brocmars Sauce your of your liking

25 Tenders/50 Tenders..... 25.00 / 48.00

Fried Catfish Strips – Cornmeal fried Catfish strips served with Mississippi comeback sauce

25 Strips/50 Strips..... 42.00 / 80.00

Pimento Cheese – Homemade Pimento cheese topped with sliced serrano peppers and served with Saltine crackers (Yes? REAL saltine crackers)

Feeds 15 - 20..... 20.00

Sausage and Cheese – Smoked pork sausage served with Cheddar cheese and honey bee sauce

Feeds 10 - 12..... 20.00

Deviled Eggs – Classic pot luck deviled eggs (Product contains eggs)

24 Deviled Eggs..... 22.00

Hush Puppies – Backwoods hushpuppies served with Mississippi comeback sauce

25 / 50 13.50 / 25.00

Veggie or Fruit Tray – (There’s always a few in the crowd) Fresh cut veggie tray served with buttermilk ranch, Fruit tray served with seasonal fruits

Feeds 15 – 20..... 50.00

SMOKED MEATS (1 lbs feeds 3-4 people. Sauce Included)

Pulled Pork – (per lb) 13.00
Our Award Winning Hardwood Slow Smoked Pork Butts Hand Pulled

BBQ Chicken - (per lb) 13.00
Lightly Seasoned Smoked and Juicy quarters

Beef Brisket – (per lb) 15.00
Our Almost World Famous Crusted, Smoked, and Hand Sliced Brisket

Smoked Turkey – (per lb) 12.00
Not your Typical Turkey Breast, Lightly Seasoned Petit Whole Muscle Breast

Smoked Sausage – (4 links) 12.00
Brocmars Smokehouse has three styles, original, Cheddar or Jalapeno cheddar.

SALADS & POTATOES

Country Salad – Iceberg lettuce, red onions, shredded monetary jack and cheddar cheese, tomato wedges (when in season) chopped bacon

Feeds 10 - 12..... 35.00
Added Grilled or Fried Chicken..... 20.00

Hippie Salad – Mixed greens, sun dried cranberries, candied pecans and red onions

Feeds 10 - 12..... 35.00
Added sliced smoked turkey, Grilled or Fried Chicken..... 20.00

Dressings

Ranch, Honey mustard, Raspberry vinaigrette,
Blue cheese vinaigrette, Mississippi comeback sauce

Mashed Potato Bar – Southern style mashed potaoes served with toppings of bacon, chopped green onions, shreeded monteray jack and cheddar cheese

Feeds 45 - 60..... 60.00

OUR DELICIOUS SIDES – choose from below

Half gallon (feeds 15)	16.00
Gallon (feeds 30)	32.00

- Smokehouse Baked Beans
- Tater Salad
- Macaroni Salad
- Uncle Mike’s Cole Slaw
- Green Beans with smoked ham
- Broccoli Salad

Home-Style Mac n’ Cheese Full Pan (feeds 25 – 30).....	45.00
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DESSERTS

Pecan or Fudge Pie (cut to 6 or 8 pieces)	15.00
Strawberry or Coconut cake (cut to 12 or 15 pieces)	22.00
Cookies (per dozen)	12.00
Nanner Puddin (per gallon feeds 15 – 20)	25.00

DRINKS & STUFF

Southern Sweet Iced Tea, Regular Iced Tea and Lemonade.....	7.00/gallon
Buns.....	6.50/dozen
Slider Rolls.....	12.00/24 pack
Paper goods.....	0.50/each
Includes plates, cups, cutlery and napkins	

THE BARBECUE LOVER’S BUFFET

A barbecue feast that will leave your guests in awe. This popular buffet includes all of our famous award-winning items: sliced and/or chopped beef Brisket, Bone in pork butt, Bone-in 1/2 Chicken, and Brocmar original sausage.

This package includes the following sides:

- Home-style mac and cheese
- Creamy coleslaw
- Smokehouse Beans
- Cornbread

All prices are per person.

50-74 Guests for	\$23.50 per guest
75-99 Guests for	\$21.50 per guest
100 - 150 Guests for	\$18.50 per guest
150+ Guests for	Call for pricing

Our Barbecue Lover’s Buffets include paperware, serving utensils, and condiments.

Pig Roast Package:

Only the freshest butcher-grade pigs that are rubbed with our secret BBQ seasonings, then slow-smoked for up to 24 hours.

100+ Guests for	\$12.99 per guest
75-99 Guests for	\$14.99 per guest
50-74 Guests for	\$16.99 per guest

All Pig Roast Packages Include:

- Premium Smoked Pig
- Choice of Three Brocmar Smokehouse Side Dishes (see above)
- Gourmet Sandwich Rolls
- Homemade Mini Cornbread, Butter
- Brocmar Smokehouse BBQ Sauce
- Brocmar Smokehouse Buffet Extras – honey, pickles, plates, forks, knives, napkins, moist towelettes, serving utensils, mints, and carryout containers

Complete your Pig Roast Experience with the our Master Pit Crew!

This three hour service allows Brocmar Smokehouse experts to finish the smoking process at your location, as well as carving the pig – all while managing your buffet. Take the time to enjoy your event while your guests are entertained by the sounds and scents of your onsite BBQ.

\$350.00

PICK YOUR SAUCES (flavors from back where I come from)

Hokey Pokey: (our Preferred Sauce) a Mild Sweet Sauce with a Lil Twang

Moonshine: Hot Carolina Vinegar Sauce with a Lil Kick

Red Dirt Road: Tomato and Brown Sugar

Ole Yeller: Mustard-Honey-Brown Sugar Based Sauce

Cripple Creek: Bourbon and brown sugar based

Honeybee: Sweet and Complex with Lively spices

THESE ARE JUST SOME SAMPLE MENU OPTIONS, YOUR MENU CAN BE TAILORED TO FIT ANY OCCASION OR BUDGET!

LAST OF ALL, WE WOULD LIKE TO THANK YOU KINDLY FOR YOUR TIME. WE ARE LOOKING FORWARD TO SPEKING WITH YOU SOON TO PLAN YOUR NEXT UNFORGETTABLE SHINDIG.

-YOUR FRIENDS AT BROCMAR SMOKEHOUSE

HOW TO BOOK AN EVENT

Booking an event is as simple as a telephone call or an email! Brocmar Smokehouse is standing by to answer your questions and to help you plan any event for any occasion.

Email: Brocmarsmokehouse@gmail.com

Phone: 717.675.4633

After any inquiry is made and before a quote is sent out to you, we will want to have a brief discussion with you in order to completely understand they type of catering service you will need and what you are looking for from a catering company.

Since every event is different whether it is a Private or Business Luncheon, Formal or Casual Wedding, Company Pic Nic, Family Reunion or Tailgate party we can accommodate any size function at almost any location.

CATERING SERVICE TYPES

Express Drop Off Catering:

The “Express” Catering is specifically designed to feed groups of 10 or more people at a very reasonable price. You simply choose the menu items you desire to determine the price per person. We provide all the fixin’s for your gathering including corn bread or Courtney’s jalapeno cheese bread, butter, disposable tablecloth, heavy duty paper plates, heavy duty utensils, napkins, toothpicks, moist towelettes, and serving utensils. We deliver approximately 15 - 30 minutes prior to your scheduled eating time and set up your table buffet style before departing. All of the containers and utensils are disposable for easy clean-up. All Express catering events are subject to a 6.0 % Taxable Service Charge and 7.5% Base Gratuity Charge.

(Half price for children 10 and under.)

50% payment is due upon booking the function to hold the date, 50% payment is due when services are rendered.

Full Service Catering:

Includes Full Setup of Food Service and Food Service Equipment, This service also includes One hour Setup time, and Service Area Cleanup.

Staff Ratio for Full Catered Event is 1:50 for Buffet Style Service (Plus any additional Carvers, Bartenders, on site Cooks) - Staff Ratio for Full Catered Event is 1:18 for Table Service Style Service (Plus any additional Kitchen Staff Requirements, Bartenders and On Site Cooks). All full catered events are subject to a 6.0 % Taxable Service Charge and gratuity will be based on the number of staff require to service your event

(Half price for children 10 and under.)

50% payment is due upon booking the function to hold the date, 50% payment is due when services are rendered. “Cancellation Policy” – Cancellations must be made 72 hours in advance or lose 25% of your deposit.



FACEBOOK: @brocmarsmokehouse
INSTAGRAM: @brocmarsmokehouse