

7 Miles Smokehouse Catering Menu/A La Carte/All pricing per person/Minimums Apply

Meats

Pulled Pork (4-6oz pp)	4.50	Chicken Breast (pieces 2/3's of count)	3.00
Beef Brisket (1 full slice pp)	5.50	Smoked Sausage (2/3's of count)	3.00
Turkey (2/3's of count)	3.00	Chicken, Sausage or Turkey as primary meat	4.00
Ribs (2 bones per person)	Mkt	Barbecue Candy	5.50

Sides

Baked Beans	\$2.00	Bacon Green Beans	\$2.50
Cole Slaw	\$1.75	Vegetarian Green Beans	\$2.00
Mac & Cheese/Baked	\$2.00 GF available		
Mashed Potatoes	\$2.00	Add Gravy	\$.50
Sweet Potato Casserole	\$2.50	Hash Brown Corn Casserole	\$2.50
Spring Mix Italian Salad	\$1.75	Cornbread	\$1.00

Appetizers

Veggie Trays w/dip	\$2.00	Cheese Trays w/crackers	\$2.50
Smoked Cilantro Shrimp	\$4.50	Meat Trays w/Rolls	\$5.00
Chicken Salad w/crackers	\$3.00	*Charcuterie Table	Mkt

Desserts

Homemade Peach Cobber w/Whipped Cream	\$2.50
Others available upon request	

Misc

Single Service 3 compartment plates, plastic ware and napkins	\$.25
Upgraded Single Service plates, Plastic, Napkins (china look and faux silverware)	\$2.50

*Charcuterie-Variou sliced Italian meats, cheeses, olives, crackers, bread, hummus, displayed on cutting boards with grapes and other edible garnishments

Prices are for pick up only. Delivery fees are based on mileage. For full service buffet add 20%

Above pricing includes buns/or dinner rolls, and barbecue sauce. Spicy BBQ Sauce available upon request.

Contact Greg Miles: 561-339-1613 or EM:7milesSmokehouse@gmail.com/All orders must be emailed!

A Little About Us/References furnished upon request

We are a traditional, or as some call it, authentic smokehouse. What that means is we adhere strictly to Kansas City Barbecue Society rules. We prep and smoke our cuts of meat as if we were going to submit them to a judge in a competition. In addition, we use wood and fire only. We DO NOT use commercial gas chambered smokers!

All of our sides are made from scratch using family recipes and we do not cut corners by using cheaper, or lower grade ingredients. Therefore, we prepare everything as if we were preparing for our family.

When you order full service, we pull the pork fresh on site and slice brisket and other meats as they go through the line so everything is as fresh as it would be at the restaurant.

Check out some of our over 600 5 star reviews at: [facebook.com/7milesSmokehouse](https://www.facebook.com/7milesSmokehouse)

Or contact Greg Miles directly at: 7milesSmokehouse@gmail.com or 561-339-1613

Additional options available upon request.