

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

Meats

Pulled Pork (4-5oz pp)	4.00	Chicken Breast (pieces 2/3's of count)	3.00
Beef Brisket (1 full slice pp)	5.00	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 (1/4 rack per person)	4.00	Shredded Candied Burnt Ends	6.00
Smoked Prime Rib	Mkt	Beef Back Ribs	Mkt

Sides

Baked Beans	\$2.00	Bacon Green Beans	\$2.50
Cole Slaw	\$1.50	Vegetarian Green Beans	\$2.00
Mac & Cheese/Baked	\$2.00	Add Gravy	\$.50
Mashed Potatoes	\$2.00	Cornbread	\$1.50
Sweet Potato Casserole	\$2.50		
Spring Mix Italian Salad	\$1.50		

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	\$Market

Desserts

Homemade Peach Cobber w/Whipped Cream	\$2.00
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)	\$3.00

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

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

Contact Greg Miles: 561-339-1613 or EM:7miles smokehouse@gmail.com

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, unlike our competition, we won't name any names, 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.

Check out some of our over 600 5 star reviews at: facebook.com/7milessmokehouse

Download our catering menu at: 7milessmokehouse.com

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

Additional options available upon request.