COMO SMOKE AND FIRE

MEATS

Pulled Pork $16.99/lb

Chicken Thighs $16.99/lb

Brisket ..... MARKET PRICE

Burnt Ends ..... MARKET PRICE

Turkey $19.99/lb

Ribs $26.99/rack

Wings $14.99/lb

Ham $17.99/lb

Tenderloin $15.99/lb

Black Oak Sausage $17.99/lb

Vegetarian/Vegan Option $14.99/ea
Whole portabella cap topped with yellow squash, zucchini, onions, and bell peppers and seasoned with our famous rub.

SIDES

Loaded Potato Salad $17.50/qt

Mustard Potato Salad $17.50/qt

Pasta Salad (BCR/Italian) $17.50/qt

Mac-N-Cheese $17.50/qt

Vinegar Slaw $17.50/qt

Creamy Slaw $17.50/qt

Chips $3.50/ea

Smoked Baked Beans $17.50/qt

Green Beans $17.50/qt

Corn $17.50/qt

Grilled Veggies $18.50/qt

Side Sald $4.00/ea

Floating Salad $17.50/qt
Red peppers, Onions, Cucumbers in Vinegar Base

Email us at smokeandfirecatering@gmail.com
Call or Text us at
Sophia Domenico, Catering Manager: (573)682-0479 Nolan Waller, Asst. Catering Manager: (573)476-4763

COMO SMOKE AND FIRE



BREAD

Buns $0.60/ea

Rolls $12/24

Butter $0.15/ea

Gluten Free Buns $2/ea

DESSERTS

Cookie Variety $1.60/ea

Bacon Chocolate Chip Cookies $2.50/ea

DRINKS

Lemonade $7/gal

Sweet Tea $7/gal

Unsweet Tea $7/gal

SERVICE

Plates $0.50/ea

Eating Utensils $0.60/ea
Includes fork, knife, spoon, napkin, and salt and pepper.

Cups $0.15/ea

Chafing $15/ea
Disposable aluminum chafing rack with water pan and fuel.

Delivery $50/30mi
Free delivery for orders over 20 people ($250 total) and under 30 miles from our North location.

SAUCE

Pint $5
Quart $10
Bottle $8

Sweet BBQ, Lil' Heat, Liquid Gold, Alabama White, Carolina Vinegar

We offer line maintenance and serving! Ask our catering team about pricing and availability.

Didn't find what you're looking for? Ask about specialty items for orders over 50 people.

*20% service fee is added to every catering whether it is a pick-up or delivery.

*Prices and availability are subject to change without notice.

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