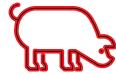


# COMO SMOKE AND FIRE

## MEATS

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Pulled Pork .....	\$14.99/lb	Ribs .....	\$25.99/rack
Chicken Thighs .....	\$14.99/lb	Wings .....	\$14.99/lb
Brisket .....	\$27.99/lb	Ham .....	\$16.99/lb
Burnt Ends .....	\$27.99/lb	Tenderloin .....	\$13.99/lb
Turkey .....	\$17.99/lb	Black Oak Sausage .....	\$16.99/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

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Loaded Potato Salad .....	\$16/qt	Smoked Baked Beans .....	\$15/qt
Mustard Potato Salad .....	\$15/qt	Green Beans .....	\$15/qt
Pasta Salad (BCR/Italian) ....	\$15/qt	Corn .....	\$14/qt
Mac-N-Cheese .....	\$16/qt	Grilled Veggies .....	\$16/qt
Vinegar Slaw .....	\$14/qt	Side Sald .....	\$3/ea
Creamy Slaw .....	\$14/qt	Floating Salad .....	\$14/qt
Chips .....	\$3/ea	Red peppers, Onions, Cucumbers in Vinegar Base	

Email us at [smokeandfirecatering@gmail.com](mailto: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



<b>Buns</b>	.....	<b>\$0.60/ea</b>
<b>Rolls</b>	.....	<b>\$12/24</b>
<b>Butter</b>	.....	<b>\$0.15/ea</b>
<b>Gluten Free Buns</b>	.....	<b>\$2/ea</b>

## DESSERTS

<b>Cookie Variety</b>	.....	<b>\$1.60/ea</b>
<b>Bacon Chocolate Chip Cookies</b>	.....	<b>\$2.50/ea</b>

## DRINKS

<b>Lemonade</b>	.....	<b>\$5/gal</b>
<b>Sweet Tea</b>	.....	<b>\$5/gal</b>
<b>Unsweet Tea</b>	.....	<b>\$5/gal</b>

## SERVICE

<b>Plates</b>	.....	<b>\$0.50/ea</b>
<b>Eating Utensils</b>	.....	<b>\$0.60/ea</b>
Includes fork, knife, spoon, napkin, and salt and pepper.		
<b>Cups</b>	.....	<b>\$0.15/ea</b>
<b>Chafing</b>	.....	<b>\$15/ea</b>
Disposable aluminum chafing rack with water pan and fuel.		
<b>Delivery</b>	.....	<b>\$50/30mi</b>
Free delivery for orders over 20 people (\$250 total) and under 30 miles from our North location.		

## SAUCE

<b>Pint</b>	.....	<b>\$5</b>
<b>Quart</b>	.....	<b>\$10</b>
<b>Bottle</b>	.....	<b>\$8</b>

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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