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# HOMETEAM

SMOKIN' HOT

# BBQ

SINCE 2006

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CHARLESTON AREA

**FULL SERVICE CATERING & EVENTS**



At Home Team BBQ, we aspire to create a one-of-a-kind experience for you and your guest. From set-up to break-down, menu selection to rental needs, our catering and special events associates assist you with each and every detail of your tailor-made event. You can always count on Home Team BBQ for fresh, quality ingredients, professional presentation, and true southern hospitality. So let our team serve yours!

*From* **BACKYARD to BALLROOM**

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HOMETEAMBBQ.COM  
@hometeamcatering



SMOKIN' HOT

# STARTERS

SINCE 2006

Kick off your event with a couple of these tasty hors d'oeuvres, displayed or passed by our staff. Each offering is priced per person with an additional charge if passed.

## SMOKED WING

Dry Rub | Alabama White Sauce

\$4.25

## FRIED RIBS

Alabama White Sauce | Death Relish

\$4.75

## SHRIMP DIP

Grilled Crostini | Herb Salad

\$4.75

## BRISKET TOSTADA

Esquites | Poblano | Carrot Salsa | Chimichurri

\$5.00

## MINI CRAB CAKES

Remoulade | Herbs

\$7.25

## SWEET POTATO "TOSTONE"

Adobo | Salsa Verde | Cotija

\$3.25

## SMOKED FISH TOAST

Caper | Parsley | Radish | Lemon

\$5.25

## BOUDIN

Creole Remoulade

\$3.75

## JALAPEÑO CHEDDAR SAUSAGE

Pickled Mustard Seed | Saltine

\$4.00

## SQUASH CASSEROLE ARANCINI

Carolina Gold Rice | Grana Padano

\$4.00

## PIMENTO CHEESE SANDWICH

H.T. Hot Sauce | King's Hawaiian Bread

\$4.00

## SMOKED MEATBALL

Tomato | Harissa Mayo

\$4.00

## DEVEILED EGG

Chives | Chicken Cracklins | Espelette

\$3.25



For the main event, choose either a Traditional or Elevated entree comprised of low & slow smoked meats and a choice of two sides found on pg. 5. Each package is priced per person and served buffet-style.

*\*Carving stations available for select items as a premium addition.*

*Traditional*

Served with our signature BBQ sauces and Kings Hawaiian buns.

SINGLE MEAT COMBINATION

**PULLED PORK**

Salt | Pepper | Cider Vinegar

\$13.25

**DRY RUBBED CHICKEN**

Dry Rub

\$13.25

**SMOKED TURKEY\***

Butter | Jus

\$14.00

**CHOPPED OR SLICED BRISKET\***

Salt | Pepper | Smoke

\$17.00

TWO MEAT COMBINATION

**PULLED PORK & DRY RUBBED CHICKEN**

\$16.75

**CLASSIC COMBO**

Pulled Pork or Dry Rubbed Chicken WITH YOUR CHOICE OF:

- Chopped or Sliced Brisket\*
- Smoked Turkey\*
- St. Louis Style Ribs

\$18.95

**PREMIUM COMBO**

YOUR CHOICE OF TWO:

- Chopped or Sliced Brisket\*
- Smoked Turkey\*
- St. Louis Style Ribs

\$22.75

*Elevated*

**PRIME RIB\***

Smoked Thyme Jus | Horseradish Crema

MARKET

**PIT SMOKED PORK LOIN**

Poblano | Chimichurri | Whole Grain Mustard

\$20.00

**SMOKED MEATLOAF**

Mole Poblano

\$19.00

**LOCAL FISH**

Chimichurri

MARKET

**LOCAL VEGETARIAN PREPARATION**

MARKET



Add two sides to your main dish or a specialty station to make it a meal.  
Each side is priced per person and served buffet-style.

CLASSIC SIDES \$3.95

**SMOKED GOUDA MAC & CHEESE**

Whole Grain Mustard | Monterey Jack & Cheddar Cheese

*\*Contains Gluten + Dairy*

**BBQ BAKED BEANS**

Smoked Pork Shoulder | Mustard | Brown Sugar

*\*Contains Dairy*

**POPPY SEED COLESLAW**

Green Cabbage | Celery Salt

**COLLARD GREENS**

Smoked Pork Shoulder | Apple Cider Vinegar | Brown Sugar

**MASHED POTATOES**

Mashed Yukon Gold Potatoes

*\*Contains Dairy*

**POTATO SALAD**

Rosemary | Mustard | Scallion

*\*Contains Dairy*

**HASH & RICE**

Carolina Gold | Tomato | Vinegar

*\*Contains Dairy*

**BRUNSWICK STEW**

Smoked Pork Shoulder | Pulled Chicken | Beans | Corn | Tomato

*\*Contains Dairy*

**BRISKET CHILI**

Crema | Salsa Verde | Onion | Cotija

ELEVATED SIDES \$5.50

**POTATO PUREE**

Creamed Yukon Gold

*\*Contains Dairy*

**LOCALLY SOURCED VEGETABLES**

Chimichurri | Citrus Vinaigrette

**CRISPY BRUSSELS SPROUTS**

Lemon | Parmesan

*\*Contains Dairy*

**SHELLS & CHEESE**

Herbs | Parmesan Crust

*\*Contains Dairy + Gluten*

**CAROLINA GOLD RICE**

Thyme | Butter

*\*Contains Dairy*

**CREAMED GREENS**

Braised Greens | Garlic Parmesan | Bread Crumbs

*\*Contains Dairy + Gluten*

**HOME TEAM SALAD**

Greens | Grilled Corn | Tomato | Cucumber | Toasted Pepitas | Smoked Poblano Vinaigrette

**GREEN SALAD**

Cabbage | Garden Mix | Fennel | Cilantro | Parsley | Celery | Jalapeño | Chimichurri | Lemon Vinaigrette

**CUCUMBER & TOMATO SALAD**

Pickle Onion | Parsley | Mint | Red Wine Vinaigrette



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# TACO BAR

SINCE 2006

This station takes you even further South with elements that allow you to build your own tacos, nachos, or taco salad - the possibilities are endless!

Each package is priced per person and served buffet-style.



## CLASSIC TACO BAR

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**\$15**

### CHOICE OF TWO PROTEINS:

- Pulled Pork
- Black Beans
- Brisket +\$3.25

### ACCOMPANIMENTS INCLUDE:

Pico de Gallo, Carrot & Jalapeno Salsa, Smoked Corn Salsa Verde, Flour Tortillas, Shredded Lettuce, Coleslaw, Crema, & Monterey Jack & Sharp Cheddar Cheese.

### **ADD A SIDE**

- Traditional \$3.95 per person
- Elevated \$5.50 per person

## DELUXE TACO BAR

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**\$17**

### CHOICE OF TWO PROTEINS:

- Pulled Pork
- Black Beans
- Brisket +\$3.25

### ACCOMPANIMENTS INCLUDE:

Salsa Roja, Grilled Corn Esquites, Charred Poblano Peppers, Salsa Verde, Guacamole, Pickled Onions, Cilantro, Crema, Cotija Cheese, Flour Tortillas, & Mixed Greens.

### **ADD A SIDE**

- Traditional \$3.95 per person
- Elevated \$5.50 per person

# SMOKIN' HOT SPECIALTY ACTION STATIONS SINCE 2006

Guests can gather around these stations to mingle and munch on these local favorites. Each offering is priced per person as a starter and as an entree respectively.



## LOW COUNTRY BOIL

Carolina Shrimp | Signature Spices | Corn |  
House-Made Sausage | Potatoes

### ACCOMPANIMENTS INCLUDE:

Home Team Cocktail & Hot Sauce, and Lemon Wedges

\*25 person minimum

#### AS A STARTER

Lowcountry Boil  
Service Only

**\$18.95**

#### AS THE MAIN EVENT

Lowcountry Boil Service +  
Choice of Two Home Team Sides

**\$27**

## OYSTER SERVICE

Locally-sourced clusters steamed on site and then spread before your guests on specially-constructed oyster tables

### ACCOMPANIMENTS INCLUDE:

Home Team Cocktail & Hot Sauce, Saltine Crackers, Lemon Wedges, Horseradish, Ancho Tarter, and Charred Salsa Verde.

Shucking Knives & Towels Also Provided. \*50 person minimum.

#### AS A STARTER

Oyster Service Only

**\$14 +**

**MKT PRICE OF OYSTERS**

#### AS THE MAIN EVENT

Oyster Service + Choice  
of Two Home Team Sides

**\$22 + MKT PRICE OF OYSTERS**



## SHRIMP & GRITS BAR

Carolina Shrimp | Heritage Grits | Andouille Gravy

### ACCOMPANIMENTS INCLUDE:

Bacon, Cheese, Scallions, Charred Poblano

\*25 person minimum

#### AS A STARTER

Shrimp & Grits Service  
Service Only

**\$16.75**

#### AS THE MAIN EVENT

Shrimp & Grits Service +  
Choice of Two Home Team Sides

**\$ 25**

SMOKIN' HOT

# DESSERTS

SINCE 2006

Finish your event with one of these sweet treats.  
Each priced per person & served buffet-style.

## DESSERTS \$5

### BANANA PUDDING

Nilla Wafers | Whipped Cream | Sliced Banana  
*\*Contains Dairy/Gluten*

### CHOCOLATE PEANUT MOUSSE

Milk Chocolate | Peanut Brittle | Smoked Sea Salt

### CHOCOLATE TART

Cookie Crust | Smoked Sea Salt | Cocoa Nibs

### PECAN PIE

Graham Cracker Crust | Caramel

### COBBLER

Mixed Berry - or - Apple

Home Team requires a 20% or \$200 minimum for all off-site full service caterings plus 15% gratuity and 11% local sales tax. Charges will apply once final menu and head count are given. On-site events require a food and beverage minimum to be met plus service charge, gratuity, and tax, food and beverage minimums differ depending on the day of the week and time of day. Please call for more information regarding on-site events.

*Thank you for choosing*  
**HOME TEAM BBQ!**



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