
HOMETEAM

SMOKIN' HOT

BBQ

SINCE 2006

COLUMBIA, SC

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**

833.444.7427
CATERING@HOMETEAMBBQ.COM



HOMETEAMBBQ.COM
@hometeamcatering



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.

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|---|---------------|--|---------------|
| SMOKED WING Dry Rub Alabama White Sauce | \$4.25 | JALAPEÑO CHEDDAR SAUSAGE Pickled Mustard Seed Saltine | \$4.00 |
| FRIED RIBS Alabama White Sauce Death Relish | \$4.75 | SQUASH CASSEROLE ARANCINI Carolina Gold Rice Grana Padano | \$4.00 |
| SHRIMP DIP Grilled Crostini Herb Salad | \$4.75 | PIMENTO CHEESE SANDWICH H.T. Hot Sauce King's Hawaiian Bread | \$4.00 |
| BRISKET TOSTADA Esquites Poblano Carrot Salsa Chimichurri | \$5.00 | SMOKED MEATBALL Tomato Harissa Mayo | \$4.00 |
| MINI CRAB CAKES Remoulade Herbs | \$7.25 | DEVEILED EGG Chives Chicken Cracklins Espelette | \$3.25 |
| SWEET POTATO "TOSTONE" Adobo Salsa Verde Cotija | \$3.25 | | |
| SMOKED FISH TOAST Caper Parsley Radish Lemon | \$5.25 | | |
| BOUDIN Creole Remoulade | \$3.75 | | |



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

Elevated

Served with our signature BBQ sauces and Kings Hawaiian buns.

SINGLE MEAT COMBINATION

PULLED PORK \$13.25

Salt | Pepper | Cider Vinegar

DRY RUBBED CHICKEN \$13.25

Dry Rub

SMOKED TURKEY* \$14.00

Butter | Jus

CHOPPED OR SLICED BRISKET* \$17.00

Salt | Pepper | Smoke

TWO MEAT COMBINATION

PULLED PORK & DRY RUBBED CHICKEN \$16.75

CLASSIC COMBO \$18.95

Pulled Pork or Dry Rubbed Chicken

WITH YOUR CHOICE OF:

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

PREMIUM COMBO \$22.75

YOUR CHOICE OF TWO:

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

PRIME RIB* MARKET

Smoked Thyme Jus | Horseradish Crema

PIT SMOKED PORK LOIN \$20.00

Poblano | Chimichurri | Whole Grain Mustard

SMOKED MEATLOAF \$19.00

Mole Poblano

LOCAL FISH MARKET

Chimichurri

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

\$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

\$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

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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