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
**STARTERS**

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.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SMOKED WING</strong></td>
<td>$4.25</td>
<td>Dry Rub</td>
</tr>
<tr>
<td><strong>FRIED RIBS</strong></td>
<td>$4.75</td>
<td>Alabama White Sauce</td>
</tr>
<tr>
<td><strong>SHRIMP DIP</strong></td>
<td>$4.75</td>
<td>Grilled Crostini</td>
</tr>
<tr>
<td><strong>BRISKET TOSTADA</strong></td>
<td>$5.00</td>
<td>Esquites</td>
</tr>
<tr>
<td><strong>MINI CRAB CAKES</strong></td>
<td>$7.25</td>
<td>Remoulade</td>
</tr>
<tr>
<td><strong>SMOKED FISH TOAST</strong></td>
<td>$5.25</td>
<td>Caper</td>
</tr>
<tr>
<td><strong>BOUDIN</strong></td>
<td>$3.75</td>
<td>Creole Remoulade</td>
</tr>
<tr>
<td><strong>JALAPEÑO CHEDDAR SAUSAGE</strong></td>
<td>$4.00</td>
<td>Pickled Mustard Seed</td>
</tr>
<tr>
<td><strong>SQUASH CASSEROLE ARANCINI</strong></td>
<td>$4.00</td>
<td>Carolina Gold Rice</td>
</tr>
<tr>
<td><strong>PIMENTO CHEESE SANDWICH</strong></td>
<td>$4.00</td>
<td>H.T. Hot Sauce</td>
</tr>
<tr>
<td><strong>SMOKED MEATBALL</strong></td>
<td>$4.00</td>
<td>Tomato</td>
</tr>
<tr>
<td><strong>DEVILED EGG</strong></td>
<td>$3.25</td>
<td>Chives</td>
</tr>
</tbody>
</table>
SMOKIN’ HOT

MAINS

SINCE 2006

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**
  - $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

Pulled Pork or Dry Rubbed Chicken WITH YOUR CHOICE OF:
- Chopped or Sliced Brisket*
- Smoked Turkey*
- St. Louis Style Ribs

- **CLASSIC COMBO**
  - $18.95

### PREMIUM COMBO

YOUR CHOICE OF TWO:
- Chopped or Sliced Brisket*
- Smoked Turkey*
- St. Louis Style Ribs

- **PREMIUM COMBO**
  - $22.75

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## Elevated

- **PRIME RIB***
  - Smoked Thyme Jus | Horseradish Crema

- **PIT SMOKED PORK LOIN**
  - $20.00
  - Poblano | Chimichurri | Whole Grain Mustard

- **SMOKED MEATLOAF**
  - $19.00
  - Mole Poblano

- **LOCAL FISH**
  - $18.95
  - Chimichurri

- **LOCAL VEGETARIAN PREPARATION**
  - $22.75
  - MARKET
SMOKIN’ HOT

HOME TEAM SIDES

SINCE 2006

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

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.
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:**

*Add Tortilla Chips $1 per person

**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 Tortilla Chips $1 per person

**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

<table>
<thead>
<tr>
<th>AS A STARTER</th>
<th>AS THE MAIN EVENT</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lowcountry Boil Service Only</td>
<td>Lowcountry Boil Service + Choice of Two Home Team Sides</td>
</tr>
<tr>
<td>$18.95</td>
<td>$27</td>
</tr>
</tbody>
</table>

### 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, and Horseradish.
Shucking Knives & Towels Also Provided. *50 person minimum.

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<tr>
<td>Oyster Service Only</td>
<td>Oyster Service + Choice of Two Home Team Sides</td>
</tr>
<tr>
<td>$14 + MKT PRICE OF OYSTERS</td>
<td>$22 + MKT PRICE OF OYSTERS</td>
</tr>
</tbody>
</table>

### SHRIMP & GRITS BAR
Carolina Shrimp | Heritage Grits | Andouille Gravy

**ACCOMPANIMENTS INCLUDE:**
Bacon, Cheese, Scallions, Charred Poblano

*25 person minimum

<table>
<thead>
<tr>
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</thead>
<tbody>
<tr>
<td>Shrimp &amp; Grits Service Service Only</td>
<td>Shrimp &amp; Grits Service + Choice of Two Home Team Sides</td>
</tr>
<tr>
<td>$16.75</td>
<td>$25</td>
</tr>
</tbody>
</table>
Finish your event with one of these sweet treats. Each priced per person & served buffet-style.

DESSERTS $5

BANANA PUDDING
Nilla Waffers | 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!