# HOMETEAM SMOKIN' HOT BBQ SINCE 2006

GREENVILLE, 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





Creole Remoulade

## **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.

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	\$4.75 \$4.75 \$5.00	SMOKED MEATBALL Tomato   Harissa Mayo	\$4.00
MINI CRAB CAKES Remoulade   Herbs	\$7.25	DEVILED EGG Chives   Chicken Cracklins   Espelette	\$3.25
SMOKED FISH TOAST  Caper   Parsley   Radish   Lemon	\$5.25 \$3.75		
BOUDIN	\$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

Served with our signature BBO sauces and Kings Hawaiian buns.

#### SINGLE MEAT COMBINATION

PULLED PORK
Salt | Pepper | Cider Vinegar

DRY RUBBED CHICKEN Dry Rub

SMOKED TURKEY\*

Butter | Jus

CHOPPED OR SLICED BRISKET\*

Salt | Pepper | Smoke

## 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 MARKET

Chimichurri

LOCAL VEGETARIAN PREPARATION MARKET

#### TWO MEAT COMBINATION

## PULLED PORK & DRY RUBBED CHICKEN

#### **CLASSIC COMBO**

Pulled Pork or Dry Rubbed Chicken WITH YOUR CHOICE OF:

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

#### PREMIUM COMBO

YOUR CHOICE OF TWO:

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

\$16.75

\$13.25

\$13.25

\$14.00

\$17.00

\$18.95

\$22.75





## **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









## TACO BAR

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 Tortilla Chips \$1 per person

#### 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 Tortilla Chips \$1 per person

#### ADD A SIDE

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

## **DESSERTS**

**SINCE 2006** 

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 offsite full service caterings plus 15% gratuity and 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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