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
<table>
<thead>
<tr>
<th>Starters</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>
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<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>
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<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>
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</table>
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.*

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### Traditional

Served with our signature BBQ sauces and Kings Hawaiian buns.

**SINGLE MEAT COMBINATION**

- **PULLED PORK**
  - Salt | Pepper | Cider Vinegar
  - $14.25
- **DRY RUBBED CHICKEN**
  - Dry Rub
  - $14.25
- **SMOKED TURKEY**
  - Butter | Jus
  - $15.00
- **CHOPPED OR SLICED BRISKET**
  - Salt | Pepper | Smoke
  - $18.00

**TWO MEAT COMBINATION**

- **PULLED PORK & DRY RUBBED CHICKEN**
  - $17.75

**CLASSIC COMBO**

- Pulled Pork or Dry Rubbed Chicken WITH YOUR CHOICE OF:
  - Chopped or Sliced Brisket*
  - Smoked Turkey*
  - St. Louis Style Ribs
  - $19.95

**PREMIUM COMBO**

- YOUR CHOICE OF TWO:
  - Chopped or Sliced Brisket*
  - Smoked Turkey*
  - St. Louis Style Ribs
  - $23.75

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### Elevated

**PRIME RIB**

- Smoked Thyme Jus | Horseradish Crema
- $20.00

**PIT SMOKED PORK LOIN**

- Poblano | Chimichurri | Whole Grain Mustard
- $19.00

**SMOKED MEATLOAF**

- Mole Poblano
- $19.00

**LOCAL FISH**

- Chimichurri
- $20.00

**LOCAL VEGETARIAN PREPARATION**

- Market

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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 $4.00**

**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
*Contains Dairy + Gluten

**ELEVATED SIDES $5.75**

**POTATO PUREE**
Creamed Yukon Gold
*Contains Dairy

**CREAMED GREENS**
Braised Greens | Garlic Parmesan | Bread Crumbs
*Contains Dairy + Gluten

**LOCALLY SOURCED VEGETABLES**
Chimichurri | Citrus Vinaigrette

**HOME TEAM SALAD**
Greens | Grilled Corn | Tomato | Cucumber | Toasted Pepitas | Smoked Poblano Vinaigrette

**CRISPY BRUSSELS SPROUTS**
Lemon | Parmesan
*Contains Dairy

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

**SHELLS & CHEESE**
Herbs | Parmesan Crust
*Contains Dairy + Gluten

**CAROLINA GOLD RICE**
Thyme | Butter
*Contains Dairy

**CUCUMBER & TOMATO SALAD**
Pickle Onion | Parsley | Mint | Red Wine Vinaigrette
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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$15.95

**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 $4.00 per person
- Elevated $5.75 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 $4.00 per person
- Elevated $5.75 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

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**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

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**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.

**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

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Finishing 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!

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