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# 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**

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 @hometeamcatering



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# STARTERS

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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.

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



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** \$15.75  
Salt | Pepper | Cider Vinegar
- DRY RUBBED CHICKEN** \$14.75  
Dry Rub
- SMOKED TURKEY\*** \$15.75  
Butter | Jus
- CHOPPED BRISKET\*** \$19.95  
Salt | Pepper | Smoke

TWO MEAT COMBINATION

- PULLED PORK & DRY RUBBED CHICKEN** \$18.95
- CLASSIC COMBO** \$21.95  
Pulled Pork or Dry Rubbed Chicken  
WITH YOUR CHOICE OF:  
- Chopped Brisket\*  
- Smoked Turkey\*  
- St. Louis Style Ribs
- PREMIUM COMBO** \$26.75  
YOUR CHOICE OF TWO:  
- Chopped 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



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# HOME TEAM SIDES

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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

## ELEVATED SIDES \$5.75

### 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

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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

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# DESSERTS

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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 | 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 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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