



CATERING MENU

305.233.1227 / harveysbbqkitchen.com

APPETIZERS

Mini Boneless Chipotle
Honey Glaze Chicken N Waffles
Mini Loaded Potato Skins
Corn Dogs
Pig N Blanket
Empanadas
Jalapeno Poppers
Smoked Tomato Mozzarella
FlatBreads
Fried Pickles w/ Ranch Dressing
Jalapeno Popper Deviled Eggs
Mini Slider Burgers w/ French Fry
Shooters
Caesar Salad Cups
Watermelon Feta Skewers
Veggie Kabobs
Shrimp Shooters

Grazing Table Charcuterie Board

Assorted Aged Meats / Cheese,
Olives, Dill Pickles, Jam, Hummus,
Sliced and Toasted Assorted Bread

We "Tied" The Knot

Jumbo Soft and Pretzel Bites;
Assorted Dips/Sauces

Fruit and Cheese Platter

Assorted Cheese / Fruit, Artisan
Crackers / FlatBread Crisps

SWEET TREATS

Homemade Bread Pudding

Key Lime Pie

Apple Pie Tartlets

Peach and Berry Cobbler

Cookies and Brownies

MAIN COURSE

BabyBack Ribs
Angus Beef Brisket
Burnt Ends
Pulled Pork
BBQ Chicken
Pulled Chicken
Chicken Breast
Smoked Turkey
Breast
Smoked Salmon
Prime Rib
Chipotle Black Bean
Veggie Burger
Chicken Tenders

SIDES

Mac N Cheese
Baked Beans
Mashed Potato
Buttered Corn on the
Cob
Street Corn
Coleslaw
Potato Salad
Collard Greens
Brussell Sprouts
Garlic-Herb Green Beans
Mixed Vegetables
CornBread
Black Beans and Rice
Chop Chop Salad
Ceasar Salad

FULL SERVICE STATIONS

Baked or Mashed Potato Bar

Baked potatoes or mashed potatoes seasoned with butter, kosher salt, and cracked black pepper. Choice toppings: bacon, chives, poblano peppers, cheddar/colby jack cheese and gruyere. Mashed sweet potatoes also available. With choice toppings: marshmallows, pecans, brown sugar, and cinnamon.

Nacho, Street Corn and Fajita Bar

Build your own nachos on crispy tortilla chips, and fajitas with choice of meat and grilled flour tortillas. Choice toppings: cheese fondue, sour cream, salsa, guacamole, jalapeno, cilantro

Smoeres and Sundae Bar

Chillax by the fire with portable mini fire pits, graham crackers, chocolate bars, marshmallows, and wooden skewers for roasting. or cool off with ice cream. Vanilla and chocolate ice cream flavors and choice of toppings: whipped cream, chocolate and caramel sauce, sprinkles, Oreo and Reese's Peanut Butter Cup pieces, Maraschino Cherries.

CARVING STATION

Angus Beef Brisket

Prime Rib

Smoked Turkey Breast

Leg of Lamb

SMOKED WHOLE PIG

A fresh, whole pig, average
30lbs, smoked for
14-16 hours.

BEVERAGES

Ice-Tea, Lemonade, Soda , Bottle Water, Juice,
Coffee , Hot Tea and Hot Chocolate