

PITSTOP ULTIMATE BUFFET

FOR THOSE SPECIAL OCASIONS, DELICIOUS BBQ SERVED IN CHAFING DISHES, CAN BE SERVED BY STAFF AND REFILLED AS REQUIRED

- ST LOUIS PORK RIBS
 - **6 HOUR FIRE SMOKED RIBS**
- SMOKED CHICKEN WINGS
 - SMOKED ON SITE WITH PITSTOP SEASONING
- PULLED PORK
 - 9 HOUR FIRE SMOKED PORK BUTT
- BRISKET
 - 12 HOUR FIRE SMOKED BRISKET
- SMOKED PULLED LAMB
 - **6 HOUR SMOKED LAMB SHOULDER**
- SMOKED SALMON
 - 6 HOUR SMOKED LAMB SHOULDER
- BUTTERY POTATOES
 - SOFT FLUFFY POTATOES DRIZZLED IN BUTTER SAUCE
- CORN ON THE COB
 - **BUTTERED AND SALTED TO PERFECTION**
- ANY 5 SALADS FROM OUR LIST
 - YOU CHOOSE YOUR SALAD FROM OUR LIST OF SALADS
- SMOKED DINNER ROLLS AND BUTTER
- DELICIOUS DESSERT
 - CHOOSE 4 DESERTS FROM OUR DESSERT RANGE
- SELECTION OF SAUCES AND DRESSINGS
- CHINA PLATES AND CUTLERY

SEE LAST PAGE FOR ADD ONS, SALAD AND DESSERT CHOICES

BBQ PITSTOP SMOKER EITHER THE 500 GAL OR OUR BEAST 1000GAL WILL BE ON SITE COOKING

MIN 30 PEOPLE

