



PEARSON'S HOMEMADE BBQ MENU

House made and handcrafted to perfection. Enjoy Pearson's Own BBQ Sauce with each entree selection.

10 Guest Minimum

Rates

Choice of **two** entrée selections and choice of **two** sides. Assortment of Signature Brownies & Cookies. *All menu prices are subject to change and dependent upon availability of ingredients and current market prices.

\$13.95 per person

Entrées

Choice of **two** selections. Served with Pearson's Own BBQ Sauce and Buns.

Smoked Pork

Smoked Pulled Pork

Smoked Turkey Breast

Smoked Baby Back Ribs*

Smoked Boneless/Skinless Chicken Breast

**Available upon request for an additional charge.*

Smoked Brisket

Sides

Choice of **two** selections.

Traditional Coleslaw

Pearson's Coleslaw

Traditional Coleslaw with a twist of Cran-raisins and Granny Smith Apples

Baked Beans

Pork, Bacon, Onions, Brown Sugar and Honey

Macaroni & Cheese

Topped with Breadcrumbs and baked until golden

Open Faced Garlic Bread Baguettes

Potato Salad

Choice of: Sweet Potato, Greek, or Traditional

Pasta Sala

Seasonal selection

Black Eyed Pea Salad

Onions, Celery, Garlic, Tomatoes, tossed in a Vinaigrette

Green Salad

Mixed Greens, Cucumber, Tomato, Carrots, and a choice of dressing

Cheese Grits

Creamy Grits, White and Sharp Cheddar Cheeses

Green Beans

Choice of: Caramelized Onions and Toasted Almonds, or Bacon and Onions

Corn Pudding

Cream, Onion, Cheese, baked until golden

Corn Bread

Jalapenos

Drop Off/Delivery Service

\$25 for up to 30 people

\$50 for 31 to 75 people

\$75 for 76 or more people

Upgraded disposable plates, napkins and flatware available for \$2.00 per person

Cups, beverages and ice available for \$1.75 per person

Full Service

Wait Service: Three-hour minimum required.

\$30 per hour per server

\$40 per hour per bartender

Delivery: \$125, includes chafing dishes with sterno, serving utensils, buffet table linens and decor, travel expenses and catering licenses and insurances.

Gratuity: 20%

Terms and Conditions

A deposit of 25% of the total price is required once a menu is chosen to secure an event, and will be charged to either a credit card, or a check (if time allows). Deposits are nonrefundable if there is a cancellation. The full balance is due upon the day of event. Final guest count is due one week prior to the event. You may increase your guest count if necessary up to one day prior to event.