SMOKEHOUSE
BARBECUE & CATERING

GAME DAY STARTS HERE!

ELEVATE YOUR TAILGATE EXPERIENCE WITH SMOKEHOUSE BBQ & CATERING!

FROM CASUAL GATHERINGS TO SEMI-FORMAL CELEBRATIONS AND BLACK-TIE EVENTS, WE'VE GOT YOU COVERED.

AS A FULL-SERVICE CATERING COMPANY, WE HANDLE EVERY DETAIL, DELIVERY, SETUP, AND POST-EVENT BREAKDOWN, SO YOU CAN RELAX AND ENJOY THE MOMENT. SIMPLY, PLACE YOUR ORDER, AND WE'LL TAKE CARE OF THE REST.

•Rehearsal Dinners • Wedding Receptions • Anniversary Parties • Reunions • Birthday Parties • Team Parties • Tailgaters •Company Parties • Business Meetings

BOOK WITH US TODAY, SO WE CAN TAME THE MEATARIAN IN YOU!

30% DEPOSIT DUE ON DAY OF BOOKING
REMAINDER DUE THE DAY BEFORE EVENT

smokehouse-bbq-catering.com

WE LOOK FORWARD TO BEING A PART OF YOUR TAILGATE EXPERIENCE!

GOT QUESTIONS?
541-554-7099
troyayers@smokehousebbqcatering.com

SMOKEHOUSE
BARBECUE & CATERING

SPECIALTY MENU

DELIVERY FEE:	$1.25 per mile round trip
STAFFING FEE:	$2.00 pp
OPERATING FEE:	18% of total (including staffing and delivery fees)

Pricing includes equipment & disposables (Buffet tables, chafing dishes, black table clothes, coolers, service ware, paper plates, napkins and plasticware).

OREGON TWINKIES

$8.00 EACH (MINIMUM ORDER 1 DOZEN)

A jumbo smoked jalapeño stuffed with our signature smoked cream cheese and your choice of tender shredded brisket, tri-tip, or pulled pork. It's then wrapped in crispy bacon and slow-smoked to perfection. Served with chips and a side of our rich, smoky Twinkie filling as a flavorful dip.

JALAPENO POPPERS

$6.50 EACH (MINIMUM ORDER 1 DOZEN)

Fresh jalapeños stuffed with our signature smoked cream cheese and tender, diced smoked tri-tip, then wrapped in crispy bacon and slow-smoked to perfection. Served with chips and a side of our irresistible popper filling as a creamy, smoky dip.

OREGON DUCK BALLS

$6.50 EACH (MINIMUM ORDER 1 DOZEN)

This deep-fried, golden-crisp ball delivers a satisfying crunch with a rich, creamy center. Packed inside: smoked hashbrowns, melted cheddar cheese, tender smoked shredded brisket, and our signature blend of seasonings. Served with chips and a side of the flavorful filling as a savory dip.

SMOKED BRISKET MAC & CHEESE

$13.50 PP (MINIMUM ORDER OF 12)

This creamy juicy dish is a Mac & Cheese lover's dream! It's a meal in itself!

RIBS & BAKED BEANS

Each rack includes 10–12 tender, slow-smoked ribs. (Minimum order: 1 rack.) Choose from a variety of bold seasoning blends: Sweet & Tangy, Pepper Brown Sugar, Honey Habanero, or Garlic Chili Pepper.

SLOW SMOKED BEEF RIBS	**$58 PER RACK**
SLOW SMOKED BABY BACK RIBS	**$45 PER RACK**
SLOW SMOKED BONELESS COUNTRYSIDE PORK RIBS	**$40 PER RACK**

SMOKEHOUSE
BARBECUE & CATERING

BBQ BUFFET BAR

PRICING:	$23.50 pp (20-50 guests $22.50 pp (51 - 100 guests) $21.50 pp (100+ guests)
DELIVERY FEE:	$1.25 per mile round trip
STAFFING FEE:	$1.75 pp
OPERATING FEE:	18% of total (including staffing and delivery fees)

Pricing includes equipment & disposables (Buffet tables, chafing dishes, black table clothes, coolers, service ware, paper plates, napkins and plasticware).

BUFFET INCLUDES:

- **YOUR CHOICE OF TWO MEATS, TWO HOT & COLD SIDES & HOUSEMADE BBQ SAUCES**
- **YOUR CHOICE OF THREE SALAD DRESSINGS - IF SALAD IS CHOSEN (RANCH,CEASAR, ITALIAN, BLUE CHEESE, THOUSAND ISLAND)**

PICK 2 MEATS

- **SMOKED KAHULA PULLED PORK**
- **SMOKED CHICKEN QUARTERS**
- **SLOW SMOKED POT ROAST**
- **SLOW SMOKED TURKEY**

PICK 2 COLD SIDES

- **COLESLAW**
- **SMOKED POTATO SALAD**
- **GREEN SALAD**
- **BROCCOLI SALAD**
- **MEXICAN CUCUMBER SALAD**
- **VEGGIE PLATTER**
- **FRUIT PLATTER**

PICK 2 HOT SIDES

- **SMOKED BAKED BEANS**
- **SMOKED MAC & CHEESE**
- **HONEY GLAZED CORNBREAD BITES**
- **HONEY JALAPENO CORNBREAD BITES**
- **SMOKED MASHED POTATOES & GRAVY**
- **SMOKED HONEY HABANERO MEATBALLS**
- **BRISKET CHILI**

ADD MEATS & DRINKS:

- **SLOW SMOKED SLICED TRI-TIP (+$2.50 PP)**
- **SLOW SMOKED KAHLUA PULLED JACK FRUIT (+1.00 PP)**
- **SLOW SMOKED SLICED BRISKET (+$3.00 PP)**
- **SANDWICH BUNDLE (INCLUDES BUNS, LETTUCE, CHEESE VARIETY PACK, PICKLES, CONDIMENTS, & TOMATO) (+3.00 PP)**
- **ADD NON-ALCOHOLIC BEVERAGE SERVICE (+$2 .00 PP)** A mix of bottled water and canned Pepsi or Coke products

SMOKEHOUSE
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CLASSIC BBQ BUFFET BAR

PRICING:	$17.50 pp (20-50 guests $16.50 pp (51 - 100 guests) $15.50 pp (100+ guests)
DELIVERY FEE:	$1.25 per mile round trip
STAFFING FEE:	$1.75 pp
OPERATING FEE:	18% of total (including staffing and delivery fees)

Pricing includes equipment & disposables (Buffet tables, chafing dishes, black table clothes, coolers, service ware, paper plates, napkins and plasticware).

BUFFET INCLUDES:

- YOUR CHOICE OF TWO MEATS, TWO HOT & COLD SIDES, AND OUR HOUSEMADE BBQ SAUCES
- YOUR CHOICE OF TWO CHEESES (PEPPER JACK, CHEDDAR, COLBY JACK, & SWISS)
- BUNS, LETTUCE, TOMATO, PICKLES, ONION & CONDIMENTS
- YOUR CHOICE OF TWO SALAD DRESSINGS - IF SALAD IS CHOSEN (RANCH,CEASAR, ITALIAN, BLUE CHEESE, THOUSAND ISLAND)

PICK 2 MEATS

- ⅓ LB SMOKED HAMBURGERS
- LARGE BEEF HOT DOGS
- IMPOSSIBLE BURGER
- VEGGIE PATTIES

PICK 2 COLD SIDES

- COLESLAW
- SMOKED POTATO SALAD
- GREEN SALAD
- VEGGIE PLATTER
- FRUIT PLATTER

PICK 2 HOT SIDES

- SMOKED BAKED BEANS
- SMOKED MAC & CHEESE
- GARLIC BREAD
- BRISKET CHILI

ADD MEATS & DRINKS:

- **BRINED BEEF BRAUTS (+$1.00 PP)**
- **PREMIUM WAGU PATTIES (+2.50 PP)**
- **ADD NON-ALCOHOLIC BEVERAGE SERVICE (+$2 .00 PP)** A mix of bottled water and canned Pepsi or Coke products

SMOKEHOUSE
BARBECUE & CATERING

CHILI BUFFET BAR

PRICING:	$19.50 pp (20-50 guests $18.50 pp (51 - 100 guests) $17.50 pp (100+ guests)
DELIVERY FEE:	$1.25 per mile round trip
STAFFING FEE:	$1.75 pp
OPERATING FEE:	18% of total (including staffing and delivery fees)

Pricing includes equipment & disposables (Buffet tables, chafing dishes, black table clothes, coolers, service ware, paper plates, napkins and plasticware).

BUFFET INCLUDES:

- YOUR CHOICE OF TWO MEATS, TWO COLD & HOT SIDES
- SMOKED BRISKET CHILI, 1 LARGE SEASONED SMOKED RUSSET POTATO PER PERSON, GRATED CHEDDAR CHEESE, CHIVES, SMOKED BACON BITES, SOUR CREAM, BUTTER, SALT & PEPPER
- TORTILLA CHIPS & AVOCADO DIP

PICK 2 MEATS

- SMOKED KAHULA PULLED PORK
- SMOKED KAHULA JACK FRUIT
- PULLED PORK
- SMOKED SHREADED BBQ CHICKEN BREAST

PICK 2 COLD SIDES

- COLESLAW
- SMOKED POTATO SALAD
- GREEN SALAD
- BROCCOLI SALAD
- MEXICAN CUCUMBER SALAD
- VEGGIE PLATTER
- FRUIT PLATTER

PICK 2 HOT SIDES

- SMOKED BAKED BEANS
- SMOKED MAC & CHEESE
- HONEY GLAZED CORNBREAD BITES
- HONEY JALAPENO CORNBREAD BITES
- GARLIC BREAD
- SMOKED HONEY HABANERO MEATBALLS

ADD MEATS & DRINKS:

- **SLOW SMOKED SHREADED TRI-TIP (+$2.50 PP)**
- **SLOW SMOKED CHICKEN BRISKET (+$3.00 PP)**
- **ADD NON-ALCOHOLIC BEVERAGE SERVICE (+$2 .00 PP)** A mix of bottled water and canned Pepsi or Coke products

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WHAT THEY'RE SAYING:

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We wholeheartedly recommend Troy and Kris Ayers, along with the entire team at Smokehouse Barbecue and Catering. Troy is a true expert when it comes to smoking and preparing high-quality meals, whether it's for an intimate gathering or a large group. The **flavor, consistency, and presentation of his food are always top-notch.**

Troy, Kris, and their staff are not only professional but also genuinely committed to delivering exceptional service. We've trusted them time and again for catering needs at the **University of Oregon Baseball**, ranging from staff events and recruiting dinners to full team meals, and they've never let us down.

If you're looking for outstanding food and dependable service, Smokehouse Barbecue is the way to go. We wholeheartedly endorse this business and recommend it without reservation.

Go Ducks!

LORI WASIKOWSKI &
MARK WASIKOWSKI, OREGON HEAD BASEBALL COACH