



HORS D'OEUVRES (A la Carte)

price per person, minimum \$175.00 order

Long-Skewered Chicken Breast w/ Boursin cheese, wrapped in Prosciutto	\$6.00
BBQ Sliders miniature pulled pork sandwiches on toasted bread cut-outs, topped w/ a dill pickle medallion	\$4.00
Chef's Own Southern Pimiento Cheese on Belgian Endive Leaves	\$4.50
Crab & Shrimp Parmesan Dip served w/ garlic crostini bread.....	\$7.00
Miniature Tomato Sandwiches vine-ripe Campari tomatoes on white bread cut-outs w/ mayonnaise, salt and pepper	\$4.00
Pickled Shrimp & Artichokes (A Southern Original) A beautiful display of colors w/ red & green peppers, capers, white onion rings, bay leaves and cherry tomatoes-Irresistibly Delicious!	\$5.50
Blue Crab Deviled Eggs giant lump crab, surrounded by a rich, piped deviled filling, topped w/ capers, pimientos and a touch of colorful seasoning	\$5.00
Lowcountry Wonton Dumplings local shrimp, sausage, onion and seasoned corn mixture, deep-fried in a wonton shell, served w/ chef's pink horseradish sauce	\$5.50
Deep South Spring Roll filled w/ slow-cooked collard greens, pancetta & white onion, served w/ peach chutney.	\$7.00
Roasted Asparagus Wrapped in Prosciutto drizzled w/ Balsamic Reduction (3) ... \$4.50	
Shrimp, OR Beef Tenderloin ½ Kebobs served in any combination w/ fresh pineapple, red & green peppers, Shitake mushrooms, red & white onions and accompanying sauces	\$5.75
Miniature Crab Cakes w/ roasted red pepper sauce.....	\$7.50
Short-Skewered Sea Scallops simply seared and seasoned, and squeezed over w/ lemon-perfect as a passed hors d'oeuvre.....	\$7.00
Black-Eyed Pea Cakes deep-fried w/ chef's cucumber sour cream (a Lowcountry original)	\$5.00
Neptune's Surf & Turf Skeweres Beef Tenderloin and a Large Local Shrimp Out-turned on a long skewer	\$6.50
Fried Oysters on Silver Spoons perfect as a passer tray	\$6.50

DISPLAYS

(each display feeds 40-50 guests)

The Caviar Sunflower a magnificent edible display, using Belgian Endive and a delicious yolk mixture, covered in caviar - Very Memorable!	\$175.00
Strawberry Tree an impressive centerpiece for guests to pick from, drizzled w/ white frosting in winter season.....	\$275.00
Rare Cheese & Fruit Displays aged Manchego, Huntsman, Red Dragon, Cahill Porter, White Stilton, aged Gouda, almonds, dried olives & apricots, grapes, etc. (cheeses vary w/ availability).....	\$350.00
Shrimp on Ice an Ice Sculpture (many from which to choose) w/ Jumbo Shrimp and lemon wedges and cocktail sauce	Price depends on sculpture and # of Guests

843-521-4557

www.SmokeyChef.com

COMFORT MENU

(Pick-up)

2 ENTREES, 2 SIDES, CHOICE OF BREAD, ICED TEA, FRESH BAKED COOKIES

All Supplies Included ~ Disposable Plates, Napkins, Flatware, Cups & Ice

\$14.50 per person

minimum order of 20

Additional entrees=\$4.50 p.p. / Additional sides=\$2.50 p.p. / 5% Discount for 100 or more

ENTREES

Pit-cooked Pulled Pork BBQ

-Sauces on Side! - w/ Rolls

(Cooked w/ Hickory for 12 Hours & Seasoned to Perfection)

Bone-in BBQ Chicken

Mixed Pieces of Bliss (You Really Won't Believe How Good it is!)

BBQ Spare Ribs-"The King"- (add \$.50 p.p.)

As the Master of BBQ and My Mentor, Tony Neely of Neely's BBQ in Memphis and Nashville says, "Anybody Can Put Baby Backs in the Oven, but Only a True BBQ Man Knows How to Handle the Great Spare Rib." - Get Your Money's Worth!

Southern Fried Chicken

I Have a Very Special Batter

Deep Fried Turkey - (add \$1.00 p.p.)

Pulled & Drizzled w/ Light Sauce

Original Smoke-fried Chicken

Seasoned & Lightly Smoked, then Deep Fried Naked
Very Tasty!

Fresh Fried Fish

Fillets of Whiting, Cooked Just Before Serving w/ Side of Tartar Sauce

Lowcountry Gumbo

Hearty Brunswick Stew

w/ Chicken and Pork-Soooo Satisfying

Smokey's Chicken Salad

Not Boring!

Beaufort Shrimp Salad

Fresh Local Shrimp, Celery, Boiled Eggs, Diced Tomatoes and Special Seasonings - You'll Love It!

SCRATCH-MADE SIDES

Curried Rice Pilau

Old-fashioned Mac N' Cheese

like my grandmother's w/ a dash of red pepper flakes

Savannah Red Rice - (add \$.25 p.p.)

w/ Bits of Sausage, Bell Pepper & Onion

Lowcountry Shrimp & Grits - (add \$.25 p.p.)

Cheesy, Creamy Yellow Grits, Loaded w/ Fresh, Local Shrimp

Smokey's Hash & Rice

Creamy Potatoes Au Gratin

Cheese on Every Layer

Rich Baked Beans

Cooked Down w/ Brown Sugar, Sauteed Onions & Smokey's Special Sauce

Skillet Cabbage w/ Bacon

Seasoned Cabbage, Pan-Cooked w/ Bacon

Southern-style Collard Greens

Fresh Broccoli Casserole

Scalloped Corn Casserole

Sieve (Sih-VEE) Beans & Rice

Baby Lima Beans w/ White Rice

Fresh Pan-tossed Green Beans

Stewed Tomatoes & Okra Over Rice

Squash Casserole

Fresh-cut Deluxe Cole Slaw

Not From a Bag!

Red Potato Salad

2 Ways-Mayo or Vinegar-Based

Mixed Green Salad

w/ Cucumber, Tomato, Bell Pepper & Red Onion w/ Peperoncini Peppers, Olives & Croutons on Side

Deviled Eggs

Sweet Potato Rolls

Fresh Cornbread

w/ a Pinch of Cayenne!

Hush Puppies

Corn Fritters

Perfect Buttermilk Biscuits

Any Pick-up Order Can Be a Catered Function: Delivery, Setup w/ Server & All Equipment, and Cleanup

\$180.00 in Greater Beaufort Area

DINNER MENU

(Pick-up)

2 Entrees, 2 Sides, Fresh Bread, Iced Tea, 1 Dessert
All Supplies Included ~ Disposable Plates, Napkins, Flatware, Cups & Ice

\$24.00 per person
minimum order of 40

Additional entrees=\$8.75 p.p. / Additional sides=\$3.25 p.p. / 5% Discount for 100 or more

CHEF'S ENTREES

Grilled Beef Tenderloin (add \$1.50 p.p.)
6 Ounce Per person sliced and perfectly seasoned, served w/
horseradish sauce and chipotle aioli

Large, Golden-Fried Local Shrimp
lightly breaded in chef's original batter, served w/ chef-made
dill tartar and cocktail sauces

Chicken Roulade
whole, seasoned butterflied chicken breast, rolled over thin
Prosciutto slices, spinach leaves and herb butter,
then pan-fried in Panko bread crumbs

Lowcountry "Broil"
a more formal arrangement of the classic dish-large peeled shrimp,
sautéed in olive oil, broiled smoked & andouille sausages,
red potatoes & onions, and boiled corn-on-the-cob halves are
cooked separately, then combined to make this handsome and
utterly satisfying dish

Shrimp & Grits
your choice of tomato/tasso gravy or curry gravy w/ creamy white grits

Marinated Pork Tenderloin
sliced thin and served w/ chef's mustard sauce

Seafood & Artichoke Casserole (add \$1.50 p.p.)
firm, but creamy, w/ fish, bay scallops, shrimp & crab and a
lightly crusted top

Thinly-Sliced Top Round Roast
rested in au jus sauce and topped w/ sautéed white onions

Boldly Spiced Boneless Chicken Breast
sliced & appealingly layered, drizzled w/ chef's seasoned stock reduction

Creole Crab and Shrimp Pilau (PER-loh)
w/ tomatoes, okra, onions and bell pepper

Perfect Prime Rib of Beef (add \$1.50 p.p.)
8 Ounces Per Person, Sliced Thin or in Steaks w/ Demi-Glace

Shrimp Curry over Rice
served w/ chutney

Deviled Crab

SIDES

Boursin Mashed Potatoes

Blanched Asparagus

Pan-Tossed Green Beans w/ Almonds

Black-Eyed Pea Cakes
a Lowcountry exclusive!

Marinated Black Beans & Roasted Corn
w/ fresh basil and cilantro

Rice Pilaf

Miniature Johnny Cakes
pan-seared cornbread w/ peppers & onions

Stone-Ground Yellow Hominy Grits

Pan-Seared Potato Cakes

Marinated Vidalia Onions, Cucumbers & Tomatoes

Iceberg Wedge Salad
w/ tomatoes & cucumbers and creamy herb dressing

Black Bean & Roasted Corn Salad
w/ lime juice, red onions and peppers

SCRATCH-MADE DESSERTS

Apple, Peach or Mixed Fruit Cobbler

Deluxe Cream Cheese Brownies

Southern-Style Pecan Pie

Old-Fashioned Baked Banana Pudding

Red Velvet Whoopie Pies

*You Can Substitute or Add Any Item
From the Comfort Pick-Up Menu*

Any Pick-up Order Can Be a Catered Function: Delivery, Setup w/ Server & All Equipment, and Cleanup
\$180.00 in Greater Beaufort Area

HAVE A LOWCOUNTRY EXPERIENCE!

A LOWCOUNTRY BOIL

Frogmore Stew (local large shrimp, smoked sausage, ears of corn, potatoes, onion, celery & seasonings) cooked on-site and poured out hot for you and your party.

\$400.00 for the cook and set-up
\$12.00 per person

TRADITIONAL OYSTER ROAST

Including select, clean, local oysters, oyster tables, knives, hand rags, shell cans, cocktail and hot sauces, crackers, set-up, clean-up, and complete shell removal - Smokey has a special steam seasoning method to spice some of 'em up!

\$400.00 for the cook and set-up
\$12.00 per person

COMBINATION LOWCOUNTRY BOIL/OYSTER ROAST

\$600.00 for the cook, helper and set-up
\$18.00 per person

WHOLE OR HALF ROASTED HOGS

Seasoned and slow-cooked in our pit to sheer perfection, rolled up to your party and served to the plates of your guests. Chef's old stories no extra charge!

\$1200.00 for half hog
\$1500.00 for whole hog

The Smokey Chef Restaurant

Serving Lunch and Dinner
Tuesday - Saturday



South Carolina Barbeque & Authentic Lowcountry Food
843-521-4557 www.SmokeyChef.com

On Lady's Island across from Beaufort High School