

# SMOKIN' OAK

◆ BARBECUE ◆

## MENU

### BARBECUE BUFFETS

Craft your own barbecue experience with our pitmaster's selection of low & slow meats and sides.

Choose from our buffet options below

- 2 proteins + 2 sides | **From \$50pp**
- 2 proteins + 3 sides | **From \$60pp**
- 3 proteins + 3 sides | **From \$70pp**

#### Barbecue Meats

- Beef brisket ★
- Pulled lamb ★
- Pulled pork ★
- Glazed sliced ham
- Chicken nibbles
- Pork belly
- St Louis cut pork ribs
- Smoked sausage
- Barbecue side of salmon

#### Sides

- Herb and butter potatoes ★
- Street corn salad ★
- Alabama slaw with cheddar ★
- Mac 'n' cheese
- Cowboy beans
- Seasonal green salad
- Creamy potato salad

#### ★ Customer favourites

All pricing includes breads, pickles, sauces and serving equipment.

Available as drop-off catering, on-site buffet service, or live cook-on-site.

Napkins, eco-friendly disposable plates, and cutlery are included.

Optional upgrade: reusable plates & cutlery + table clearing service (+\$5pp).

Dietary requirements? Have a quick chat with us — we'll work through the best options.

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## BITES AND BOARDS

Ideal for sharing—our barbecue boards bring everyone together.

### Barbecue Bites Board | \$25pp

A barbecue board to nibble while you mingle.

A side of salmon, smoked sausage bites and BBQ chicken nibbles with queso dip, smoked cream cheese, salsa, pickles and a selection of corn chips, crackers, buns and dipping vegetables.

### The Mighty Barbecue Platter | \$65pp

Wow your friends with this loaded show-stopping barbecue platter. Sliced brisket, St Louis cut pork ribs and smoked sausage with Alabama slaw, street corn salad, queso dip, smoked cream cheese, corn chips, pickles and buns.

## FOOD TRUCK

Got an event coming up? We've got the food truck covered!

Whether you want to serve the public or cater a private gathering, we can tailor a barbecue menu to suit your needs.

Our food truck menu is built around authentic low & slow barbecue — featuring smoked meats and big flavour in every bite. Think brisket toasties, low & slow lamb tacos, BBQ chicken quesadillas, pulled pork rolls, and more!

Food truck catering is priced per person, based on guest numbers and how many menu items you'd like to offer.

Get in touch and we'll tailor a menu to suit your event.

Dietary requirements? Have a quick chat with us — we'll work through the best options.

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## OFFICE EATS

Have a team to feed? Whether it's lunchtime nibbles, bites for clients, or your next monthly meeting, we can help!

We offer convenient drop-off catering, delivered fresh and ready to eat

Get in touch today for availability, menu options and pricing.

GET IN TOUCH TODAY

021 992 936  
[contact@smokinoak.co.nz](mailto:contact@smokinoak.co.nz)  
[www.smokinoak.co.nz](http://www.smokinoak.co.nz)



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