

NEW
2019/
2020

BIG SMOKE BBQ MENU

WWW.THEBIGSMOKEBBQ.CO.NZ



THE FAMILY STYLE BBQ MENU

UP TO
\$110^{PP}

SERVED AS A WHOLE TABLE SHARING EXPERIENCE!

- Baskets Of Assorted Fresh Baked Artisan Breads With A Tasty Selection Of Dips
- Lightly Smoked Whole Baked Side Of King Salmon
- Pitt Smoked Whole Beef Rump With Our Own Special House Rub & Mopping Sauce
- Smoked Slow Roast Pork Scotch
- Chargrilled Cajun Chicken Tenders With A Lemon & Lime Yoghurt Dressing
- Pitt Roasted Whole Lamb Racks, Romesco Sauce Of Slow Charred Capsicum, Garlic & Virgin Olive Oil
- Gourmet Potatoes With Garlic Herbed Butter
- Chargrilled Market Vegetables, Feta & Balsamic Dressing
- **Salads:** Traditional Greek / Rocket & Parmesan / Broccoli & Toasted Almond With A Butter Mustard Dressing / Traditional Caesar, Boiled Egg & Crutes
- Selection Of Homemade BBQ Sauces

THE ULTIMATE BBQ MENU

UP TO
\$74^{PP}

- Baskets Of Assorted Fresh Baked Artisan Breads With A Tasty Selection Of Dips
- Chargrilled Lemon & Garlic Chicken Tenders, Blueberry BBQ Sauce
- Pitt Smoked Lamb Shoulder, Romesco Sauce Of Slow Charred Capsicum, Garlic & Virgin Olive Oil
- Pitt Roasted Beef, With Our Own Special House Rub & Mopping Sauce
- Lightly Smoked Whole Baked Side Of King Salmon
- Gourmet Potatoes With Garlic Herbed Butter
- Chargrilled Market Vegetables, Feta & Balsamic Dressing
- **Salads:** Traditional Greek / Rocket & Parmesan / Mediterranean Orzo Pasta Salad / Fennel & Apple Salad, Gourmet Leaves, Shallot, Soft Herbs, Apple Cider Vinaigrette
- Selection Of Homemade BBQ Sauces

THE DELUXE BBQ MENU

UP TO
\$62^{PP}

- Basket Of Assorted Fresh Baked Artisan Breads
- Chargrilled Lemon & Garlic Chicken Tenders, Blueberry BBQ Sauce
- Pitt Smoked Whole Rump Of Beef With Our Own Special House Rub & Mopping Sauce
- Baked Maple Cured Leg Of Ham, Carved At The Buffet Table
- Hot Minted And Buttered Gourmet Potatoes
- **Salads:** Broccoli & Toasted Almond With A Butter Mustard Dressing / Tossed Mesclun / Alabama Slaw / Mediterranean Orzo Pasta Salad
- Selection Of Homemade BBQ Sauces

***"You create the event and we will create a
Gourmet BBQ catering experience to match it!"***

**CALL OR EMAIL
US TO BOOK:**

BAY OF PLENTY:
021 0263 9046
bop@thebigsmokebbq.co.nz

AUCKLAND/NORTHLAND:
021 132 7923
auckland@thebigsmokebbq.co.nz

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THE GOURMET BBQ MENU

\$46pp

- Basket Of Assorted Fresh Baked Breads With Butter & Olive Oil
- Smoked Slow Roasted Pork Scotch
- Pitt Smoked Whole Rump Of Beef With Our Own Special House Rub & Mopping Sauce
- Cajun Chicken Tenders, Lemon & Lime Yoghurt Dressing
- Hot Minted & Buttered Gourmet Potatoes
- **Salads:** Broccoli & Toasted Almond, Butter Mustard Dressing / Egg Curry / Fennel & Apple Salad, Gourmet Leaves, Shallot, Soft Herbs, Apple Cider Vinaigrette / Mediterranean Orzo Pasta Salad
- Selection Of Homemade BBQ Sauces

THE CLASSIC BBQ MENU

\$35pp

- Selection Of Artisan Breads
- Smoked Gourmet Sausage
- Chargrilled Handcut Beef Steaks
- Satay Chicken Skewers
- Hot Minted & Buttered Gourmet Potatoes
- **Salads:** Tossed Mesclun Salad / Alabama Slaw
- Selection Of Homemade BBQ Sauces

AMERICAN STYLE MENUS!

THE BIG MOE CASON

\$60pp

- Selection Of Artisan Breads
- Slow Smoked Pulled Pork Shoulder
- South Western Style Smoked Chicken Thighs With House Rub And Mopping Sauce
- Pitt Smoked Iowa Style Brisket
- **Salads:** Southern Style Potato Salad, Boiled Egg, Mustard, Chive / Classic Creamy Coleslaw / Tossed Mesclun
- Selection Of Homemade BBQ Sauces

THE RACK PACK CLASSIC BBQ

\$46pp

- Selection Of Artisan Breads
- Chargrilled Handcut Beef Steaks
- Memphis Style Pork Ribs, Dry Rubbed & Glazed Using Our House Mopping Sauce
- South Western Chicken Wings, Blue Cheese & Hot Wing Sauce
- **Salads:** Southern Style Potato Salad, Boiled Egg, Mustard, Chive / Classic Creamy Coleslaw / Tossed Mesclun
- Selection Of Homemade BBQ Sauces

FOR ALL TYPES OF FUNCTIONS INCLUDING:

WEDDING CATERING
CORPORATE EVENTS
PRIVATE FUNCTIONS



Using only the finest quality NZ meats slow cooked with care on hardwood fire and charcoal, we create delicious tender meals, with great taste & fantastic flavours - cooked fresh for you on our unique BBQ & Smoker Pit.

ADD ONS!

- Add An Extra Salad Or Hot Vegetable To Any Menu **For \$6 Per Head**
- Add An Extra Meat To Any Menu **For \$8 Per Head** (Price May Vary On Availability And Choice Of Cut)
- Add A Fresh Baked Mac'n'cheese With Fontina & Jalapenos **For Only \$6 Per Head!**
- Add Dessert Options **For \$10 Per Head To Any Menu.** Mini Pavlovas, Fruit Salad & Whipped Cream / Selection Of Bite Sized Treats
- Ask Us About Grazing Table Options Upon Guest Arrival, **Starting From \$15 Per Head**