

BBQ CATERING

Our team is here to help you throw the perfect catered event! Call (865) 306-2727 or email orders@sweetpbbq.com to speak with a team member today.

*

*	*	*	*	*

THE CLASSIC PACK \$ 15,00 (PER PERSON)

Choice of 2 meats (chopped pork, pulled chicken, or chicken quarters) and 2 sides, buns and sauce included.

THE SWEET P'S SAMPLER DELUXE \$30,00 (PER PERSON)

Chopped pork or pulled chicken, beef brisket, ribs, your choice of 3 sides, buns and sauce included.



(PER PERSON)

Catering Packages

Choice of 2 meats (chopped pork , pulled chicken, or chicken quarters) and 3 sides, buns and sauce included.



In-house made flour tortilla chips, choice of pork or chicken (or both), pinto beans, pimento cheese dip, sauce, serving utensils, napkins, and boats.

THE DELUXE PACK \$21,00 (PER PERSON)*

+

+

Choice of 3 meats (chopped pork, pulled chicken, chicken quarters, or beef brisket) and 3 sides, buns and sauce included. Recommended for groups of 60+

THE BURRITO BAR \$ 10,50 (PER PERSON)

12 inch flour tortillas, your choice of pork or chicken (or both), pinto beans, cole slaw, shredded cheese, sauce, serving utensils, napkins and boats.

THE SIDES



By the Pound/Pint Pricing

We suggest people per pound for our meats & sides.

CHOPPED PORK **\$ 16/**/6.

Boston Butts smoked low and slow with a mix of white oak and hickory. This barbecue will redefine the way you think of 'Q.

TENNESSEE BEEF BRISKET <mark>\$24/%</mark>.

Folks in Texas are not the only ones that do brisket right. A true barbeque delicacy. Great on a samich and even better on its own.

ANDOUILLE SMOKED SAUSAGE \$4/per link (NEED 72 HRS. ADVANCED NOTICE)

A spicy New Orleans style sausage made and smoked in house.

PULLED CHICKEN \$ 16/16.

Pulled half chickens with just a touch of our Soul Rub.

RIBS

\$26/rack or \$14/half rack

Dry rubbed St. Louis cut spare ribs sourced from heritage breed Duroc pigs. Definition: an unparalleled rib experience

SMOKED MEATLOAF \$60/pan (NEED 72 HRS. ADVANCED NOTICE)

•••••

Our most popular daily special. This is not your mama's meatloaf; made with ground pork, ground beef and country sausage as well as roasted peppers, onions and garlic. It is smoked for two hours and finished with a chipotle glaze. *Minimum order is 1 pan/10 pieces.



SMOKE N' SOUL CHICKEN **\$ 7/**quarter

Moist is an understatement when you're talking about our smoked chicken quarters.

SMOKED CHICKEN WINGS **\$2/**per wing

Tossed generously in soul rub, smoked, flash fried, and finished with more soul rub or our signature spicy garlic BBQ sauce. These wings can't be beat.



Our smoke n' soul chicken chopped with celery, onion, dill relish, and our Thin Sauce.



BBQ CATERING

Our team is here to help you throw the perfect catered event! Call (865) 306-2727 or email orders@sweetpbbq.com to speak with a team member today.



TOFU BBQ *S***12**/*k*. (NEED 72 HRS. ADVANCED NOTICE)

Pressed and soaked in thin sauce for 2 days then rubbed and smoked. Our tofu is a great option for those of you that don't dig on swine.

ide

JACK FRUIT *\$* 16//6.

Vegetarian protein substitute rubbed and smoked tossed in Thick Sauce.

SWEET P'S HOUSE SALAD (PER PERSON) \$ 3.00

A bed of field greens with grape tomatoes and cucumbers. Comes with your choice of dressing: ranch or tomato vinaigrette.

COLE SLAW \$12.00 /pint Sweet and tangy; a perfect complement to anything on the menu.

Our signature salad includes chopped grape tomatoes, cucumber, yellow peppers, and chunks of blue cheese. Tossed in our very own sun dried tomato vinaigrette this salad is a true original and our most popular (ask about adding field greens to make a great green salad). **SAUTÉED GREENS N' THINGS \$12.00** /pint A soul food staple with a modern twist. Collard greens sautéed with carrots, black eyed peas, celery and bacon.



MIN 48 HOUR NOTICE ON ALL ORDERS

Whether you want on site catering with attendants or delivery, depending on party size, our team is here to help you throw the perfect catered event. Give us a call to speak with a team member today. We need at least 48 hours notice for deliveries and 1 week notice for on site, attended catering to allow for the best food and service possible.