



CATERING MENU

502.807.9478 | smokncantina@gmail.com
www.smokncantina.com

BOOK US FOR YOUR NEXT EVENT!

APPETIZER DISPLAY

\$14 per person

2 pieces per guest, provided, for individual items and a sufficient amount per guest for all platters.

CHOICE OF FOUR:

ROASTED ROMA TOMATO BRUSCHETTA ATOP WARM CROSTINI

Slow Roasted Tomatoes Marinated in Italian Spice Herbs on a Roasted Garlic Crostini Topped with Goat Cheese Crumble

BROWN SUGAR APPLES & CARAMELIZED ONIONS ATOP PLANTAIN CHIPS

Fried Plantain Chips tossed with Brown Sugar Topped with Sautéed onions and Caramelized Apples

ROASTED BLACK BEAN HUMMUS WITH ROASTED PITA CHIPS

Roasted Black Beans, Red Peppers, and Garlic with Sea Salt Pita Chips

EDAMAME HUMMUS WITH WONTON CHIPS

Edamame Purred with Chick Peas and Wasabi. Served with Wonton Chips.

BELL PEPPER NACHOS

Roasted Quartered Peppers Stuffed with Chorizo, Rice, Pico, Three-Cheese Mexican Blend and a Sour Cream Drizzle

TASSO BOILED EGG

Classic Deviled Egg with a Cajun Twist

GREEN CHILI QUESO

Roasted Green Chili, Creamy Queso Blanco and Fresh Fried Tortilla Chips

BLACK BEAN CAKES WITH POBLANO DRIZZLE

Santa Fe Black Beans, Shredded Sweet Potatoes, and Fire Roasted Corn Topped with Spicy Poblano Drizzle

GOAT CHEESE SMOTHERED

Goat Cheese Roll Smothered in Peppered Jelly and Cracked Pepper. Served with French Bread Crostini.

CORN FRITTERS

Grilled Sweet Corn and Jalapeno Folded into a Cheesy Cornmeal Batter. Served with Tomatillo Aioli.

CRAB FRITTERS

Grilled Sweet Corn, Jalapeno and Chunks of Crab Claw Folded into a Cheesy Cornmeal Batter. Served with Tomatillo Aioli.



The Smok'N Cantina takes pride in accommodating all of our clients. If you do not see something that fits your budget, please contact us to see what we can put together for you.

Guaranteed guest count due no later than 72 hours prior to the event. Clients have the option to provide their own serveware and beverages. Upon request, serveware & beverages can be provided at an additional cost.



CATERING MENU

502.807.9478 | smokncantina@gmail.com
www.smokncantina.com

— BOOK US FOR YOUR NEXT EVENT! —

SOUTHERN & CAJUN – INSPIRED BUFFET

\$20 per person

Served with House Salad, Rolls and Butter

CHOICE OF TWO ENTREES AND TWO SIDES:

SOUTHERN PULLED CHICKEN WITH LIGHT SAGE GRAVY

Slow Braised Chicken Thighs with Celery, Carrots and Onion and Thickened with a Savory Southern Sage Gravy

BRAISED POT ROAST WITH AU JUS

Tender Slow Braised Chuck Roast in a Jus Li with Rosemary and Garlic

ROASTED TURKEY DUMPLINGS WITH LIGHT VEGETABLE BROTH

Pulled Cracked Pepper Turkey Folded into a Classic Dumpling in a Light Vegetable Broth

FRIED CHICKEN BREAST

Marinated in a Buttermilk Brine and Breaded in a Seasoned Cornmeal

BRAISED STEAK

Marinated Cube Steak Breaded, Pan Seared and Slow Braised in Aus Ju

CLASSIC MEATLOAF

Angus Beef and Local Sausage with Onions, Brown Sugar and Housemade Tomato Sauce

PAN FRIED CAT FISH

Catfish Dredge in a Cornmeal Breading with a Remoulade Slaw

BLACKENED SHRIMP AND CHEESY GRITS

Sautéed Blackened Shrimp Scattered in Creamy Three Cheese Grits with Roasted Sweet Corn and Jalapenos

RED BEANS AND RICE

Slow Stew Red Beans with Ham hocks and The Holy Trinity

JUMBO GUMBO

Dark Roux, Charred Sweet Corn, Okra, Red Beans, Peppers, Onions, Andouille Sausage and Crab

VOODOO JAMBALAYA

Grilled Andouille Sausage, Blackened Bay Shrimp, Red Beans and Rice, Jalapenos, and Roasted Vegetables



The Smok'N Cantina takes pride in accommodating all of our clients. If you do not see something that fits your budget, please contact us to see what we can put together for you.

Guaranteed guest count due no later than 72 hours prior to the event. Clients have the option to provide their own serveware and beverages. Upon request, serveware & beverages can be provided at an additional cost.



CATERING MENU

502.807.9478 | smokncantina@gmail.com
www.smokncantina.com

— BOOK US FOR YOUR NEXT EVENT! —

ITALIAN – INSPIRED BUFFET

\$18 per person

Served with House Salad, Rolls and Butter

CHOICE OF TWO ENTREES AND TWO SIDES:

GROUND SPICY ITALIAN SAUSAGE LASAGNA

A Pan Stacked with Flavors of Spicy Italian Sausage, Roasted Tomatoes, Ricotta, Mozzarella, and Marinara

ROASTED RED PEPPER AND SPINACH CHICKEN LASAGNA

Pilled in Layer of Flavor with Roasted Garlic, Red Bell Peppers, Spinach, Tomatoes, Pulled Chicken, and a Basil Alfredo

VEGETARIAN LASAGNA

Roasted Romas, Garlic, Artichokes, Caramelized Onions, Zucchini, Squash, and Parmesan Alfredo

BAKED CHICKEN CARBONARA

Sicilian Pulled Chicken, Chopped Bacon, Creamy Alfredo, and Penne Pasta all Slowly Baked Together and Topped with a Three-Cheese Blend

PANCETTA MEAT BALLS WITH SPINACH AND RICOTTA SHELLS

Pancetta Ground Beef Folded Together, Roasted with Ricotta Stuffed Shells, and Sauced with a Classic Marinara

PORK PARMESAN

Baked Boneless Pork Loin, Breaded in Panko with Spiced Romas and Fresh Mozzarella

SLOW BRAISED PULLED VEAL SHANK AND TUSCAN STUFFED MANICOTTI

Veal Shank Braised Atop a Tuscan-Inspired Stuffed Manicotti Shell

SPICY ITALIAN SAUSAGE LINKS WITH PEPPERS AND ONIONS

Grilled Spicy Italian Sausage Sliced and Tossed with Charred Peppers and Onions

SPAGHETTI SQUASH WITH CHEESE GNOCCHI AND PUTTANESCA ALFREDO

Fried Cheese Gnocchi Atop a Bed of Slow Roasted Spaghetti Squash and Topped with a Puttanesca Alfredo

ANGEL HAIR WITH SEASONAL ROASTED VEGGIES

Angel Hair Tossed with Basil and Roasted Garlic Oil and Roasted Italian Veggies

BRAISED GARLIC CHICKEN BREAST WITH FETTUCCHINE ALFREDO

Artichokes, Cherry Tomatoes, Basil, Oregano, and Chicken Braised with Pinot Grigio Atop Steamed Fettuccine and Roasted Garlic Alfredo

BLACKENED BAY SHRIMP WITH THREE-CHEESE TORTELLINI

Blackened Shrimp Tossed with Three-Cheese Tortellini and Basil Alfredo



The Smok'N Cantina takes pride in accommodating all of our clients. If you do not see something that fits your budget, please contact us to see what we can put together for you.

Guaranteed guest count due no later than 72 hours prior to the event. Clients have the option to provide their own serveware and beverages. Upon request, serveware & beverages can be provided at an additional cost.



CATERING MENU

502.807.9478 | smokncantina@gmail.com
www.smokncantina.com

— BOOK US FOR YOUR NEXT EVENT! —

BBQ BUFFET

\$15 per person

CHOICE OF TWO MEATS, TWO SIDES AND ONE SALAD:

(Each additional Side Item/Salad \$2 extra)

MEATS

Each item served with Hawaiian Sweet Rolls, Pickled Onions, and Chipotle BBQ Sauce

PULLED PORK

Slow Roasted Pork Butt

PULLED CHICKEN

Chicken Thighs Braised with Onions, Jalapeños, Garlic, and Apple Cider Vinegar

CHIPOTLE BRISKET

(Additional \$3 per person)

Brisket Dry Rubbed, Charred, and Slow Roasted with Chipotle Peppers, and Tomatillos

SIDES

ROASTED GARLIC SEA SALT POTATOES

TWICE BAKED POTATO MASH

SWEET POTATO HASH

BAKED MAC & CHEESE

POTATO SALAD

SAUTÉED ZUCCHINI / SQUASH

COLE SLAW

JALAPEÑO CORNBREAD

SALADS

TOSSED SALAD

with Ranch & Italian Dressing

CAESAR SALAD

CUCUMBER SALAD



The Smok'N Cantina takes pride in accommodating all of our clients. If you do not see something that fits your budget, please contact us to see what we can put together for you.

Guaranteed guest count due no later than 72 hours prior to the event. Clients have the option to provide their own serveware and beverages. Upon request, serveware & beverages can be provided at an additional cost.



CATERING MENU

502.807.9478 | smokncantina@gmail.com
www.smokncantina.com

— BOOK US FOR YOUR NEXT EVENT! —

TACO BAR

\$15 per person

CHOICE OF TWO MEATS

WESTERN PULLED CHICKEN
TOMATILLO PULLED PORK
SOUTHWESTERN CHORIZO

CHOICE OF THREE SALSAS

PICO DE GALLO
PINEAPPLE SALSA
GUACAMOLE
TOMATILLO CORN SALSA

TACO BAR INCLUDES

SANTA FE RICE
ROASTED TEX MEX BLACK BEANS
SAUTÉED PEPPERS & ONIONS
ROASTED CHILI POTATOES
ROASTED POBLANO SLAW

TACO BAR INCLUDES

SHREDDED LETTUCE
SOUR CREAM
SHREDDED THREE-CHEESE BLEND
DICED TOMATOES
WARM CORN TORTILLAS
FRESH FRIED TORTILLA CHIPS



The Smok'N Cantina takes pride in accommodating all of our clients. If you do not see something that fits your budget, please contact us to see what we can put together for you.

Guaranteed guest count due no later than 72 hours prior to the event. Clients have the option to provide their own serveware and beverages. Upon request, serveware & beverages can be provided at an additional cost.



CATERING MENU

502.807.9478 | smokncantina@gmail.com
www.smokncantina.com

— BOOK US FOR YOUR NEXT EVENT! —

SIDE OPTIONS

**For Southern & Cajun-Inspired Buffet
and Italian-Inspired Buffet**

ROASTED BROCCOLI & CAULIFLOWER

STEAMED BABY CARROTS

SAUTÉED ZUCCHINI & SQUASH

ROASTED SEASONAL VEGETABLES

TWICE BAKED SOUTHERN POTATO

BUTTERMILK SCALLION MASH POTATOES

SEA SALT BAKED POTATOES

ROASTED SAVORY REDSKIN POTATOES

WILD RICE PILAF



The Smok'N Cantina takes pride in accommodating all of our clients. If you do not see something that fits your budget, please contact us to see what we can put together for you.

Guaranteed guest count due no later than 72 hours prior to the event. Clients have the option to provide their own serveware and beverages. Upon request, serveware & beverages can be provided at an additional cost.