BURNT ENDS BBQ
AUBURN, MAINE

Catering In House

Buffet Style

You bring the guests and we will handle the rest.
(In House catering for groups of 25 to 150)

We will set up a buffet with the items you have chosen in chaffers. The event space will be yours for the 4 hour block you have chosen. Our team of servers will make sure to refresh the buffet, clear the plates and keep things rolling. We can also include things like a Sweet Tea and Lemon Aid station, if you like. Cocktail Servers will be available for beverage needs. Guests can run their own tab, or we can put it all together if you like.

1 MEAT	2 MEATS	3 MEATS
27	32	38

MEATS

PULLED PORK
PULLED CHICKEN
CHORIZO
PORK RIBS
ROASTED PORK LOIN
SMOKED CHICKEN LEGS
HAM

PREMIUM MEATS +10 PP

PORK BELLY BURNT ENDS BEEF BURNT ENDS
SMOKED BEEF BRISKET
BRAISED BEEF SHORT RIBS

Sides

POTATO SALAD **GF**
BAKED BEANS **GF**
CHILI **GF**
MAC AND CHEESE
COLE SLAW GF **V**
COLLARD GREENS **GF**
GARLIC MASHED POTATOES **GF**
SEASONAL ROASTED VEGETABLES **GF V**
GARDEN SALAD **GF V**
(RANCH OR BALSAMIC DRESSING)

Buffet includes 2 sides-Additional sides are $2 per person