

SSB Catering – 2026 Menu

HOT & COLD APPETIZERS

Passed or Stationary
(passed app fee \$100; min. 5 doz.)

Seafood or Vegetable Stuffed Mushrooms	25.95/dz.
Cucumber Rounds <i>Boursin cheese and chilled shrimp on an English cucumber</i>	22.95/dz.
Teriyaki Beef Skewers <i>Marinated sirloin of beef coated with house made teriyaki glaze</i>	28.95/dz.
Spicy Peanut Chicken Skewers <i>Grilled chicken breast marinated in Asian spices and served with a peanut sauce</i>	28.95/dz.
Bacon Wrapped Scallops <i>Served with caramelized bacon chutney</i>	31.95/dz.
Apple Smoked Pulled Pork Sliders <i>Pulled pork, BBQ sauce and coleslaw on a Hawaiian roll</i>	24.95/dz.
Maine Lobster Sliders <i>Lobster meat in a mayonnaise dressing on a Hawaiian roll</i>	38.95/dz.
Smoked BBQ Chicken Sliders <i>House smoked chicken on a Hawaiian roll with BBQ sauce</i>	25.95/dz.
Smoked Brisket Sliders <i>House smoked brisket on a Hawaiian roll with BBQ sauce</i>	28.95/dz.
Caribbean Coconut Shrimp <i>Jumbo shrimp breaded with toasted coconut flakes and served with a sweet chili sauce</i>	28.95/dz.
Sweet & Sour Meatballs <i>House made meatballs in sweet and sour sauce</i>	24.95/dz.
Bruschetta with Roasted Vegetables	21.95/dz.

BOARDS/STATIONS

(min. 50 people)

Slider Station <i>Pulled pork, turkey, pulled chicken, brisket</i>	29.95/pp
Cheese and Fruit Platter <i>Assortment of local and imported cheese and fresh seasonal fruits</i>	21.95/pp
Charcuterie Board <i>Assorted Italian meats, local and imported cheeses, olives, pickled vegetables, and spreads</i>	23.95/pp

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ENTREE'S

(min. 50 people)
BUFFET

New England Clam Bake

1 ¼ lb. Lobster, ½ dz. Steamers, boiled salt potatoes, corn on the cob, coleslaw, and potato salad

MP

Back Country Italian Buffet

Three cheese tortellini alfredo, mama's homemade meatballs, six-layer meat lasagna with bolognaise, assorted salads, garlic bread, cannoli, and tiramisu

41.95/pp

Backyard Buffet

Pasta salad, potato salad, coleslaw, watermelon, burgers, hotdogs, grilled chicken breast and all the fixings

39.95/pp

BBQ BUFFET

Smoke Shack BBQ Buffet

Garden salad, potato salad, honey BBQ baked beans, smoked chicken, smoked BBQ ribs, corn on the cob and corn bread

42.95/pp

Smoke Shack Grand Buffet

Home style potato salad, local corn on the cob, beef brisket, smoked chicken, pulled pork, baby back ribs and corn bread

62.95/pp

PLATED

(min. 50 people)

Includes China & silverware

Chicken plates served with garden salad, seasoned vegetables, rice pilaf, rolls and butter

Chicken Cordon Blue

42.95/pp

Chicken Marsala

42.95/pp

Sous Vide Roasted Chicken

39.95/pp

Beef plates served with garden salad, seasoned vegetables, roasted garlic mashed potato, rolls and butter

7oz. center-cut Filet Mignon with red wine demi glaze

53.95/pp

Maple Bourbon Steak Tips

53.95/pp

Slow roasted prime rib

49.95/pp

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From the Sea plates served with garden salad, seasoned vegetables, rice pilaf, rolls and butter

<i>Maine Lazy man Lobster 1¼ lb.</i>	<i>54.95/pp</i>
<i>Maple Bourbon Glazed Salmon</i>	<i>37.95/pp</i>
<i>Terriyaki Shrimp Stirfry served over Basmati Rice</i>	<i>37.95/pp</i>

Pasta dishes served with garden salad, rolls and butter

<i>Baked Ziti with sausage and meatballs</i>	<i>32.95/pp</i>
<i>Seafood Alfredo with Shrimp and Scallops in Penne</i>	<i>36.95/pp</i>
<i>Eight Layer Lasagna</i>	<i>34.95/pp</i>

Vegetarian dishes served with garden salad, rolls and butter

<i>Vegetable Lasagna</i>	<i>32.95/pp</i>
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LATE NIGHT SNACKS

(min. 50 people)

Taco Bar	24.95/pp
<i>A trio of chicken, ground beef and carnitas accompanied with assorted condiments and toppings</i>	
Pizza Bar	19.95/pp
<i>Assortment of pizzas</i>	

DESSERT STATIONS

(min. 50 people)

Whoopie Pie Bar	19.95/pp
<i>Assortment of whoopie Pies</i>	
Cannoli Bar	19.95/pp
<i>Assortment of Cannoli</i>	
Build Your Own Sundae	19.95/pp
<i>Assortment of Ice Cream flavors and toppings to build your own sundae</i>	

CATERING GUIDELINES

We are happy to assist with any questions you may have as well as helping you design the perfect custom menu for your event. We are just a quick email away; Josh Davis jdavis@ss-bbq.com

Staffing:

A server is required at a fee of 250.00 per 25 guests, per 4 hours. Upon special request or for culinary attended stations, we are happy to provide you with culinary staff for 250.00 per Chef, per 4 hours.

Payment Procedures:

We will issue an invoice upon receipt of your order or order confirmation outlining all charges in detail. Payment in full is due 14 days prior to the event date. Final head count is due 14 days before event. Payments can be made via check, credit card, or wire transfer. Credit card payments will incur an additional 4% service charge. A credit card is required to secure each order regardless of payment remittance. This card is only used as a security hold. Pricing is subject to change at any time, but payment of your deposit will lock your pricing in.

Exclusive Caterer:

Smoke Shack at Churchill Barn has exclusive food rights; any food at Churchill Barn is at the sole discretion of Smoke Shack Southern Barbecue, LLC.

Cancellation Policy:

Deposits are non-refundable and due at signing. Remaining balance is non-refundable if cancelled within fourteen days of the event. Cancellations due to acts of nature may be rescheduled at the Smoke Shack and Churchill Barn's availability.

Please note: All food items are subject to a 22% service charge plus applicable meals tax. This service charge is not a tip or gratuity and is not distributed to service employees.