

Smith Meats Catering

(989) 871-2144

(810) 787-1040

<u>Menu #1</u>	<u>Menu #2</u>	<u>Menu #3</u>
(18.25)	(26.75)	(35.25)
1 Meat	2 Meats	3 Meats
1 Hot Side	2 Hot Sides	3 Hot Sides
2 Cold Sides	3 Cold Sides	4 Cold Sides
1 Dessert	1 Dessert	1 Dessert
2 Beverages	2 Beverages	2 Beverages

All Menu's Include:

Your Choice of Bread

(Dinner Rolls, Bread Sticks, Corn Bread Muffins, or Buns)

Appropriate Condiments for Dishes Ordered.

Quality Single Service Dinnerware.

We Provide

Set up and Service for 2 hours.

(Additional service may be arranged at a rate
Of \$50 per hour per server)

Service within 25 miles One way

(Additional Charge outside of Service Area)

**** All Menu's prepared for less than 100 guests will be subject to an additional charge of \$1.00 per person (60-99 Guests). ****

*** To Go Containers available by request at \$.60 per container.**

All catered food will be subject to 6% sales tax. Gratuity Not Included.

Menu Ideas

Meats

* Roasted Whole Hog
Roasted Chicken
Custom Cured Ham
** Burgers and Bratwurst
BBQ Spareribs
Mostaccioli
Roast Beef
Chicken Alfredo Rotini
Pulled Pork/Beef
Glazed Boneless Pork Chops
***Prime Rib
Chicken Marsala
Salad

Hot Sides

BBQ Baked Beans
Party Potatoes
Broccoli, Cheese and Rice
Sage and Sausage Stuffing
Kielbasa and Saurkraut
Mashed Potatoes and Gravy
Macaroni and Cheese
Steamed Vegetables
**Sweet Potato Gratin
Roasted Red Skin Potatoes
Garlic Green Beans with Bacon
Collard Greens

Cold Sides

Cole Slaw
Potato Salad
Pasta Salad
Spaghetti Salad
7-Layer Salad
Garden Salad
Antipasto Salad
Taco Salad
**Michigan Salad
Strawberry Salad
Macaroni Salad
Greek Tortellini

Desserts

Assorted Cookies
Fudge Brownies
Assorted Sheet Cakes
Strawberry or Lemon Layer Cake

**Hot Apple Pie

Beverages

Iced Tea
Sweet Tea
Lemonade
Fruit Punch
Coffee
Soft Drinks(Both Drink Options)

Platters

Fresh Vegetable Tray w/ Dip
Fruit Tray
Meat, Cheese and Cracker Tray
(Can be used as a Cold Side Option or Purchased at an Additional Cost)

*adds \$500.00 to the price of meal

** \$2.00 extra per guest

***Ask about additional pricing

**Request For Items Not Listed, as well as Personal Recipes, are Always
Welcome!**

Cocktail Hour Options upon Request!

We strive to make your day as special as possible, we will gladly make

adjustments to menus to accommodate your specific needs!

Special Party Foods

Pick-up ready to eat or Hot Delivery.
Small size feeds approx. 25 guests
Large size feeds approx. 50 guests

<u><i>Item</i></u>	<u><i>Small</i></u>	<u><i>Large</i></u>
Vegetable Tray w/Dip	35.00	60.00
Fruit Tray	45.00	85.00
Pit Style Roast Beef	105.00	200.00
Pulled Pork Reg. or BBQ	60.00	120.00
Roasted Chicken	55.00	100.00
BBQ Spareribs	75.00	145.00
Mostaccioli	55.00	100.00
Chicken Alfredo Rotini	55.00	100.00

Hot Dishes

BBQ Baked Beans	50.00	100.00
Party Potatoes	55.00	100.00
Green Bean Casserole	50.00	90.00
Broccoli Cheese and Rice	60.00	100.00
Sage and Sausage Stuffing	50.00	90.00
Kielbasa and Saurkraut	50.00	90.00
Macaroni and Cheese	55.00	100.00
Mashed Potatoes and Gravy	45.00	80.00

Cold Dishes

Cole Slaw	35.00	65.00
Potato Salad	40.00	75.00
Spaghetti Salad	40.00	75.00
7-Layer Salad	45.00	85.00
Antipasto Salad	55.00	100.00
Taco Salad	55.00	100.00
Pasta Salad	35.00	65.00
Michigan Salad	55.00	100.00
Greek Tortellini Salad	55.00	100.00

Hog Roast Options

Option #1: We cook your hog. You pick up with roaster ready to serve. \$400+ Kill Fee

Option #2: We cook your hog. We cut up and put in pans ready to eat. \$500+ Kill Fee

Option #3: We cook our hog. You pick up with roaster ready to serve. \$400.00 plus price of hog

Option #4: Do it yourself.....your hog, we butcher \$100, rent roaster for \$250 .

Option #5: We cook your hog, deliver to your site, cut up, bbq,season the hog and put out to eat. \$750.

Option #6: We cook our hog, deliver to your site, cut up,bbq,season the hog and put out to eat. \$750 plus the price of the hog.

All diy options will need a credit card number to put on file until roaster is Returned.

