

# CATERING & EVENTS MENU



## EPIC SMOKEHOUSE | PICK-UP MENU

### SMOKED MEATS

	½ pound		1 pound
Brisket	\$18		\$32
Pulled Pork	\$12		\$24
Pulled Chicken	\$13		\$26
Texas Sausage	two links		\$16
Baby Back Ribs	per rack		\$34
Prime Rib	½ loin \$300		full loin \$600

### EPIC SIDES

Carolina Slaw	QT \$14   ½ Pan \$55   Full Pan \$100
Collard Greens	QT \$20   ½ Pan \$80   Full Pan \$130
Bacon Sprouts	QT \$25   ½ Pan \$95   Full Pan \$180
Roasted Mushroom	QT \$25   ½ Pan \$95   Full Pan \$180
Cream Spinach	QT \$25   ½ Pan \$95   Full Pan \$180
Mac N Cheese	QT \$20   ½ Pan \$80   Full Pan \$130
French Fries	½ Pan \$65   Full Pan \$120
Tobacco Onions	½ Pan \$65   Full Pan \$120
Texas Toast	½ Loaf for \$12   Full Loaf \$24
Buns	10 for \$10.50

### EPIC FEASTS

#### EPIC FAMILY FEAST

3 Racks of Ribs | 1.5lbs Pulled Pork | 1.5lbs Smoked Brisket  
1qt Mac n Cheese | 1qt Mashed Potatoes | 1qt Carolina Slaw  
FEEDS EIGHT TO TEN PEOPLE | \$230

#### EPIC GROUP FEAST

6 Racks of Ribs | 3.5lbs Pulled Pork | 3.5lbs Smoked Brisket  
Mac n Cheese | Mashed Potatoes | Carolina Slaw | Buns  
FEEDS UP TO TWENTY PEOPLE | \$595

PLEASE ALLOW 24 HOURS FOR PICK-UP

## EPIC SMOKEHOUSE | CATERING AND PRIVATE DINING MENU

### PASSED HORS D'OEUVRES | PRICE PER 50 PIECES

Kahlua Pig Rolls served with Cilantro Ranch | \$200

Smoked Salmon Canape with Capers & Pickled Red Onions | \$225

Fried Green Tomatoes topped with Bourbon Bacon Jam & Goat Cheese | \$225

Vegetable Spring Rolls served with Sweet Thai Chili | \$150

Pork Sliders with Bread & Butter Pickles and Carolina Slaw | \$200

Tomato, Basil & Mozzarella Crostini | \$125

Mini Crab Cakes with house-made remoulade | \$375

Miniature Smoked Beef Tenderloin on Garlic Toast | \$275

Pork Belly Steamed Buns with Pickled Vegetables & Hoisin Sauce | \$375

Fig & Onion Tarts | \$130

Bacon Wrapped Sea Scallops with Chipotle Mayonnaise | \$325

Crab Stuffed Butterflied Shrimp served with Lemon Dijon Sauce | \$375

Mini Lamb Lollipops served with Mint Chutney | \$375

### STATIONARY HORS D'OEUVRES | PRICED PER PERSON | 25 PERSON MINIMUM

Double Smoked Burnt Ends | \$7.50

Smoked Wings served with Habanero, Thai Chili, & BBQ Sauces | \$8.50

Warm Spinach & Artichoke Dip | \$7.00

Assorted Imported Cheeses & Charcuterie Board | \$9.00

Assorted Vegetable Crudites accompanied with Dipping Sauces | \$5.00

Brisket Poutine with House-cut Fries topped with Smoked Brisket, Melted Garlic & Chive Cheese Curds & Brown Butter Gravy | \$6.00

**EPIC SALADS | SERVED BUFFET STYLE | 25 PERSON MINIMUM**

**House Chopped Salad with Tomatoes, Red Onions, Bacon, Egg, Blue Cheese & Ranch Dressing | \$10**

**Ancho Caesar Salad with Ancho Caesar Dressing and Parmesan Cheese | \$9**

**The Wedge with Bacon, Cherry Tomatoes, Blue Cheese Crumbles, & Blue Cheese Dressing | \$12**

**Heirloom Tomato Caprese tossed with Fresh Basil. Baby Mozzarella and Balsamic Glaze | \$12**

**EPIC ENTREES | BUFFET OR PLATED SET-UP | PRICE PER PERSON**

**Signature Prime Rib served with Au Jus and Horseradish | \$40.50**

**Smoked Apple Wine Baby Back Ribs | \$32.50**

**Smoked Brisket served with BBQ Sauce | \$22.50**

**Pulled Pork with Tobacco Onions | \$15.50**

**Filet Mignon served with Roasted Button Mushrooms | \$38.50**

**Porcini Dry Rubbed Black Angus Ribeye | \$38.50**

**Crab Stuffed Salmon | \$28.50**

**Jambalaya Penne Pasta | \$19.50**

**Jumbo Lump Crab Cakes served with Remoulade | \$42.50**

**EPIC SIDES | BUFFET OR PLATED SET-UP | PRICE PER PERSON**

**Mac n Cheese with Pancetta | \$8.50**

**Mashed Potatoes | \$6.50**

**Carolina Slaw | \$4.50**

**Bacon Sprouts | \$8.50**

**Creamed Spinach | \$9.50**

**Tobacco Onions | \$6.50**

**Collard Greens | \$6.50**

**Roasted Mushrooms | \$8.50**

**EPIC SMOKEHOUSE BAR PACKAGES | 25 PERSON MINIMUM  
ALL PACKAGES BASED ON CONSUMPTION**

**HOUSE BAR | PACKAGE ONE**

**\$8.00 Per Drink**

**HOUSE BRAND LIQUORS**

**Smirnoff Vodka | Gordon's Gin | Bacardi Rum | Montezuma Tequila | Jim Beam Bourbon | J & B Scotch**

**HOUSE BRAND WINES**

**Yulupa Chardonnay | Stonecap Cabernet | Lost Angel Pinot Noir**

**HOUSE BRAND BEERS**

**Miller Light | Yuengling Lager | Blue Moon Belgian White | Corona Extra**

**PREMIUM BAR | PACKAGE TWO**

**\$10.00 Per Drink**

**PREMIUM BRAND LIQUORS**

**Tito's Vodka | Beefeater Gin | Captain Morgan Rum | Jose Cuervo Tequila  
Jack Daniels Whiskey | Dewar's Scotch**

**PREMIUM BRAND WINES**

**Luna Nuda Pinot Grigio | Mercer Chardonnay | Stonecap Cabernet | Lost Angel Pinot Noir**

**PREMIUM BRAND BEERS**

**Miller Light | Yuengling Lager | Blue Moon Belgian White | Corona Extra | Heineken**

**SPECIAL ORDER KEGS ARE AVAILABLE WITH THIS PACKAGE**

**TOP SHELF BAR | PACKAGE THREE**

**\$15.00 Per Drink**

**TOP SHELF LIQUORS**

**Grey Goose Vodka | Hendrick's Gin | Patron Silver Tequila | Captain Morgan Rum  
Four Roses Small Batch Bourbon | Michter's Rye Whiskey | Johnnie Walker Black Label**

**TOP SHELF WINES**

**Caymus Conundrum White Blend | Mercer Chardonnay | Federalist Cabernet | Meiomi Pinot Noir**

**TOP SHELF BEERS**

**Miller Light | Yuengling Lager | Blue Moon Belgian White | Corona Extra | Heineken**

**SPECIAL ORDER IMPORTED & DOMESTIC KEGS ARE AVAILABLE WITH THIS PACKAGE**



### The Fine Print

Thank you for your interest in Epic Smokehouse catering & events. Whether you are hosting a small luncheon, business function or special event Epic Smokehouse will accommodate your every need. We have two amazing private dining areas that can be rented out for a flat fee.

In order to reserve either of our two spaces, we require a non-refundable deposit of \$500. Your deposit will be applied to your final bill.

Having received the deposit for your event, our Catering Manager will then happily assist you in planning every aspect of your special evening.

A proposal estimate will be provided to you once your food and beverage menu are determined. A final confirmation guaranteed number of guests is required by noon, three business days prior to the event.

### Service Charge & Sales Tax

A 20% service charge, 6% Virginia sales tax and 3% Arlington County meals tax will be added to all food and beverage charges.

Guest Signature \_\_\_\_\_

Date \_\_\_/\_\_\_/\_\_\_

### Cancellations

If your group cancels, the deposit fee, and any prepayment are forfeited.

### Miscellaneous Charges

Epic Smokehouse asks that guests get management approval before bringing in any outside food and/or beverage. If a cake is brought in a \$3.00 Per Person cake cutting fee will apply.

### Additional Epic Policies

Insurance and health department regulation prohibits us from giving extras food or beverages to guests to take home.

Epic Smokehouse reserves the right to refuse alcoholic beverages to any individual for any reason. In accordance with Virginia state law no one under the age of twenty-one is permitted to consume alcoholic beverages.

Again, we thank you for considering Epic Smokehouse as the venue for your event and hope to make it as memorable as possible.

Event Manager Signature \_\_\_\_\_

Date \_\_\_/\_\_\_/\_\_\_

Epic Smokehouse



**CREDIT CARD AUTHORIZATION FORM**

**TYPE OF CARD:** \_\_\_\_\_ **EXPIRATION DATE:** \_\_\_\_/\_\_\_\_

**CREDIT CARD NUMBER:** \_\_\_\_\_

**NAME ON CARD:** \_\_\_\_\_ **CVC** \_\_\_\_\_

**BILLING ADDRESS:** \_\_\_\_\_

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**PHONE NUMBER:** \_\_ (\_\_\_\_) \_\_\_\_\_

**SIGNATURE:** \_\_\_\_\_

**PRINTED NAME:** \_\_\_\_\_

**EMAIL:** \_\_\_\_\_