



PIT MASTER BUFFET

MINIMUM 30 PEOPLE

CHEFS SELECTION OF LOCAL AND IMPORTED CHARCUTERIE WITH LOCAL CHEESES SMOKED OLIVES,
MARINATED KALAMATA, ASSORTED PICKLES

FRESH BAKED SWEET CHILI CORN BREAD

CHARRED CORN AND PEPPER SALAD - CELERY, SHALLOTS, SMOKED ZUCCHINI, MUSTARD GREENS,
BALSAMIC VINAIGRETTE | V, GF

GREEK SALAD - KALAMATA OLIVES, CONFIT SHALLOT, FETA CHEESE | V, GF

DILL POTATO SALAD - DILL PICKLES, BOILED EGG, CELERY, DIJON | V, GF

LOCALLY HARVESTED VEGETABLES | VG, GF

BBQ SMOKED AND BAKED BEANS WITH PORK BELLY | GF, DF

BAKED CHEDDAR AND GOUDA MAC N' CHEESE | V

PIT SMOKED SUCKLING PIG - MAPLEWOOD, CEDAR BBQ SAUCE, VINEGAR SAUCE | DF, GF

MAPLE SMOKED BRISKET - RUM ONION MOP | DF, GF

AFTERS

LOCALLY MADE HAND PIES, FRESHLY MADE SEASONAL POPSICLES

SEASONAL FRESH FRUIT PLATTER

COFFEE & TEA

(ADD MADE TO ORDER FIZZY ICE CREAM ACTION STATION \$8 PER PERSON)

OUR EXECUTIVE CHEF RESERVES THE RIGHT TO CHANGE MENU ITEMS AS NATURE OR MARKET MAY DICTATE.