

Smoke
Heat
Everyday



ESTD

2023

SMOKE & BARREL

BARBEQUE

TEXAS TO HONG KONG

EVENTS & CATERING

\$100PP MENU

INDIVIDUAL MEAL BOXES

- Famous Smoked Chicken with Alabama slaw
- Burnt End Meatballs, pork & beef meatballs, home made American red sauce, parmesan cheese and garlic bread
- Crispy fried cauliflower, sweet pepper pickles, Garlic Ranch & gold BBQ sauce, & rice
- Pulled pork rice bowl, slow cooked pork shoulder, Carolina sauce with steamed rice and pickles
- Truffle mushroom spaghetti pasta, mozzarella
- Smoked 18-hour brisket mac & cheese, topped with fresh parmesan & BBQ sauce

Includes 1 soft drink – sprite, coke, soda

+28 add on Dessert:

- Baked New York Cheesecake
- Smoked banana tiramisu



\$150PP MENU

INDIVIDUAL MEAL BOXES

- Beef brisket burger, maple smoked bacon, American cheese, burger sauce and fries
- Crispy chicken burger, garlic ranch, house slaw and fries
- Beef cheek & brisket bolognese, smoked tomato ragu and garlic bread
- Texas beast – brisket, pulled pork, spare rib, lemon chicken, with slaw and pickles
- Smoked maple carrots, zucchini, crispy brussels with chimichurri with Texas rice
- Texas beast rice bowl, pulled pork, beef brisket, maple bacon, BBQ sauce with steamed rice and pickles

Includes 1 soft drink – sprite, coke, soda

+18 add on Dessert:

- Baked New York Cheesecake
- Smoked banana tiramisu



\$100PP MENU

BUFFET STYLE

All items for the group to share

- Famous Smoked lemon herb Chicken
- Burnt End Meatballs, 18 hour brisket in home made American red sauce, triple cheese
- Smoked Cauliflower & Broccoli, sweet pepper pickles, Garlic Ranch & gold BBQ sauce

Sides: Group to share

- Mac & Cheese / Alabama slaw

+28 pp dessert add on

- Baked New York Cheesecake



\$150PP MENU

BUFFET STYLE

Mains: for the group to share

- Mini Beast Platter: Pork spareribs, Pulled Pork
- Beef brisket sliders, with American cheese and maple smoked bacon
- Crispy fried chicken with our signature maple spiced glaze
- Smoked Cauliflower & Broccoli, sweet pepper pickles, Garlic Ranch & gold BBQ sauce

Sides: Group to share

- Mac & Cheese / Tater Tots / Alabama slaw

+28 pp dessert add on

- Baked New York Cheesecake / Banana tiramisu



\$200PP MENU

BUFFET STYLE

Mains : for the group to share

- Beast Platter: Pork spareribs / Brisket / Pulled Pork / House Sausage Selection
- Beef brisket sliders, with American cheese and maple smoked bacon
- Crispy fried chicken with our signature maple spiced glaze
- Smoked Cauliflower & Broccoli, sweet pepper pickles, Garlic Ranch & gold BBQ sauce

Sides: Group to share

- Mac & Cheese / Tater Tots / Alabama slaw

Desserts: Mixture for group to share

- Baked New York Cheesecake / Banana tiramisu

Includes 1 soft drink – sprite, coke, soda



Frequently asked questions

- Minimum 10 person for cooperate catering
- Delivery charge will be additional if location out of central
- All food will be served in sharing catering trays unless individual meal boxes
 - Cutlery and napkins will be provided



For more information feel free to contact us

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