



Catering Menu





BUFFET

Pulled Pork, Pulled Chicken, St. Louis Ribs, Brisket, Turkey, Sausage

1 meat, 2 sides, 1 bread	\$13.95
2 meats, 2 sides, 1 bread	\$14.95
3 meats, 2 sides, 1 bread	\$16.95
4 meats, 2 sides, 1 bread	\$18.95

ADD-ONS

add \$2/person for St. Louis Ribs	add \$2/person for Sausage
add \$2/person for Brisket	add \$3/person for Additional Side
add \$2/person for Turkey	add \$2/person for Salmon

APPETIZERS

Smoked Chicken Wings	\$14/lb
Scotched Eggs (1 egg feeds 4)	\$6/egg
Pimento Cheese and Crackers (feeds 6-8)	\$10/cup
Pickle Plate (Pimento cheese, sausage, pickled onions, candied jalapenos,	\$25/plate

pickles)

BANGIN' SIDES 'N STUFF

Sides

Cole Slaw, Baked Beans, Mac 'n Cheese, Green Bears, Warm Potato Salad

Breads

Cornbread, Rolls, Buns

Desserts (\$2 per person)

Rum Cake

Peach & Blueberry Cobbler

Drinks - Upon Request



THE COMPETITION BBQ EXPERIENCE

GET THE FULL



COMPETITION EXPERIENCE

The OVS Crew will come to your event and cook all four competition meats on site. After the cooking is finished, each of the four meats - chicken, ribs, pork, and brisket - will be served as courses, each with an explanation of how each was prepared and what a competition judge would be looking for. This event will be complete with three signature OVS side dishes.

\$80/PERSON

24-PERSON LIMIT

HUNGRY FOR

BBQ is our specialty, but we can accommodate almost any of your food needs, such as ...

- Taco Bar
- Burger Bar
- Low Country Boil
- Whole Hog

FULL SERVICE FEE SCHEDULE

Includes 2 servers, chafers/stands, Sternos, serving utensils

\$200 - 4 hour maximum

Not to exceed 100 guests (not applicable for weddings)

OVS BBQ Sauce: \$10/pint

OVS Rusted Mustang Mustard Vinegar Sauce: \$10/bottle

Plate, Napkins and Personal Utensils: \$2.00 per person

Additional wire chafer, aluminum pan, Sternos, and serving utensils: \$15 per set

Order Today!

CALL LUKE AT 703.371.8841
OR EMAIL LUKE@OLDVIRGINIASMOKE.COM