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CATERING DŌP OFFERINGS

SmoQ'n Hot Grill offers customized catering packages to meet the unique needs of your event and its attendees.

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Our team will curate a dōp craft menu for your event based on the following:

- Location (*on or off-site of Coda Building*)
- Number of Guests
- Type of Event (*social, celebration, formal or informal business meeting*)
- Dietary Preferences (*mix of vegans, vegetarians or omnivores*)
- Budget

These considerations help determine the following:

- If the savory offerings should include primarily sliders, sandwiches, or both
- If the side dishes should be primarily cold items, hot items, or both
- How many dessert offerings work best
- Which beverages would work best for your group

Not sure where to start?

No worries, we're happy to provide a few options to get you started. But, we understand catering menus aren't one size fits all. If you find the options provided aren't quite the perfect fit for your event, then our team will work with you to curate a perfectly crafted menu for your unique event needs.

Bunt Single \$17 to \$19 per person

- *Mix of 3 Sliders per guest*
- *2 Cold Side Pieces, served family style*
- *Cookie Tray*

Double \$20 to \$22 per person

- *Mix of 2 Sliders plus 1 half sandwich per guest*
- *2 Cold Side Pieces and 1 Hot Side Piece, served family style*
- *Cookie and Brownie Bite Tray*

Home Run \$23 to \$25 per person

- *Mix of 2 Sliders plus 1 half sandwich per guest*
- *1 Cold Side Piece and 2 Hot Side Pieces, served family style*
- *Brownie Bite and Seasonal Fruit Cobbler tray*

Grand Slam - Custom Crafted Menu

Beverage Options

Boylan Bottling Co. Sodas, Aqua Panna Bottled Water, Cirrus CBD-Infused Sparkling Waters, Sweet and Unsweetened Ice Tea, and Freshly Squeezed Lemonade in quart containers

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**To discuss your catering needs, please contact SmoQ'n Hot Grill
at yosup@smoqnhotgrill.com or text David at 770.329.8659**