

Herlihy Smokehouse & Grill

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HERLIHYSMOKEHOUSE@GMAIL.COM

This is merely a sample of what we can provide for you. We will always take your needs and suggestions into consideration and figure out what works best to make you satisfied!

We Have 3 Catering Options:

DROP-OFF

We will deliver your food hot and ready to go in disposable serving pans (free local delivery up to 10 miles) (MINIMUM ORDER REQUIRED) (Disposable chafing dishes available -\$ 20.00 each)

ON-SITE SERVICE

We do all the set up of your warm buffet- that includes our chafing dishes, food service tables, and linens with our delicious BBQ/Grilled food prepared all on-site

(*15 % administrative fee added for on-site)

(*22 % administrative fee added for on-site weddings)

Appetizers Options

Smoked Sirloin Crostini

Grilled crostini topped with slow smoked sirloin, Sharp cheddar cheese, green onion & horseradish aoli

Pimento Cheese Crostini

Grilled crostini topped with delicious melted homemade pimento cheese and topped with smoked bacon

Jalapeno Poppers

Jalapeno pepper stuffed with cream cheese, Cheddar and wrapped in bacon

Pig Bombs

Smoked bacon wrapped kielbasa topped with pimento cheese (or jalapeno pimento cheese)

Sausage-stuffed Peppadews

Peppadew peppers stuffed with either sweet or spicy sausage Served in single servings spoons with a Thai chili sauce

Bacon Wrapped Scallops

Grilled sea scallops wrapped in bacon and served with a creamy, spicy Cajun sauce

Cajun Shrimp Toast

Grilled crostini topped with creamy, cheesy Cajun style shrimp

Bacon Wrapped Shrimp

Jumbo shrimp topped with horseradish then wrapped in bacon, topped with BBQ sauce and grilled

Chorizo & Shrimp Bites

Smoked Spanish chorizo sausage topped with jumbo shrimp then finished off on the grill

Smoked Deviled Eggs

A twist on the classic deviled egg, these are smoked then loaded with a mustard yolk mixture and topped with bacon & jalapeno

Charcuterie & Cheese Platter (ADDITIONAL FEE)

A wonderful variety of cheeses, cured meats, smoked sausages, olives, pickles, crackers, breads and mustards

Other Options are available upon request

Old School BBQ

Smoked Options

Pulled Pork
Beef Brisket (additional cost)
Pork Spare Ribs (additional cost)

Gianelli Sausage w/ peppers & onions
Smoked Kielbasa
Chicken Quarters or Halves
Smoked Turkey
Meatballs - (BBQ, Chicken Wing or Cheddar Jalapeño)
Smoked Prime Rib (additional cost)

Grilled Options

Hot Dogs
Freshly made Hamburgers
Steak (market price)
Steak / Chicken Kabobs
Marinated Chicken

Around the Horn BBQ

Smoked Options

Caribbean Jerk Chicken
Hawaiian Style Huli-Huli Chicken
Smoked Corned Beef & Cabbage
Irish Bangers and Mash
Brazilian Braised Pork

Grilled Options

Cuban Pork Chops
Mojo Pork Tenderloin
Argentine Steak w/ Chimichurri
Thai Chicken Thighs
Thai Chicken or Pork Skewers
Firecracker Chicken & Pineapple Skewers
Filipino Pork Skewers
Peri Peri Chicken
Tropical Pork & Pineapple Kebobs

Sides

Warm Options

Smoked Baked Bean
Smoked Spicy Southern Cheesy Corn
Salt Potatoes
Caribbean Black Beans
Smoked Macaroni & Cheese
Beef and Brisket Chili

Smoked or Grill Corn on the Cob (seasonal)
Smoked Green Beans w/ Smoked Ham
Smoked Colcannon (Mashed potatoes, kale & Leeks w/ bacon)

Cold Options

Macaroni Salad
Tomato Cucumber Salad
California Spaghetti Salad
Pizza Pasta Salad
Mexican Street Corn Salad
Mexican Street Corn Pasta Salad
Coleslaw
Chef Salad
Caesar Salad
Muffaletta Salad
Fruit Salad

Catering Deals

Minimum of 50 people for On-Site (Pricing will be adjusted for less than 50)
8% Sales Tax added to all prices (prices subject to change) **DEPOSIT MUST BE MADE TO HOLD DATES**

Traditional Cookout \$ 18.95 – per person (onsite only)

Grilled Hamburgers, Hot dogs and your pick of **ONE** smoked meat (BBQ Chicken or Sausage with onions & peppers)
(includes 2 homemade sides of your choice)

BBQ Double \$ 24.95 – per person (Drop off – \$ 19.95)

Your pick of **TWO** smoked or grilled meats (Brisket -additional)
(includes 2 homemade sides of your choice)

BBQ Shamrock \$ 29.95 – per person (Drop off – \$ 24.95)

Your pick of **THREE** smoked or grilled meats (Brisket - additional)
(includes 2 homemade sides of your choice)

BBQ Four Leaf Clover \$ 36.95 – per person

Must be your lucky day! You can pick **TWO** Appetizers (seafood may be additional), **THREE** smoked or grilled meats (Brisket - additional)-includes 3 homemade sides

Island Getaway \$ 27.95 – per person (onsite only)

Themed On-site cook out that includes your choice of **THREE MEATS** - (Smoked Jerk Chicken, Grilled Mojo Pork Loin, Tropical Ham and Pineapple Kebabs, Huli-Huli Chicken, Brazilian Braised Pork, Pulled Pork, Island Chicken Sliders, Cuban Pork Chops, Coconut Shrimp or Hawaiian Meatballs) with **TWO** Caribbean style sides. Includes sauces and salsas.

(Can be adjusted to include whole Roasted Pig for additional fee)

Smoked Pig Roast \$22.95 per person (\$18.95 – pig only drop off)

Whole smoked Hog and 2 homemade sides of your choice

Stations and Smaller Set-up

These are for smaller gatherings but can be added to or adjusted for larger parties.
These Stations/Bars give you a different option and a chance to WOW your guests
(Prices will depend on the number of people and food options chosen)

South of the Border – Mexican Bar

Marti Gras – Cajun Bar

Mini Bites – Tapas and Sliders

Rustic Lemonade/Ice Tea Stand – Fresh fruit in house made Lemonades/Teas

Camp Fire – Smores Bar

Ordering & Pricing

We make every effort to accommodate our customers but we appreciate at least a one week notice prior to the event.
We do have a limited calendar so the earlier the better.

Pricing will be clearly presented to you in writing
and all prices are subject to sales tax and administrative fees if applicable.

We do require \$400.00 non-refundable deposit to hold dates

**We do require that all large events (100 or more)
place a 50% deposit at least one week in advance of event**

Any cancellations must be made 48 hours in advance