

Herlihy Smokehouse & Grill

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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
(*10 % administrative fee added for on-site)

COMPLETE SERVICE

Here we provide on-site cooking, chafing dishes, food service tables, décor for food service tables, food service, carving stations (if needed) and appetizer/hors d'oeuvres service. All done with taking the burden off the host so they and the guests can have the best experience possible.
(*15 % administrative fee added for on-site & \$ 15.00 per hr for servers)

Appetizers Options

Smoked Sirloin Crostini

Grilled crostini topped with slow smoked sirloin, whipped blue cheese and roasted red pepper

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

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

Gianelli Sausage w/ peppers & onions

Smoked Kielbasa

Chicken Quarters or Halves

Smoked Turkey

Meatballs - (BBQ, Chicken Wing or Cheddar Jalapeño)

Smoked Beef Tri-Tip

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 Balls

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 Sweet Colcannon (Mashed Sweet potatoes, kale & Leeks w/ bacon)

Cold Options

Macaroni Salad

Tomato Cucumber Salad

California Spaghetti Salad

Pizza Pasta Salad

Mexican Street Corn 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 \$ 17.95 – 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 \$ 21.95 – per person (Drop off – \$ 18.95)

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

BBQ Shamrock \$ 25.95 – per person (Drop off – \$ 21.95)

Your pick of **THREE** smoked or grilled meats (Brisket - additional)
(includes 3 homemade sides of your choice)

BBQ Four Leaf Clover \$ 34.95 – per person

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

Island Getaway \$ 20.95 – per person

Themed On-site cook out that includes your choice of **FOUR** - (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 Caribbean style sides, sauces and salsas

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

Classic Clambake \$ 35.95 per person

Steamed Little Neck Clams, Freshly made grilled Hamburgers, Hot Dogs, Clam Strips
and choice of **ONE** smoked/grilled Meat (Brisket - additional) Ice Tea & Lemonade Included
-includes 3 homemade sides of your choice and a dessert tray

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