

## FAQ's

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*Some Facilities Have Their Own Policies That Would Supersede Any Of Our Policies.*

### Deposits, Final Counts, & Final Payment

There is a \$500 non-refundable signing deposit due at the time of signing the contract. If the total bill will be less than \$500, then a non-refundable deposit of 50% due with the signing of the contract. The final head count is due 14 days prior to the event. Final payment based on final head count is due 10 business days prior the event. We do allow adjustments up to two days out, and additions will need to be paid before the event.

### Payment

Payments may be made in cash, credit card, or checks payable to "Huckaby's Smokehouse."

All applicable state sales tax and 20% service charge will be added to the final bill on all staffed events. **State sales tax and the 20% service charge is not in the quoted price unless you are priced as inclusive in your proposal.** If you are tax exempt, you must supply a copy of your tax exemption status to receive the exemption. You are responsible for any collection fees required to collect final payment if necessary.

### Guaranteed Attendance

Final count for an event, which becomes your guaranteed number when calculating the bill, must be received 14 full working days prior to the event. If attendance is more than the guaranteed number, we will make every effort to accommodate your group. However, we cannot guarantee availability of additional items as specified in the original order and will substitute accordingly. Pricing will be adjusted accordingly.

### Venues

Smokehouse Catering Company caterers in multiple venues around central Indiana. Each venue carries its own policies and procedures. All venue policies are always strictly adhered to. Individual venue fees and commissions can lead to extra line items in your final billing. Please be specific and upfront about your venue, and your venue contact.

### Minimums

All staffed catering events must exceed a minimum final bill of \$1,000.00. All drop off catering must exceed a final bill of \$250.00, or a \$35 delivery fee will be applied. Minimums apply to all server staffed contracted events, and events failing to meet said requirements may be billed the balance necessary to reach the stated minimum.

### Cancellations

Cancellations after final payment are not refunded. Final payments are final payments and non-refundable regardless of reason for cancellation.

### **Menu Tastings**

Tastings are available for up to 8 people at \$25.00 per person. All Tasting Fees are credited to your bill when the contract is signed for the event. Tastings will be based upon your events pre-arranged menu and are not an unlimited choice of options.

### **Unused Food & Beverages**

Any leftover food or beverage remains the property of the catering department. They may not be removed from the grounds by the client at any time due to health and insurance reasons. Your count or actual attendance does not change this rule in any way. All unused and salvageable food is sent to Wheeler Missions or Second Helpings. **Food Safety Is Priority.**

### **Alcoholic Beverages**

Depending on the limitations of the set alcohol policy of the individual venue or site, Smokehouse Catering Company, may or may not be permitted to provide the alcohol. All Indiana State Laws are strictly enforced. No outside alcohol is permitted, when Smokehouse Catering Company is your licensed provider. All alcohol must be purchased thru Smokehouse Catering Company when we are the licensed provider. Donations must be made thru Licensed Registered Alcohol Distributors with the State of Indiana according to Indiana State Law. We reserve the right to card and/or refuse service at any time. We also reserve the right to close bar service at our discretion if laws or circumstances deem it necessary.

### **Tables & Chairs**

Tables required by Smokehouse Catering Company for buffet and beverage services do need to be included in your table rentals if your venue does not supply them. We do not provide our own tables. We can rent tables & chairs for you if you need at an additional charge based on need and style.

### **Table Linens & Linen Napkins**

Smokehouse Catering Company only provides table linens for buffets and beverage service tables, unless otherwise specified in your proposal. Base linen colors are black or white. Additional linens must be arranged ahead of time and will be subject to an additional charge. Color and style will determine the rental cost.

### **China**

All meals are served on high quality plastic ware with high quality plastic utensils. China service is available at an additional rental charge. All drink stations and bars are served in high quality paper or plastic cups. Glassware must be arranged ahead of time and may be subject to additional charges.

### **Staffing**

All staffed events include an Event Captain, and any required floor staff to service all food and beverage while still clearing your guest's tables. This staff will also set up and tear down the event. Additional staffing that would be required to facilitate special requests, served events, butler passed events, individual drink service, and larger specialized events are subject to additional labor charges as needed or required.

## Appetizer Receptions

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*Please let us know if there are any dietary restrictions we need to accommodate.*

### ***Bronze Hors D' Oeuvres Reception***

***\$20.00/person\****

Choice of 3 Appetizer Selections  
Iced Tea & Lemonade  
Ice Water

### ***Silver Hors D' Oeuvres Reception***

***\$26.00/person\****

Choice of 5 Appetizer Selections  
Iced Tea & Lemonade  
Ice Water

### ***Gold Hors D' Oeuvres Reception***

***\$32.00/person\****

Choice of 8 Appetizer Selections  
Iced Tea & Lemonade  
Ice Water

## Appetizer Options

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### Displays

Fresh Vegetable & Relish Display w/ Fresh Ranch Dip  
Grilled & Marinated Vegetable Display w/ Hummus & Olives  
Domestic Cheese Board w/ Dried Fruits, Nuts, & Jams  
Fresh Fruit & Berry Display w/ Fruit Dip  
Fresh Assorted Salsa Display & Tortilla Chips & Guacamole  
House Smoked Whole Salmon Display w/ Crème Fraiche, Toppings & Mini Bagels

### Cold Items

Baked Brie w/ Apricot & Orange Marmalade, Almonds, & Dried Cranberries  
Pulled Pork BBQ Bruschetta Flatbread Bites  
Shrimp Cocktail Shooters  
Shrimp Cocktail Display  
Mini Shrimp & Lobster Rolls  
Santa Fe Smoked Salmon Wonton Bites  
Bite Size Wedge Salad Shooters  
Shaved Sirloin & Gorgonzola Crostini  
Sriracha Ranch Chicken Crostini  
House Smoked Salmon Crostini with Crème Fraiche, Capers and Red Onions  
Beef Brisket & Gorgonzola Crostini w/ Watercress Salad

### Dips

Roasted Red Pepper & Goat Cheese Terrine w/ Toast Points  
Artichoke & Spinach Dip w/ Pita Chips  
Buffalo Chicken Dip w/ Tortilla Chips

## Hot Items

Crispy Shrimp Wraps with Ginger and Herbs  
Chipotle Lime Bacon Wrapped Shrimp w/ BBQ Drizzle  
Jack Daniels French Onion Stuffed Mushrooms  
Sweet n Tangy BBQ Meatballs  
Bourbon Meatballs  
Swedish Meatballs  
Asian Accented Chicken Skewers with Sweet Chili Dipping Sauce  
Smoked Sirloin Beef Skewers w/ Alabama White BBQ Dipping Sauce  
Teriyaki Beef Skewers w/ Thai Peanut Dipping Sauce  
Handmade Miniature Crab Cakes with Remoulade Sauce  
Seasonal Soup Shooters w/ Bite Sized Grill Cheese Sandwiches  
Smoked Chicken Wings w/ Assorted Sauces  
Hand Breaded Chicken Tenders with Assorted Sauces  
Signature Hoosier Sweet Pulled Pork BBQ Sliders  
Shaved Smoked Beef Brisket BBQ Sliders

## Station Reception

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*Please let us know if there are any dietary restrictions we need to accommodate.*

### ***Bronze Station Reception***

***\$25.00/person\****

Choice of 3 Station Selections  
Iced Tea & Lemonade  
Ice Water

### ***Silver Station Reception***

***\$30.00/person\****

Choice of 4 Station Selections  
Iced Tea & Lemonade  
Ice Water

### ***Gold Station Reception***

***\$36.00/person\****

Choice of 5 Station Selections  
Iced Tea & Lemonade  
Ice Water

## Station Selections

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*Please let us know if there are any dietary restrictions we need to accommodate.*

### *Mashed Potato or Baked Potato Station*

Choice of 1:

Mashed Potatoes  
Baked Potatoes

Toppings:

Butter  
Sour Cream  
Green Onions  
Sweet BBQ Sauce  
Spicy BBQ Sauce  
XXX Pepper Sauce

Choice of 4:

Shredded Cheddar Cheese  
Shredded Parmesan  
Garlic Butter Steamed Broccoli  
Sautéed Mushrooms  
Pico de Gallo  
Black Beans  
Sharp Cheddar Cheese Sauce  
Brown Gravy  
Beef Stroganoff  
Pulled Chicken  
Chopped Pepper Bacon

Shredded Pepper Jack Cheese  
Roasted Zucchini & Squash w/ Red Onions  
Caramelized Onions  
Sautéed Peppers and Onions  
Salsa  
Roasted Corn  
White Queso  
Ground Beef Chili  
Pulled Pork  
Crumbled Bacon  
Slivered Pork Belly

## *Mac & Cheese Station*

Choice of 1:

Creamy Yellow Mac & Cheese  
White Cheddar Mac & Cheese  
Smokey Gouda Mac & Cheese  
Southern Baked Mac & Cheese

Toppings:

Sour Cream  
Green Onions  
Parmesan Garlic Breadcrumbs  
Sweet BBQ Sauce  
Spicy BBQ Sauce  
XXX Pepper Sauce

Choice of 4:

Roasted Asparagus  
Roasted Tomatoes  
Garlic Butter Steamed Broccoli  
Sautéed Mushrooms  
Pico de Gallo  
Black Beans  
Sharp Cheddar Cheese Sauce  
Brown Gravy  
Slivered Glazed Ham  
Pulled Chicken  
Chopped Pepper Bacon

Broccoli  
Roasted Zucchini & Squash w/ Red Onions  
Caramelized Onions  
Sautéed Peppers and Onions  
Salsa  
Roasted Corn  
White Queso  
Ground Beef Chili  
Pulled Pork  
Crumbled Bacon  
Slivered Pork Belly



### *Flatbread Station*

Choice of 3:

Four Cheese Roasted Vegetable  
Fresh Buffalo Mozzarella and Heirloom Tomato Caprese  
Short Rib and Wild Mushrooms with Smokey Gouda Cream  
Spicy Italian – Spicy Italian Sausage, Pepperoni and Pancetta  
Mediterranean – Kalamata Olives, Artichoke Hearts, Roasted Red Peppers and Feta Cheese  
Pear, Prosciutto, Gorgonzola and Walnut  
Hoosier Sweet Pulled Pork BBQ Hawaiian

### *Chips and Dip Station*

Choice of 3:

Roasted Tomato Bruschetta w/ Toast Points  
Traditional Salsa w/ Tortilla Chips  
Traditional & Roasted Red Pepper Hummus w/ Naan  
Warm Spinach and Artichoke Dip w/ Tortilla Chips  
Warm Goat Cheese & Roasted Red Pepper Terrine w/ Pita Bread  
Warm Buffalo Chicken Dip w/ Tortilla Chips  
Warm Bacon & Cheddar Dip w/ Pretzel Slices

### *Salad Station*

Choice of 3:

Traditional Tossed  
Classic Caesar  
French Iceberg Wedge  
Greek Chopped Salad  
Roasted Vegetable and Basil Pasta  
Sundried Tomato Pesto and Artichoke Pasta  
Asian Chopped Salad  
Italian Chopped Salad  
Winter Citrus Salad  
Caprese Salad  
Baby Spinach with Fresh Berries and Pecans

### *Pasta Station*

Included:

Parmesan Reggiano  
Crushed Red Pepper Flakes  
Garlic Bread Sticks

Choice of 1 Pasta:

Cavatappi  
Linguini  
Penne

Choice of 2 Sauces:

Roasted Tomato with Fresh Basil  
Vodka Cream Sauce  
Roasted Garlic Alfredo  
Sundried Tomato and Basil Pesto  
Meat Sauce  
Garlic and Herb Oil

Choice of 2 Toppings:

Herbed Chicken  
Sweet Italian Sausage  
Meatballs  
Bacon  
Vegetable Medley  
Broccoli  
Sautéed Mushrooms

### *Slider Station*

Choice of 2:

Angus Beef Burgers	Pulled Smoked Chicken
Pulled Smoked Pork	Smoked Beef Brisket
Italian Sausage w/ Peppers & Onions	Brown Sugar Glazed Ham
Black Bean Burgers	BBQ Jack Fruit

Includes:

Slider Buns  
Lettuce, Tomato, Onion, & Pickle Tray  
Ketchup, Mayonnaise, Yellow Mustard, & Stone Ground Mustard  
Sweet BBQ, Spicy BBQ, Alabama White BBQ, & Carolina BBQ

### *Taco/Nacho Station*

Choice of 2:

Ground Beef Taco	Pulled Chicken Taco
Pulled Pork Carnitas	Beef Fajitas
Chicken Fajitas	Roasted Cauliflower Taco
Jack Fruit Taco	

Includes:

Flour Tortillas	Corn Taco Shells
Nacho Chips	Mexi-Rice
Refried Beans	Nacho Cheese Sauce
Shredded Colby Jack	Shredded Lettuce
Pico de Gallo	Diced Onions & Chives
Pickled Jalapenos	Salsa
Sour Cream	Hot Sauce

## Smokehouse BBQ Menus

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*Please let us know if there are any dietary restrictions or allergies we need to accommodate.*

### ***Just One Buffet***

***\$20.00/person\****

Pulled Pork OR Pulled Chicken  
Buns or Dinner Rolls  
Assorted BBQ Sauces  
Choice of 2 Sides  
Assorted Cookies  
Iced Tea & Lemonade Ice Water

### ***Just Chops Buffet***

***\$20.00/person\****

Marinated Smoked or Grilled Boneless Pork Chops  
Buns or Dinner Rolls  
Assorted BBQ Sauces  
Choice of 2 Sides  
Brownies  
Iced Tea & Lemonade Ice Water

### ***Just Ham Buffet***

***\$22.00/person\****

Brown Sugar Glazed Smoked Ham  
Buns or Dinner Rolls  
Assorted Mustards  
Choice of 2 Sides  
Fruit Cobbler  
Iced Tea & Lemonade Ice Water

### ***Just Brisket Buffet***

***\$24.00/person\****

Sliced Smoked Beef Brisket  
Buns or Dinner Rolls  
Assorted BBQ Sauces  
Choice of 2 Sides  
Fruit Cobbler  
Iced Tea & Lemonade Ice Water

***Pulled Pork & Pulled Chicken Buffet***

***\$26.00/person\****

Pulled Pork  
Pulled Chicken  
Buns or Dinner Rolls  
Assorted BBQ Sauces  
Choice of 2 Sides  
Cookies & Brownies  
Iced Tea & Lemonade Ice Water

***Brisket Plus One Buffet***

***\$26.00/person\****

Sliced Smoked Beef Brisket  
Pulled Pork OR Pulled Chicken  
Buns or Dinner Rolls  
Assorted BBQ Sauces  
Choice of 2 Sides  
Cookies & Brownies  
Iced Tea & Lemonade Ice Water

***Ribs Plus One Buffet***

***\$28.00/person\****

Dry Rubbed St. Louis Ribs  
Pulled Pork OR Pulled Chicken  
Buns or Dinner Rolls  
Assorted BBQ Sauces  
Choice of 2 Sides  
Chocolate Turtle Brownie Cake  
Iced Tea & Lemonade Ice Water

***Ribs & Chicken Buffet***

***\$30.00/person\****

Dry Rubbed St. Louis Ribs  
Smoked Chicken Quarters  
Dinner Rolls  
Assorted BBQ Sauces  
Choice of 2 Sides  
Chocolate Turtle Brownie Cake  
Iced Tea & Lemonade Ice Water

***Chop & Sirloin Buffet***

***\$28.00/person\****

Marinated Smoked or Grilled Boneless Pork Chops  
Smoked Tri-Tip Beef Sirloin  
Dinner Rolls  
Assorted BBQ Sauces  
Choice of 2 Sides  
Iced Tea & Lemonade Ice Water

***Three's Company Buffet***

***\$30.00/person\****

Pulled Pork  
Pulled Chicken  
Sliced Smoked Beef Brisket  
Buns or Dinner Rolls  
Assorted BBQ Sauces  
Choice of 3 Sides  
Iced Tea & Lemonade Ice Water

***Surf & Turf Pork Buffet***

***\$32.00/person\****

Smoked Atlantic Salmon  
Seared Pork Tenderloin w/ Maple Bacon Glaze  
Dinner Rolls  
Assorted Mustards & Garlic Lemon Butter  
Choice of 2 Sides  
Iced Tea & Lemonade Ice Water

***Surf & Turf Beef Buffet***

***\$38.00/person\****

Smoked Atlantic Salmon  
Garlic Crusted Beef Tenderloin Medallions  
Dinner Rolls  
Horseradish Cream & Garlic Lemon Butter  
Choice of 2 Sides  
Iced Tea & Lemonade Ice Water

***Side Options***

***Additional Options \$3.00 Person***

Baked Yellow Mac & Cheese  
White Cheddar Bacon & Chive Mac & Cheese  
Garlic Mashed Potatoes  
Au gratin Potatoes  
Roasted Red Skin Potatoes  
Smoked Baby Red Skin Potatoes  
Rosemary & Garlic Roasted Yukon Potatoes  
Garden Rice Pilaf  
Brown Rice w/ Mushrooms  
Baked Potatoes w/ Butter & Sour Cream  
Baked Sweet Potatoes w/ Butter & Cinnamon Brown Sugar

State Fair Green Beans  
Hoosier Green Beans  
Collard Greens  
Baked Beans  
Sweet Corn Casserole  
Honey Glazed Carrots  
Grilled Asparagus w/ Roasted Red Peppers  
Roasted Zucchini, Squash, Mushrooms, & Red Onions w/ Tomatoes

Potato Salad  
Cucumber, Tomato, Onion Salad  
Cole Slaw  
Garden Veggie Pasta Salad  
Traditional Tossed Salad  
Caesar Salad

## Wedding Buffet Reception

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*Please let us know if there are any dietary restrictions or allergies we need to accommodate.*

### ***Bronze Buffet Reception***

***\$25.00/person\****

Meal Service

- 1 Entree
- 2 Side Dishes
- 1 Salad
- Fresh Dinner Rolls
- Cake Cutting Services

Beverage Service

- Iced Tea
- Lemonade
- Water

### ***Silver Buffet Reception***

***\$32.00/person\****

Appetizers

- Choice of 1

Meal Service

- 2 Entrees
- 2 Side Dishes
- 1 Salad
- Fresh Dinner Rolls
- Cake Cutting Services

Beverage Service

- Iced Tea
- Lemonade
- Water



***Gold Buffet Reception***

***\$38.00/person\****

Appetizers

Choice of 3

Meal Service

2 Entrees

3 Side Dishes

1 Salad

Fresh Dinner Rolls

Cake Cutting Services

Beverage Service

Iced Tea

Lemonade

Water

***Platinum Buffet Reception***

***\$45.00/person\****

Appetizers

Choice of 5

Meal Service

1 Carved Entree

2 Entree

3 Side Dishes

2 Salad

Fresh Dinner Rolls

Cake Cutting Services

Beverage Service

Iced Tea

Lemonade

Water

## Appetizer Options

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### Displays

- Fresh Vegetable & Relish Display w/ Fresh Ranch Dip
- Grilled & Marinated Vegetable Display w/ Hummus & Olives
- Domestic Cheese Board w/ Dried Fruits, Nuts, & Jams
- Fresh Fruit & Berry Display w/ Fruit Dip
- Fresh Assorted Salsa Display & Tortilla Chips & Guacamole
- House Smoked Whole Salmon Display w/ Crème Fraiche, Toppings & Mini Bagels

### Cold Items

- Baked Brie w/ Apricot & Orange Marmalade, Almonds, & Dried Cranberries
- Pulled Pork BBQ Bruschetta Flatbread Bites
- Shrimp Cocktail Shooters
- Shrimp Cocktail Display
- Mini Shrimp & Lobster Rolls
- Santa Fe Smoked Salmon Wonton Bites
- Bite Size Wedge Salad Shooters
- Shaved Sirloin & Gorgonzola Crostini
- Sriracha Ranch Chicken Crostini
- House Smoked Salmon Crostini with Crème Fraiche, Capers and Red Onions
- Beef Brisket & Gorgonzola Crostini w/ Watercress Salad

### Dips

- Roasted Red Pepper & Goat Cheese Terrine w/ Toast Points
- Artichoke & Spinach Dip w/ Pita Chips
- Buffalo Chicken Dip w/ Tortilla Chips

## Hot Items

Crispy Shrimp Wraps with Ginger and Herbs  
Chipotle Lime Bacon Wrapped Shrimp w/ BBQ Drizzle  
Jack Daniels French Onion Stuffed Mushrooms  
Sweet n Tangy BBQ Meatballs  
Bourbon Meatballs  
Swedish Meatballs  
Asian Accented Chicken Skewers with Sweet Chili Dipping Sauce  
Smoked Sirloin Beef Skewers w/ Alabama White BBQ Dipping Sauce  
Teriyaki Beef Skewers w/ Thai Peanut Dipping Sauce  
Handmade Miniature Crab Cakes with Remoulade Sauce  
Seasonal Soup Shooters w/ Bite Sized Grill Cheese Sandwiches  
Smoked Chicken Wings w/ Assorted Sauces  
Hand Breaded Chicken Tenders with Assorted Sauces  
Signature Hoosier Sweet Pulled Pork BBQ Sliders  
Shaved Smoked Beef Brisket BBQ Sliders

## Salad Options

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Traditional Tossed  
Classic Caesar  
French Iceberg Wedge  
Greek Chopped Salad  
Roasted Vegetable and Basil Pasta  
Roasted Fuji Apple Salad over Mixed Field Greens  
Sun-Dried Tomato Pesto and Artichoke Pasta Salad  
Asian Chopped Salad  
Caprese Salad  
Baby Spinach with Fresh Berries and Pecans  
Roasted Asparagus & Green Pea Salad

## Entree Options

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Pan Fried Chicken Breast Marsala  
Crumb Crusted Chicken Breast with Velvet Sauce  
White Cheddar & Chive Crumb Crusted Chicken w/ Smoked Cheddar Cream Sauce  
Mediterranean Stuffed Chicken Roulade w/ Lemon Caper Sauce  
Smoked Boneless Pork Chop with Roasted Apples  
Herb Roasted Pork Loin with Rosemary Demi-Glace  
Seared Pork Tenderloin with Maple Bacon Glaze  
Petite Filet with Garlic Butter over Demi-Glace  
Beef Short Ribs with Cabernet Glaze  
London Broil with Hollandaise  
Pan Seared Salmon w/ Sun-Dried Tomato and Artichoke Hollandaise  
Lemon Pepper Cedar Planked Salmon with Lemon Beurre Blanc  
Potato Encrusted Cod  
Lobster Ravioli with a Cognac Cream  
Portabella Mushroom Ravioli with Smoked Gouda Cream

## Vegan/Vegetarian Entree Options

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Pistachio Crusted Tofu  
Roasted Cauliflower Steak with Tomato Chutney  
Santa Fe Quinoa Stuffed Pepper  
Rice Pilaf & Spinach Stuffed Tomato  
Crumb Crusted Roasted Vegetable Gratin  
Vegetable Paella  
Yellow Curried Vegetables  
Eggplant Parmesan  
Smoked Portabella with Fried Green Tomato and Feta  
Sweet Potato Gnocchi with Brown Butter & Sage  
Meyer Lemon Ricotta Ravioli w/ a Lemon Caper Beurre Blanc  
Smoked Mushroom Ravioli with Baby Spinach, Olive Oil, Sun-Dried Tomatoes and Pine Nuts

## Starch Options

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Gruyere and Thyme Potatoes Au Gratin  
Sharp Cheddar Potatoes Au Gratin  
Scalloped Potatoes  
Garlic Mashed Potatoes  
Loaded Smashed Potatoes  
Herb Buttered Fingerling Potatoes  
Olive Oil & Rosemary Roasted Yukon Gold Potatoes  
Butter Parsley Red Skin Potatoes  
Spanish Roasted Red Skin Potatoes  
Brown Sugar Buttered Roasted Sweet Potatoes  
Wild Rice Pilaf  
Creamy Macaroni & Cheese  
Southern Crusted White Cheddar Mac & Cheese

## Vegetable Options

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Zucchini, Squash and Snap Peas  
Crumb Crusted Zucchini & Squash  
Lemon & Garlic Butter Steamed Broccoli Crowns  
Honey Glazed Carrots  
Baby Carrots and Sugar Snap Peas  
Butter & Dill Roasted Carrots  
Roasted Vegetable Medley  
Green Bean Almandine  
State Fair Green Beans  
Hoosier Green Beans w/ Bacon & Onions  
Sautéed Green Beans w/ Onions & Tomatoes  
Brussels Sprouts with Bacon and Caramelized Onions  
Candied Brussel Sprouts w/ Apples & Pork Belly  
Sweet Cut Corn  
Sweet Corn Pudding