



## CLASSIC PLATED MENU

### PASSED HORS D'OEUVRES- CHOOSE THREE

- Sweet Carolina Shooter- Pulled pork topped with mustard BBQ sauce and coleslaw
- Jalapeno Cheddar shooter- Cheddar Macaroni and Cheese topped with Jalapeno Cheddar Sausage, drizzled with Sweet BBQ sauce
- Smoked Chicken Salad served on a Cucumber Pinwheel drizzled with Smokin' Ranch Dressing
- Fresh Mozzarella, Basil and Cherry Tomato Caprese Spiedini with Balsamic Reduction
- Shrimp Cocktail shooters served with a fresh Cocktail Sauce

### SALAD COURSE- CHOOSE ONE

- Classic House Salad- A combination of Iceberg and Romaine Lettuce with Shredded Carrots, Diced Tomato, Diced Cucumber, Diced Green Pepper Served tossed in Ranch Dressing
- Classic Caesar Salad- Romaine Lettuce, Shaved Parmesan Cheese with Cornbread Croutons Served with Caesar Dressing

*SALAD COURSE SERVED WITH HOME MADE CORNBREAD AND BUTTER*

### SINGLE ENTRÉE –

CHOICE ONE - Sonny's Signature Pulled Pork tossed in Sonny's Sweet BBQ sauce

CHOICE TWO - Smoked Chicken on the bone

CHOICE THREE- Smoked Salmon basted with Sonny's Original BBQ Sauce

### SIDEKICKS- CHOOSE TWO

- Creamy Cheddar Macaroni and Cheese
- Sonny's Signature BBQ Beans
- Oven Roasted Seasoned Potatoes
- Southern Style Green Beans
- Traditional Corn on the Cob

*EACH PLACE SETTING INCLUDES WATER GLASS WITH LEMON WHEEL*

**\$25.99 PER PERSON**

### CLASSIC PLATED PACKAGE INCLUDES

Water Goblet, China & Contemporary Flatware  
Standard Floor Length Table Linens For all Food Service  
Tables Experienced Banquet Captain  
Professional, Uniformed Staff, Four Hours of Event Time  
No Cake Cutting Fee



## DELUXE PLATED MENU

### **PASSED HORS D'OEUVRES- CHOOSE THREE**

- Sweet Carolina Shooter- Pulled pork topped with mustard BBQ sauce and coleslaw
- The B.O.M.B. Shooter- Beef Brisket topped with Sweet BBQ sauce and Cheddar Macaroni and Cheese
- BBQ Chicken Tender Skewer drizzled with a Creamy Ranch Dressing
- Shrimp Cocktail shooters served with a fresh Cocktail Sauce
- Fresh Fruit Platter-A combination of Fresh Seasonal Fruit **TP**

### **SALAD COURSE- CHOOSE ONE**

- Classic House Salad- A combination of Iceberg and Romaine Lettuce with Shredded Carrots, Diced Tomato, Diced Cucumber, Diced Green Pepper tossed in Ranch Dressing
- Classic Caesar Salad- Romaine Lettuce, Shaved Parmesan Cheese with Cornbread Croutons tossed with Caesar Dressing
- Spring Mix Salad-Fresh Spring Mix, Cucumber, Cherry Tomatoes, Red Onion Served with Balsamic Vinaigrette Dressing

*SALAD COURSE SERVED WITH HOME MADE CORNBREAD AND BUTTER*

### **DUAL ENTRÉE PLATE – ENTRÉE ONE – CHOOSE ONE**

- Sonny's Signature Pulled Pork tossed in Sonny's Sweet BBQ sauce
- Slow Smoked Jalapeno Cheddar Sausage Link
- Smoked Chicken on the bone
- Smoked Salmon basted with Sonny's Original BBQ Sauce

### **DUAL ENTRÉE PLATE - ENTRÉE TWO – CHOOSE ONE**

- Angus Certified Chopped Beef Brisket tossed in Sonny's Sweet BBQ Sauce
- Slow smoked Sweet and Smokey St. Louis Style Ribs

### **SIDEKICKS – CHOOSE TWO**

- Creamy Cheddar Macaroni and Cheese
- Sonny's Signature BBQ Beans
- Salt and Pepper Mashed Potatoes
- Sautéed Whole Green Beans with Cherry Tomatoes
- Traditional Corn on the Cob

*EACH PLACE SETTING INCLUDES WATER GLASS WITH LEMON WHEEL*

**\$29.99 PER PERSON**

### **DELUXE PLATED PACKAGE INCLUDES**

Water Goblet, China & Contemporary Flatware  
Standard Floor Length Table Linens For all Food Service  
Tables Experienced Banquet Captain,  
Professional, Uniformed Staff, Four Hours of Event Time  
No Cake Cutting Fee



## PITMASTER SELECT PLATED MENU

### **PASSED HORS D'OEUVRES – CHOOSE THREE**

- Sweet Carolina Shooters- Pulled Pork, Coleslaw and Mustard BBQ Sauce
- Kansas City Burnt Ends on a skewer
- BBQ Shrimp Skewers
- Fresh Fruit Platter-A combination of Fresh Seasonal Fruit **TP**
- Gourmet Cheese and Cracker Platter- An assortment of Gourmet Cheese's aside Fresh Artisan Crackers **TP**

### **SALAD COURSE – CHOOSE ONE**

- Sonny's Signature Salad- A combination of Iceberg and Romaine Lettuce with Shredded Cheddar Cheese, Diced Tomatoes, Diced Cucumbers, Diced Red Onion, Sweet Kernel Corn served with our signature Smokin' Ranch Dressing
- Spring Berry Salad-Fresh Spring Mix, Strawberries, Cucumbers, Pecans and Feta Cheese Served with a Raspberry Vinaigrette Dressing
- Classic Caesar Salad-Romaine Lettuce, Shaved Parmesan Cheese with Cornbread Croutons Served with Caesar Dressing

*SALAD COURSE SERVED WITH HOME MADE CORNBREAD AND BUTTER*

### **PITMASTER SAMPLER PLATE – ENTRÉES ONE AND TWO – CHOOSE TWO**

- Sonny's Signature Pulled Pork tossed in Sonny's Sweet BBQ sauce
- Smoked Chicken on the bone
- Slow Smoked Jalapeno Cheddar Sausage Link
- Smoked Salmon basted with Sonny's Original BBQ Sauce

### **PITMASTER SAMPLER PLATE – ENTRÉE THREE – CHOOSE ONE**

- Baby Back Ribs basted in Sonny's Sweet BBQ Sauce
- Angus Certified Chopped Beef Brisket tossed in Sonny's Sweet BBQ Sauce

### **SIDEKICKS – CHOOSE TWO**

- Creamy Cheddar Macaroni and Cheese
- Sonny's Signature BBQ Beans
- Salt and Pepper Mashed Potatoes
- Butter Glazed Corn on the Cob with Salt, Pepper and Parmesan
- Bacon Wrapped Green Beans

*EACH PLACE SETTING INCLUDES WATER GLASS WITH LEMON WHEEL*

**\$33.99 PER PERSON**

### **PITMASTER SELECT PLATED PACKAGE INCLUDES**

Water Goblet, China & Contemporary Flatware  
Standard Floor Length Table Linens for all Food Service Tables  
Experienced Banquet Captain  
Professional, Uniformed Staff, Four Hours of Event Time  
No Cake Cutting Fee



## CLASSIC BUFFET MENU

### PASSED HORS D'OEUVRES – CHOOSE THREE

- Sweet Carolina Shooter- Pulled pork topped with mustard BBQ sauce and coleslaw
- Jalapeno Cheddar shooter- Cheddar Macaroni and Cheese topped with Jalapeno Cheddar Sausage, drizzled with Sweet BBQ sauce
- Smoked Chicken Salad served on a Cucumber Pinwheel drizzled with Smokin' Ranch Dressing
- Fresh Mozzarella, Basil and Cherry Tomato Caprese Spiedini with Balsamic Reduction
- Shrimp Cocktail shooters served with a fresh Cocktail Sauce

### SALAD – CHOOSE ONE

- Classic House Salad- A combination of Iceberg and Romaine Lettuce with Shredded Carrots, Diced Tomato, Diced Cucumber, Diced Green Pepper Served tossed in Ranch Dressing
- Classic Caesar Salad- Romaine Lettuce, Shaved Parmesan Cheese with Cornbread Croutons Served with Caesar Dressing

*SALAD COURSE SERVED WITH HOME MADE CORNBREAD AND BUTTER*

### SINGLE ENTRÉE – CHOOSE ONE

- Sonny's Signature Pulled Pork tossed in Sonny's Sweet BBQ sauce
- Smoked Chicken on the bone
- High Springs Chicken-boneless chicken breast grilled and smothered with Sweet BBQ sauce, sautéed mushrooms, bacon and cheddar cheese
- Smoked Salmon basted with Sonny's Original BBQ Sauce

### SIDEKICKS – CHOOSE TWO

- Creamy Cheddar Macaroni and Cheese
- Sonny's Signature BBQ Beans
- Oven Roasted Seasoned Potatoes
- Southern Style Green Beans
- Traditional Corn on the Cob

*EACH PLACE SETTING INCLUDES WATER GLASS WITH LEMON WHEEL*

**\$ 21.99 PER PERSON**

### CLASSIC BUFFET PACKAGE INCLUDES

Water Goblet, Fancy Plastic Plates & Silverware  
Standard Floor Length Table Linens for all Food  
Service Tables Experienced Banquet Captain  
Professional, Uniformed Staff, Four Hours of Event Time  
No Cake Cutting Fee

**\$16.99 PER PERSON (No Hors D'oeuvres)(Three Hours Event Time)**



## DELUXE BUFFET MENU

### PASSED HORS D'OEUVRES – CHOOSE THREE

- Sweet Carolina Shooter- Pulled pork topped with mustard BBQ sauce and coleslaw
- The B.O.M.B. Shooter- Beef Brisket topped with Sweet BBQ sauce and Cheddar Macaroni and Cheese
- BBQ Chicken Tender Skewer drizzled with a Creamy Ranch Dressing
- Shrimp Cocktail shooters served with a fresh Cocktail Sauce
- Fresh Fruit Platter-A combination of Fresh Seasonal Fruit **TP**

### SALAD COURSE – CHOOSE ONE

- Classic House Salad- A combination of Iceberg and Romaine Lettuce with Shredded Carrots, Diced Tomato, Diced Cucumber, Diced Green Pepper tossed in Ranch Dressing
- Classic Caesar Salad- Romaine Lettuce, Shaved Parmesan Cheese with Cornbread Croutons tossed with Caesar Dressing
- Spring Mix Salad-Fresh Spring Mix, Cucumber, Cherry Tomatoes, Red Onion Served with Balsamic Vinaigrette Dressing

*SALAD COURSE SERVED WITH HOME MADE CORNBREAD AND BUTTER*

### DUAL ENTRÉE BUFFET – CHOOSE ONE

- Sonny's Signature Pulled Pork tossed in Sonny's Sweet BBQ sauce
- Slow Smoked Jalapeno Cheddar Sausage Link
- Smoked Salmon basted with Sonny's Original BBQ Sauce

### DUAL ENTRÉE BUFFET – CHOOSE ONE

- Smoked Chicken on the Bone
- High Springs Chicken
- Grilled Gulf Shrimp Basted in Sonny's Original BBQ Sauce

### SIDEKICKS – CHOOSE TWO

- Creamy Cheddar Macaroni and Cheese
- Sonny's Signature BBQ Beans
- Salt and Pepper Mashed Potatoes
- Sautéed Whole Green Beans with Cherry Tomatoes
- Traditional Corn on the Cob

*EACH PLACE SETTING INCLUDES WATER GLASS WITH LEMON WHEEL*

**\$ 24.99 PER PERSON**

### DELUXE BUFFET PACKAGE INCLUDES

Water Goblet, Fancy Plastic Plates & Silverware  
Standard Floor Length Table Linens for all Food Service  
Tables Experienced Banquet Captain  
Professional, Uniformed Staff, Four Hours of Event Time  
No Cake Cutting Fee



## **PITMASTER SELECT BUFFET MENU**

### **PASSED HORS D'OEUVRES – CHOOSE THREE**

- Sweet Carolina Shooters- Pulled Pork, Coleslaw and Mustard BBQ Sauce
- Kansas City Burnt Ends on a skewer
- BBQ Shrimp Skewers
- Fresh Fruit Platter-A combination of Fresh Seasonal Fruit **TP**
- Gourmet Cheese and Cracker Platter- An assortment of Gourmet Cheese's aside Fresh Artisan Crackers **TP**

### **SALAD COURSE – CHOOSE ONE**

- Sonny's Signature Salad- A combination of Iceberg and Romaine Lettuce with Shredded Cheddar Cheese, Diced Tomatoes, Diced Cucumbers, Diced Red Onion, Sweet Kernel Corn served with our signature Smokin' Ranch Dressing
- Spring Berry Salad-Fresh Spring Mix, Strawberries, Cucumbers, Pecans and Feta Cheese Served with a Raspberry Vinaigrette Dressing
- Classic Caesar Salad-Romaine Lettuce, Shaved Parmesan Cheese with Cornbread Croutons Served with Caesar Dressing

*SALAD COURSE SERVED WITH HOME MADE CORNBREAD AND BUTTER*

### **PITMASTER SAMPLER PLATE – ENTRÉES ONE AND TWO – CHOOSE TWO**

- Sonny's Signature Pulled Pork tossed in Sonny's Sweet BBQ sauce
- Smoked Chicken on the bone
- Slow Smoked Jalapeno Cheddar Sausage Link
- Smoked Salmon basted with Sonny's Original BBQ Sauce

### **PITMASTER SAMPLER PLATE – ENTRÉE THREE – CHOOSE ONE**

- Hand Carved Angus Certified Sliced Beef Brisket
- Cut to Order Smoked Sweet & Smokey St. Louis Style Ribs

### **SIDEKICKS – CHOOSE TWO**

- Creamy Cheddar Macaroni and Cheese
- Sonny's Signature BBQ Beans
- Salt and Pepper Mashed Potatoes
- Butter Glazed Corn on the Cob with Salt, Pepper and Parmesan
- Bacon Wrapped Green Beans

*EACH PLACE SETTING INCLUDES WATER GLASS WITH LEMON WHEEL*

**\$27.99 PER PERSON**

### **PITMASTER SELECT BUFFET PACKAGE INCLUDES**

Water Goblet, Fancy Plastic Plates & Silverware  
Standard Floor Length Table Linens for all Food Service  
Tables, Experienced Banquet Captain  
Professional, Uniformed Staff, Four Hours of Event Time  
No Cake Cutting Fee



## **FAMILY STYLE MENU**

### **PASSED HORS D'OEUVRES – CHOOSE THREE**

- Sweet Carolina Shooters- Pulled Pork, Coleslaw and Mustard BBQ Sauce
- Kansas City Burnt Ends on a skewer
- BBQ Shrimp Skewers
- Fresh Fruit Platter-A combination of Fresh Seasonal Fruit **TP**
- Gourmet Cheese and Cracker Platter- An assortment of Gourmet Cheese's aside Fresh Artisan Crackers **TP**

### **SALAD COURSE - CHOOSE ONE**

- Classic House Salad- A combination of Iceberg and Romaine Lettuce with Shredded Carrots, Diced Tomato, Diced Cucumber, Diced Green Pepper tossed in Ranch Dressing
- Classic Caesar Salad- Romaine Lettuce, Shaved Parmesan Cheese with Cornbread Croutons tossed with Caesar Dressing
- Spring Mix Salad-Fresh Spring Mix, Cucumber, Cherry Tomatoes, Red Onion Served with Balsamic Vinaigrette Dressing

*SALAD COURSE SERVED WITH HOME MADE CORNBREAD AND BUTTER*

### **DUAL ENTRÉE PLATE – ENTRÉE ONE – CHOOSE ONE**

- Sonny's Signature Pulled Pork tossed in Sonny's Sweet BBQ sauce
- Slow Smoked Jalapeno Cheddar Sausage Link
- Smoked Chicken on the bone
- Smoked Salmon basted with Sonny's Original BBQ Sauce

### **DUAL ENTRÉE PLATE - ENTRÉE TWO – CHOOSE ONE**

- Angus Certified Chopped Beef Brisket tossed in Sonny's Sweet BBQ Sauce
- Slow smoked Sweet and Smokey St. Louis Style Ribs

### **SIDEKICKS – CHOOSE TWO**

- Creamy Cheddar Macaroni and Cheese
- Sonny's Signature BBQ Beans
- Oven Roasted Seasoned Potatoes
- Southern Style Green Beans
- Traditional Corn on the Cob

*EACH PLACE SETTING INCLUDES WATER GLASS WITH LEMON WHEEL*

**\$29.99 PER PERSON**

### **FAMILY STYLE PACKAGE INCLUDES**

Water Goblet, China & Contemporary Flatware  
Standard Floor Length Table Linens for all Food Service  
Tables, Experienced Banquet Captain, Professional,  
Uniformed Staff, Four Hours of Event Time  
No Cake Cutting Fee



## DELUXE STATIONS MENU

### PASSED HORS D'OEUVRES – CHOOSE THREE

- Sweet Carolina Shooter- Pulled pork topped with mustard BBQ sauce and coleslaw
- The B.O.M.B. Shooter- Beef Brisket topped with Sweet BBQ sauce and Cheddar Macaroni and Cheese
- BBQ Chicken Tender Skewer drizzled with a Creamy Ranch Dressing
- Shrimp Cocktail shooters served with a fresh Cocktail Sauce
- Fresh Fruit Platter-A combination of Fresh Seasonal Fruit **TP**

### SALAD STATION

A Combination of Iceberg and Romaine Lettuce With a Toppings Bar of Chopped Bacon, Diced Tomato, Diced Cucumber, Shredded Cheddar Cheese and Cornbread Croutons

*\*ASK ABOUT UPGRADING TO A MARTINI STATION*

### CARVING STATION

- Hand Carved Angus Sliced Beef Brisket
- Smoked Chicken on the Bone **OR** Our Signature Pulled Pork
- Bacon Wrapped Green Beans

*SERVED WITH HOME MADE CORNBREAD AND BUTTER*

### MAC & CHEESE BAR

Cheddar Macaroni and Cheese With a Toppings Bar of Chopped Bacon, Green Onion, Pepper Jack Cheese and Bread Crumbs

*\*ASK ABOUT UPGRADING TO A MARTINI STATION*

### CHILLED BEVERAGE STATION

Chilled Lemonade, Sweet Tea and Orange Infused Water

**\$27.99 PER PERSON**

### DELUXE STATIONS PACKAGE INCLUDES

Water Goblet, Fancy Plastic Plates & Silverware  
Standard Floor Length Linens for all Food Service  
Tables, Experienced Banquet Captain, Professional,  
Uniformed Staff, Four Hours of Event Time  
No Cake Cutting Fee





# PITMASTER SELECT STATIONS MENU

## **PASSED HORS D'OEUVRES – CHOOSE THREE**

- Sweet Carolina Shooters- Pulled Pork, Coleslaw and Mustard BBQ Sauce
- Kansas City Burnt Ends on a skewer
- BBQ Shrimp Skewers
- Fresh Fruit Platter-A combination of Fresh Seasonal Fruit **TP**
- Gourmet Cheese and Cracker Platter- An assortment of Gourmet Cheese's aside Fresh Artisan Crackers **TP**

## **SALAD STATION**

A Combination of Iceberg and Romaine Lettuce With a Toppings Bar of Chopped Bacon, Diced Tomato, Diced Cucumber, Shredded Cheddar Cheese and Cornbread Croutons

*\*ASK ABOUT UPGRADING TO A MARTINI STATION*

## **CARVING STATION**

- Hand Carved Angus Sliced Beef Brisket

*SERVED WITH HOME MADE CORNBREAD AND BUTTER*

## **WHOLE HOG STATION**

In House Slow Smoked Whole Hog Stuffed with Sweet Corn on the Cob Presented and served by one of Our Certified Pitmasters

## **DUALING POTATO BAR**

Guests have their Choice Between Classic Mashed Potatoes and Classic Mashed Sweet Potatoes With a Toppings Bar of Whipped Butter, Sweet Cinnamon Butter, Sour Cream, Chopped Bacon, Shredded Cheddar Cheese, Brown Sugar And Pecans

## **CHILLED BEVERAGE STATION**

Chilled Lemonade, Sweet Tea and Orange Infused Water

## **PITMASTER SELECT STATIONS PACKAGE INCLUDES**

**\$ 34.99 PER PERSON**

Water Goblet, Fancy Plastic Plates & Silverware  
Standard Floor Length Linens for all Food Service Tables,  
Experienced Banquet Captain Professional, Uniformed  
Staff, Four Hours of Event Time  
No Cake Cutting Fee