

# GREAT SOUTH BBQ MENU



Great South BBQ is a division of  
Talk of the Town Catering since 1995.



30 Woodstock Street  
Roswell, GA 30075  
Phone 770.212.3517  
Fax 770.804.2070  
[www.talkofthetownatlanta.com](http://www.talkofthetownatlanta.com)  
[www.greatsouthbbq.com](http://www.greatsouthbbq.com)

— Prices Subject to Change —

## ***Great South BBQ Menu***

*Great South BBQ offers the very best quality, wood smoked meats, homemade fixin's and specialty desserts.*

*With over 15 years of catering experience, we can help you with any style event including company picnics and weddings. We can also offer assistance with your beverage and bar service, tents, tables, décor and any other event services you may require.*

*For the best Award Winning BBQ in the South, call us for your next event and we will be happy to cater to your every need.*

*We are proud to offer locally grown and organic options based on seasonal availability and when competitively priced.*

## BBQ

### 1<sup>st</sup> Little Pig

#### **“Great South” BBQ Pulled Pork with Spicy House BBQ Sauce**

We use only the finest cuts of bone-in pork shoulder that is brined for 24 hours in our special salt, sugar, and spice recipe. The meat is rubbed with our secret BBQ dry rub and smoked for 12 hours over the perfect blend of hardwood

#### **Our Famous Grilled Bone-In Chicken or Boneless Chicken Breast with Sweet and Tangy BBQ Sauce**

We use only all-natural fresh chicken that we marinate for 12 hours in a blend of salt, sugar, and spices before being roasted in our hardwood smoker

#### **Two Side Dishes** *(See pages 8 & 9)*

#### **Buns or Yeast Rolls**

#### **Classic Peach Cobbler or White Chocolate Banana Pudding Garnished with Toasted Coconut**

*May substitute 3rd side dish instead of dessert.*

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#### **35-150 people – \$19.45 per person**

*Additional side dishes \$3.00 per person.*

*Substitute a slow roasted pig display for the BBQ pork – add \$6.00 per person; 50 person minimum.*

#### **151-200 people – \$16.95 per person**

*Additional side dishes \$2.00 per person. Substitute a slow roasted pig display for the BBQ pork – add \$5.00 per person.*

#### **201-500 people – \$14.95 per person**

*Additional side dishes \$1.50 per person. Substitute a slow roasted pig display for the BBQ pork – add \$4.50 per person.*

#### **501-800 people – \$12.95 per person**

*Additional side dishes \$1.00 per person. Substitute a slow roasted pig display for the BBQ pork – add \$4.00 per person.*

#### **801-1000 people – \$11.95 per person**

*Additional side dishes \$1.00 per person. Substitute a slow roasted pig display for the BBQ pork – add \$3.00 per person.*

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*These prices do not include equipment, service, or anything other than the food.*

*Minimum 35 People.*

## 2<sup>nd</sup> Little Pig

### “Great South” BBQ Pulled Pork with Spicy House BBQ Sauce

We only use the finest cuts of bone-in pork shoulder that is brined for 24 hours in our special salt, sugar, and spice recipe. The meat is rubbed with our secret BBQ dry rub and smoked for 12 hours over the perfect blend of hardwood

### Our Famous Grilled Bone-In Chicken or Boneless Chicken Breast with Sweet and Tangy BBQ Sauce

We only use all-natural fresh chicken that we marinate for 12 hours in a blend of salt, sugar, and spices before being roasted in our hardwood smoker

### “Lone Star” Sliced Brisket with Spicy House BBQ Sauce

Only choice grade beef produces the most succulent BBQ brisket you have ever tasted. Rubbed with our unique blend of seasoning, the brisket is slow-smoked for 24 hours over the perfect combination of hardwoods

OR

### House Smoked Applewood Salmon

Our Atlantic salmon is cured under precise conditions, with a unique blend of spices, for 12 hours before being dried and smoked over the perfect blend of hardwood; it is presented with hard boiled eggs, chives, capers, cucumber dill relish and crackers

**Two Side Dishes** (See pages 8 & 9)

**Buns or Yeast Rolls**

**Classic Peach Cobbler or**

**White Chocolate Banana Pudding Garnished with Toasted Coconut**

*May substitute 3rd side dish instead of dessert.*

**35-150 people – \$24.95 per person**

*Additional side dishes \$3.00 per person.*

**151-200 people – \$21.95 per person**

*Additional side dishes \$2.00 per person. Substitute a slow roasted pig display for the BBQ pork – add \$5.00 per person.*

**201-500 people – \$19.95 per person**

*Additional side dishes \$1.50 per person. Substitute a slow roasted pig display for the BBQ pork – add \$4.50 per person.*

**501-800 people – \$16.95 per person**

*Additional side dishes \$1.00 per person. Substitute a slow roasted pig display for the BBQ pork – add \$4.00 per person.*

**801-1000 people – \$15.95 per person**

*Additional side dishes \$1.00 per person. Substitute a slow roasted pig display for the BBQ pork – add \$3.00 per person.*

*These prices do not include equipment, service, or anything other than the food.*

*Minimum 35 People.*



## 3<sup>rd</sup> Little Pig

### **“Great South” BBQ Pulled Pork with Spicy House BBQ Sauce**

We only use the finest cuts of bone-in pork shoulder that is brined for 24 hours in our special salt, sugar, and spice recipe. The meat is rubbed with our secret BBQ dry rub and smoked for 12 hours over the perfect blend of hardwood

### **Our Famous Grilled Bone-In Chicken or Boneless Chicken Breast with Sweet and Tangy BBQ Sauce**

We only use all-natural fresh chicken that we marinate for 12 hours in a blend of salt, sugar, and spices before being roasted in our hardwood smoker

### **“Lone Star” Sliced Brisket with Spicy House BBQ Sauce**

Only choice grade beef produces the most succulent BBQ brisket you have ever tasted. Rubbed with our unique blend of seasoning, the brisket is slow-smoked for 24 hours over the perfect combination of hardwoods

OR

### **House Smoked Applewood Salmon**

Our Atlantic salmon is cured under precise conditions, with a unique blend of spices, for 12 hours before being dried and smoked over the perfect blend of hardwood; it is presented with hard boiled eggs, chives, capers, cucumber dill relish and crackers

### **Memphis Style Ribs with Spicy House BBQ Sauce**

**Two Side Dishes** (See pages 8 & 9)

**Buns or Yeast Rolls**

**Classic Peach Cobbler or**

**White Chocolate Banana Pudding Garnished with Toasted Coconut**

*May substitute 3rd side dish instead of dessert.*

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**35-150 people – \$29.95 per person**

*Additional side dishes \$3.00 per person.*

**151-200 people – \$27.95 per person**

*Additional side dishes \$2.00 per person. Substitute a slow roasted pig display for the BBQ pork – add \$5.00 per person.*

**201-500 people – \$24.95 per person**

*Additional side dishes \$1.50 per person. Substitute a slow roasted pig display for the BBQ pork – add \$4.50 per person.*

**501-800 people – \$23.95 per person**

*Additional side dishes \$1.00 per person. Substitute a slow roasted pig display for the BBQ pork – add \$4.00 per person.*

**801-1000 people – \$21.95 per person**

*Additional side dishes \$1.00 per person. Substitute a slow roasted pig display for the BBQ pork – add \$3.00 per person.*

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*These prices do not include equipment, service, or anything other than the food.*

*Minimum 35 People.*

## Hamburgers & Hot Dogs

### Hamburgers & Fixin's

*buns, lettuce, tomato, onion, pickles, ketchup, mustard, and mayo*

### Dogs & Trimmin's

*buns, pickle relish, chopped onions, sauerkraut, ketchup, and mustard*

### Two Side Dishes *(See pages 8 & 9)*

### One Dessert *(See page 10)*

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**35-150 people – \$16.00 per person**

*Additional side dishes \$3.00 per person.*

**151-200 people – \$15.00 per person**

*Additional side dishes \$2.50 per person.*

**201-500 people – \$12.00 per person**

*Additional side dishes \$2.00 per person.*

**501-800 people – \$10.00 per person**

*Additional side dishes \$1.50 per person.*

**801-1000 people – \$9.00 per person**

*Additional side dishes \$1.00 per person.*

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*These prices do not include equipment, service, or anything other than the food.*

*Minimum 35 People.*

## Hamburgers, Hot Dogs & Chicken

### Hamburgers & Fixin's

*buns, lettuce, tomato, onion, pickles, ketchup, mustard, and mayo*

### Dogs & Trimmin's

*buns, pickle relish, chopped onions, sauerkraut, ketchup, and mustard*

### Marinated Grilled All Natural Chicken Breast

*buns, lettuce, tomato, mustard, and mayo*

**Two Side Dishes** (See pages 8 & 9)

**One Dessert** (See page 10)

**35-150 people – \$19.00 per person**

*Additional side dishes \$3.00 per person.*

**151-200 people – \$17.00 per person**

*Additional side dishes \$2.50 per person.*

**201-500 people – \$15.00 per person**

*Additional side dishes \$2.00 per person.*

**501-800 people – \$14.00 per person**

*Additional side dishes \$1.50 per person.*

**801-1000 people – \$12.00 per person**

*Additional side dishes \$1.00 per person.*

*These prices do not include equipment, service, or anything other than the food.*

*Minimum 35 People.*

## Side Dishes

*Minimum 35 people.*

### Classic Garden Salad

With choice of ranch, Italian, honey mustard, blue cheese, sesame ginger vinaigrette or lemon herb champagne vinaigrette

### Marinated Vegetable Salad

Farm fresh seasonal veggies marinated in a light herb vinaigrette over tender baby lettuce

### “Talk of the Town” Potato Salad

New potatoes cooked to the perfect tenderness and tossed with mayonnaise, stone ground small batch mustard, celery, onions, and herbs

### Pasta Primavera Salad

Spiral pasta tossed with basil oil, herbs, Feta cheese, and fresh vegetables

### Rosemary Roasted New Potatoes

With caramelized onions

### Three Bean Salad

Baby green beans, chick peas, and lima beans marinated in fresh herbs and champagne vinaigrette

### Cowboy Baked Beans

Slow cooked vegetarian beans with a little sweet and a little heat

### Carolina Slaw

### Carrot, Raisin and Pineapple Salad

The traditional Southern favorite with a creamy sweet dressing

### Spicy Succotash

Lima beans, corn, and tomatoes stewed together with a kick of Tabasco

### Jalapeno Cheddar Cornbread

Moist cornbread with sharp Cheddar and jalapeños

### Homemade Mac and Cheese

Pasta spirals with our special Cheddar cheese sauce topped with seasoned bread crumbs to give it an added crunch



**Potato Chips**

Crispy thick cut kettle chips

**Tomato, Cucumber and Vidalia Onion Salad**

Vine ripe tomatoes and Georgia Vidalia onions combined with cucumbers, fresh herbs, olive oil and red wine vinegar

**Southern-Style Collard Greens**

A Southern specialty, slow braised with garlic, onions, white vinegar, and smoked bacon

**Black Beans and Rice**

Cuban style black beans slowly simmered to soak up all of the Caribbean seasoning

**Southern Style Green Beans and Fried Tobacco Onions**

Fresh green beans cooked to tender perfection and topped with thin sliced fried onions

**Fruit Salad**

Only premium ripe fruit cut into bite sized pieces and topped with choice berries

**Sliced Tomatoes and Blue Cheese Dressing**

Vine ripened tomatoes thick sliced and topped with Gorgonzola crumbles and a creamy blue cheese dressing

**Braised Red Cabbage and Apples**

Braised for hours in vinegar, sugar, and spices with a light fruity accent from Granny Smith apples

**Pickle Platter**

Assorted homemade pickled vegetables including cucumber, carrot, cauliflower, and radish

**Additional Items**

*These items are available to add-on to any menu.*

**Brunswick Stew – \$4.00 per person**

**Texas Chili – \$4.00 per person**

*crackers, Cheddar, jalapeños*

**BBQ Ribs – (Serves 2-6) – \$24.00 per rack**

*Consult with a Talk of the Town team member for details*

## Desserts

**Freshly Baked Homemade Cookies – (Dozen) – \$15**

**Fudge Brownies – (Dozen) – \$18**

**Assorted Dessert Bars – (Dozen) – \$18**

**Mini Cupcakes – (Dozen) – \$24**

**White Chocolate Banana Pudding Garnished with Toasted Coconut – \$5 per person**

**Apple Crisp – \$5 per person**

**Classic Peach Cobbler – \$5 per person**

**Key Lime Pie – \$5 per person**

## Beverages

**Canned Soda – \$1.65**

**Bottled Spring Water – \$1.65**

**Lemonade – (Gallon) – \$9.75**

**Fruit Juice, Assorted – \$2.00**

**Iced Tea – (Gallon) – \$9.75**

**Rehydration Station – \$3.00 per person**

This delightful station comes with decorative beverage dispensers and handled mason jar glasses and includes:

**Citrus Basil Water** – an infusion of orange, lemon, lime and basil

**Strawberry Mint** – a refreshing infusion of strawberries and mint

**Cucumber Melon** – a light, refreshing blend of cucumber, cantaloupe, and honeydew



## **Full Service Parties**

### **Required Service Staff – \$185 each**

*(2 hour set-up, 4 hour party, 2 hour clean-up = 8 hours total)*

*Additional \$25 per hour, per service staff member*

*Number of required service staff varies depending on complexity of menu and service*

*One bartender per 100 guests*

### **21% Production Fee**

*This charge is for office appointments, site visits and handling all details for planning your event*

*This is not a gratuity for the servers*

*(Suggested gratuity for exceptional service – \$25-\$75 per server and bartender)*

### **7.75% Sales Tax**

### **Beautiful Buffet Presentation – \$225**

*Includes 1 basic linen to the floor, fluff cloths, candles, loose greenery, silver serving equipment, elegant platters and risers for varying heights on the buffet*

**Bar Equipment** – Professional bar(s), ice, glassware to include wine, D.O.F. and Pilsner, bar equipment and drink garnish to include lemons, limes and cherries **\$2.50 pp**

**Bar Mixers** – Coke, Sprite, ginger ale, Diet Coke, OJ, cranberry juice, grapefruit juice, tonic and club soda **\$3.00 pp**

**Tableware** – China plates, flatware, glass water goblet and linen napkin (white, ivory, chocolate brown or black) **\$2.50 pp**

## **To-Go Orders**

*Minimum order \$250.00*

*Variable delivery fees apply based on time and day of week.*

*12% Production Fee*

*Please order at least 5 days before scheduled event*

*Plates, utensils and napkins not included*

*Items presented on black disposable platters or aluminum pans or ask about Concierge Service*