

Please feel free to contact us at anytime!

www.countrysmokehouse.com

catering@countrysmokehouseinc.com

COUNTRY SMOKE HOUSE

3294 VAN DYKE

ALMONT, MI 48003

810-798-3064

Store Hours: Monday - Friday: 8 AM - 7 PM

Saturday: 8 AM - 6 PM

Sunday: 9 AM - 6 PM

* Prices subject to change without notice*
2018

Once your order is confirmed with a deposit, prices will not change from that contract, unless you add to your order.



CATERING MENU



Look no further than this Michigan Destination
to cater your needs!

THIS MENU IS FOR PICK UP CATERING.

PLEASE CONTACT OUR CATERING DEPARTMENT TO PLACE AN ORDER.

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CUSTOM CATERING/ ON SITE

Our chefs and staff welcome all ideas! Our custom catering options are almost limitless. We can create a spread for any occasion or gathering. Our catering experience travels from large volume wild game dinners to small formal dining gatherings.

We also offer beer, wine, and liquor. We can easily help you pair your food with the perfect beverages.



 - Country Smoke House (CSH) Top Sellers

 - Gluten-Free

Prices are subject to change at anytime without notice

SWEET TREATS

Small Feeds 25 Large Feeds 50

CINNAMON APPLE BREAD PUDDING

Small \$30 Large \$60

Iced cinnamon breads, Granny Smith apples, and raisins mixed with a rich custard and baked. Finished with a house made rum sauce

BAKED HONEY OAT GRANOLA APPLE CRISP

Small \$30 Large \$60

Local apples baked with spices and brown sugar, then topped with honey oat granola. Served warm or cold

CHOCOLATE CHUNK COOKIES

Small \$20 (25 pcs) Large \$40 (50 pcs)

Soft cookies baked with large chocolate chunks

SALTED CARAMEL BLISS BROWNIE

Small \$35 Large \$60

A triple chocolate brownie topped with salted caramel and our signature bacon bliss

SOUTHERN COBBLER

Small \$35 Large \$60

A traditional cobbler with a Michigan twist. Sweet Traverse City cherry or Washington peach, topped with a buttery granola and nut topping

SANDWICH TRAYS & 3 FOOT SUBS

Made custom for each event. Call and ask for the catering department to inquire on details and pricing.

810-798-3064

SAVORY BREADS & BUNS

Small Feeds 25 Large Feeds 50

ASSORTED DINNER ROLLS

Small Bag \$13 Large Bag \$25

Fresh baked assortment of dinner rolls topped with garlic seasoning

SOUTHERN CORNBREAD MUFFINS

Small Tray \$30 (25 pc) Large Tray \$60 (50 pc)

Honey kissed southern-style cornbread muffins with a touch of jalapeno

PORT ROUND ROLLS

Small Bag \$20 (25 pc) Large Bag \$40 (50 pc)

Our famous rolls that we pair with our pulled pork and pulled brisket sandwiches

SLIDER BUNS

\$6.99 each (24 pack)

Lightly sweet bakery fresh slider buns

RENTALS & PURCHASES

HOT BOXES

Rental \$30 each

(\$30 refundable deposit)

Will fit 3-4 large trays

Limited availability

BUFFET CHAFER

Rental \$25 each

(\$25 refundable deposit)

Limited availability

DISPOSABLE CHAFER KITS

\$9 each

A disposable wire rack, water pan, and 2 chafers

CHAFFER FUEL

\$1.50 each

TASTY BEGINNINGS

Small Feeds 25 Large Feeds 50

FRESH VEGGIE PLATTER

Small \$50 Large \$99

Carrots, cucumbers, bell peppers, broccoli, cauliflower, celery, grape tomatoes and ranch dip

FRESH FRUIT TRAY

Small \$50 Large \$99

Assortment of seasonal fruit, berries, and grapes. Served with our Polynesian coconut dipping sauce

SOUTHERN WINGS & DRUMMIES

Small \$40 Large \$80

Our house BBQ rubbed chicken wings slow smoked on our rotisserie

SMOKED BACON WRAPPED CHICKEN

Small \$50 Large \$99
(25 pieces) (50 pieces)

Tumble marinated chicken tenderloins wrapped with CSH double smoked bacon and slathered in our signature BBQ sauce

IMPORTED CHEESE TRAY

Market Price

Chef's selection of imported cheese, fresh fruit, and gourmet crackers

DOMESTIC MEAT & CHEESE TRAY

Small \$50 Large \$99

House smoked ham, turkey, Hoffman salami, artisan cheeses, and gourmet crackers



WILD GAME MEAT & CHEESE TRAY

Small \$60 Large \$119

Variety of CSH wild game, salami, snak stix, artisan cheeses, and gourmet crackers

SMOKED WHITEFISH & SMOKED SALMON PLATTER

Small \$45 Large \$80

Our house smoked salmon & whitefish dips displayed with chef's selection of assorted fresh baked breads and artisan crackers for dipping

HOT PASTA

Small Feeds 25 Large Feeds 50

BAKED GOURMET MAC & CHEESE

Small \$35 Large \$70

Our signature cheese sauce tossed with tender penne pasta, topped with cheddar cheese and baked to perfection

BAKED CHEESY MOSTACCIOLI

Small \$35 Large \$70

Penne pasta, oven roasted tomato sauce, fresh mozzarella and parmesan cheese

BAKED TORTELLINI ALFREDO

Small \$40 Large \$80

Tortellini baked in our aged parmesan garlic cream sauce topped with fresh herbs

BAKED PENNE PASTA & ITALIAN SAUSAGE

Small \$40 Large \$80

Penne pasta with a medley of peppers and onions in a light garlic sauce with Italian sausage

LOADED MAC & CHEESE

Small \$45 Large \$90

Cooked just like our gourmet mac, but we add pulled pork OR bacon, more cheese, green onions, and roasted peppers

SMOKY VEGETABLE PRIMAVERA

Small \$40 Large \$80

Chef's assortment of seasonal vegetables, tossed with fresh herbs, garlic penne pasta, and seasonings in a rich white cream sauce; topped with parmesan cheese and baked until golden brown

MEAT TRAYS & ENTREES

Small Feeds 25 Large Feeds 50

SOUTHERN STYLE PULLED PORK

Small \$55 Large \$99

Premium pork rubbed with our own seasoning blend, slow smoked with natural hardwoods for 20 hours

SOUTHERN STYLE BEEF BRISKET

Small \$75 Large \$149

Premium beef dry rubbed with our own seasoning blend, slow smoked with natural hardwoods for 20 hours

SOUTHERN STYLE GRILLED CHICKEN

Small \$28 Large \$55
(25 pieces) (50 pieces)

Fresh pieces of chicken tossed in a CSH blend of special seasonings, low and slow smoked allowing for a one of a kind flavor, found no where else

BROASTED CHICKEN (BREADED AND SEASONAL)

Small \$28 Large \$55
(25 pieces) (50 pieces)

Tender pieces of chicken tossed in a special breading, then broasted to pressurize the juices in the chicken. Succulent crunchy chicken!

SEASONED SHREDDED CHICKEN

Small \$40 Large \$80

Dry rubbed chicken low and slow smoked on our rotisserie and hand shredded

SOUTHERN STYLE BABY BACK OR ST. LOUIS RIBS

Small \$60 Large \$120

Our signature ribs with our house seasoning low and slow smoked on our rotisserie grill to perfection, painted with our Ole' Smokey BBQ Sauce



Small \$45 Large \$90

GARLIC & HERB MARINATED CHICKEN

Boneless skinless chicken breast marinated in our house recipe, then grilled on an open flame grill for true outdoor flavor

SMOKED KIELBASA & SAUERKRAUT

House made kielbasa roasted with our sauerkraut

GRILLED ITALIAN SAUSAGE WITH GREEN PEPPERS & ONIONS

House made italian sausage flame grilled and tossed with sweet peppers & onions

FRESH KIELBASA KAPUSTA

House made old world kielbasa sausage tossed with braised sauerkraut, bacon, mushrooms, onions, and garlic

SWEDISH, BBQ, OR CREAMY MUSHROOM MEATBALLS

House recipe meatballs generously coated with our Ole' Smokey BBQ Sauce, Swedish style, or creamy mushroom



*portions are based on 4 oz.

HOT SIDES

Small Feeds 25 Large Feeds 50

CHEESY POTATOES

Small \$40 Large \$75

Fresh potatoes baked in a rich cheddar cheese sauce, with more cheddar cheese, and finished with sour cream

ROASTED BABY POTATOES

Small \$30 Large \$60

Yukon Gold baby potatoes tossed in olive oil with our chef's own seasoning blend, then oven roasted

WESTERN BAKED BEANS WITH CSH KIELBASA

Small \$40 Large \$75

Western style baked beans feature our house made kielbasa with green peppers and red onions

GARLIC & BACON GREEN BEANS

Small \$40 Large \$80

Oven roasted grape tomatoes, garlic, and CSH smoked bacon tossed with fresh green beans

PORKY SPROUTS

Small \$35 Large \$70

Fresh brussel sprouts tossed with olive oil, CSH double smoked bacon, and our chef's own seasoning blend



ROASTED MARKET VEGETABLES

Small \$40 Large \$80

Fresh seasonal vegetables tossed with olive oil, garlic, and our chef's own seasoning blend



LOADED MASHED POTATOES

Small \$35 Large \$70

Creamy Yukon Gold mashed potatoes with CSH smoked bacon, sour cream, cheddar cheese, and green onion

GARLIC PARMESAN MASHED POTATOES

Small \$30 Large \$60

Creamy Yukon Gold mashed potatoes seasoned with parmesan cheese, garlic, and farm fresh butter



COLD SALADS & GREENS

Small Feeds 25 Large Feeds 50

Small \$25 Large \$50

CREAMY COLE SLAW

Chopped cabbage, carrots, tossed with sweet and creamy dressing

SWEET CAROLINA SLAW

Shredded cabbage, carrots, and Carolina style vinegar dressing

REDSKIN POTATO SALAD

Classic redskin potato salad with green peppers and onions

GRANDMA D'S CRABBY SALAD

Small \$40 Large \$80

A house specialty blend of celery, red onions, imitation crab, tossed in a creamy dill dressing

COUNTRY SMOKE HOUSE PICKLES

Small \$30 Large \$50

An assortment of house cured, farm fresh vegetables, done in a variety of styles & flavors

Small \$35 Large \$65

DEVILED EGG MUSTARD POTATO SALAD

Tender potatoes, country style based dressing, chopped eggs, and green onion

CHEDDAR MACARONI SALAD

Tender elbow macaroni tossed in a creamy dressing with sweet peppers and cheddar cheese

Small \$30 Large \$60

CREAMY CUCUMBER SALAD

Thinly sliced cucumbers, dill, and red onion finished with sour cream

Small \$35 Large \$70

VEGETABLE PENNE PASTA SALAD

Penne pasta, seasonal summer vegetables, parmesan cheese, and Italian vinaigrette

Small \$35 Large \$70

VEGETABLE PENNE PASTA SALAD

Penne pasta, seasonal summer vegetables, parmesan cheese, and Italian vinaigrette

TEXAS CAVIAR

Black beans, black-eyed peas, roasted red peppers, green onions, and sweet corn tossed in cilantro vinaigrette

BACON RANCH TORTELLINI SALAD

Cheese filled tortellini, our smoked bacon, grape tomatoes, cucumbers, red onion, with house made ranch dressing

FRESH BROCCOLI SALAD

Broccoli florets, CSH bacon, sunflower seeds, and raisins with sweet and creamy dressing

CUCUMBER TOMATO MOZZARELLA SALAD

Fresh mozzarella, cucumbers, grape tomatoes, fresh basil, and red onion in Italian vinaigrette

LEAF SALADS

Small Feeds 15 Large Feeds 30

GARDEN SALAD

Small \$15 Large \$30

Chopped romaine lettuce, grape tomatoes, cucumbers, red onions, carrots, served with ranch and Italian dressing

MICHIGAN CHERRY SALAD

Small \$25 Large \$45

Mixed greens, dried cherries, blue cheese, red onion, walnuts and house cherry vinaigrette

ANTIPASTO SALAD

Small \$25 Large \$45

Mixed greens, smoked ham, salami, pepperoni, pepper rings, grape tomatoes, red onions, provolone cheese, fresh basil, sea salt, and cracked peppercorns with vinaigrette