# **Pricing Per Guest:**

(All options come with 3 side dishes, sauce, & cornbread)
1 Meat (\$20), 2 Meat (\$25), 3 Meat (\$30), Whole Hog (\$40), Extra Side Dish (\$5)

# PROTEINS

# Ribs \$5 added/guest

Tender, juicy ribs smoked to perfection with a flavorful crust.

### **Pulled Pork**

Succulent pulled pork, slow-cooked & shredded, bursting with rich, smoky flavors.

# **Smoked Pit Ham**

Deliciously smoked pit ham, offering a savory, melt-in-your-mouth experience.

## **Prime Brisket**

Mouthwatering prime brisket, expertly smoked for a tender, flavorful bite.

# **Turkey Breast**

Juicy turkey breast, slow-smoked & seasoned to perfection.

### Chicken Qt.

Smoky, tender chicken, infused with our signature blend of spices.

# **Smoked Sausage**

Flavor-packed smoked sausage, grilled to a perfect sizzle.

# Whole Hog \$40/guest

A whole hog, slow-cooked & smoked to bring out the richest, most savory flavors.

# SIDES

# **BBQ Beans**

Hearty BBQ beans, simmered with spices for a rich, robust flavor.

#### Cole Slaw

Crisp, refreshing cole slaw, with a perfect balance of tangy and sweet flavors.

## Mac-N-Cheese

Creamy, cheesy macaroni, baked to golden perfection.

# **Italian Green Beans**

Tender green beans, sautéed with garlic, herbs, and a hint of smokiness.

# **Black Eyed Peas**

Southern-style black-eyed peas, slow-cooked with savory spices.

#### **Collard Greens**

Classic collard greens, simmered to perfection with a smoky, savory kick.

# DESSERT

Banana Pudding ......\$!

Our famous banana pudding. Price is per full

size pan, which typically feeds up to 40 guests.

Kings BBQ provides serving tables, serving utensils, serving tablecloths (black), chafing dishes, & to-go containers with plastic cutlery for guests to take food home.