

## APPETIZERS

### SMOKED CHICKEN FLAUTAS

**\$36** per dozen

marinated smoked chicken, guacamole, salsa roja, chipotle bacon  
bbq, crispy corn shell.

### CHICKEN POPPERS

9x13 pan | includes ranch dressing, honey dijon,  
and sweet chili sauce

choice of: **original \$65** or **pretzel crusted \$70**

### CALI POPPERS

9x13 pan **\$55**

crispy panko coated cauliflower florets, sweet chili glaze,  
ranch dip

### WARM PRETZEL BITES

9x13 pan **\$35**

creamy queso dip and honey dijon on the side

### SPICY FRIES

9x13 pan **\$25**

delicious cajun style fries with a crispy coating

### CHARCOAL GRILLED CHICKEN SKEWERS

**\$18** per dozen

tender white meat chicken skewers grilled & seasoned with chili  
lime marinade for a sweet & spicy kick

### CHICKEN TENDERS

**\$24** per dozen

strips of chicken with an unmistakable crispy corn coating  
choice of:  
zinger, sweet chili, or honey bbq

### FRANKS AND BLANKETS

**\$15** per dozen

juicy mini dogs wrapped in pastry dough, coated with a savory  
corn topping | includes small honey dijon dressing

### SAUSAGE AND BLANKETS

**\$16** per dozen

sweet italian sausage bites in a pastry dough

### MINI DELI ROLL

**\$18** per dozen

pastrami, turkey, caramelized onion, russian dressing, rolled in a  
flaky dough

### MINI PASTRAMI POTATO KNISHES

**\$13** per dozen

grilled pastrami, caramelized onion, mashed potatoes

### HOMEMADE ONION RINGS

9x13 pan **\$40**

includes small honey dijon dressing

### FIESTA APPETIZER PLATTER

**\$90**

spice up your party with a mix of our most popular appetizers:  
franks & blankets, charcoal grilled chicken skewers, cali poppers,  
chicken poppers, chicken flautas, and pretzel bites  
includes avocado ranch & sweet chili dip

## SMOKEHOUSE LOADED NACHOS

9x13 pan feeds 10-12

**PULLED BEEF \$65**

**PULLED CHICKEN \$55**

**BURNT END CHILI \$50**

## ONEG SHABBOS

**SHORT RIB CHOLENT \$75** 9x13 pan

**BEEF BACON KISHKA \$15** per lb

**OVERNIGHT POTATO KUGEL \$40** 9x13 pan

## BONELESS BBQ RIBS

9x13 pan **\$120**

juicy boneless beef ribs slow roasted in our tangy bbq sauce

## SMOKEHOUSE BBQ WINGS

minimum 4 dozen **\$10 per dozen**

**CHOOSE:**

**ORIGINAL**

**MOLASSES GINGER**

**PASTRAMI RUB**

**HONEY SRIRRACHA**

**HONEY BUTTER**

**HOUSE BBQ**

## SALADS

80 oz bowl | serves 8-10

**SIGNATURE CAESAR \$40**

**ASIAN BBQ CRUNCH \$60**

**SANTA FE \$50**

**ULTIMATE CHEFS SALAD \$75**

**GRAZE BBQ CHICKEN \$60**

enhance your salad with

**SMOKED OR CRISPY CHICKEN \$12**

## GUACAMOLE PLATTER

**\$75**

add a small nachos platter **\$20**

**INCLUDES**

**OUR FAMOUS GUACAMOLE, CHERRY TOMATO  
SALSA, ROASTED CORN SALAD, LIME CREMA,  
PICKLED RED ONION, & SMOKED JALEPENOS**

## WAFFLES, BEEF BACON & FRIED CHICKEN

**\$14 per person** minimum 10 people

includes: slaw, pickles and maple syrup

## FROM THE SMOKER

**BEEF** per lb

**16 HOUR BRISKET \$44**

option | lean or fatty

**PULLED BEEF \$44**

**BRISKET BURNT ENDS \$56**

**BEEF BELLY BACON \$48**

**HOUSE CURED PASTRAMI \$44**

**PULLED VEAL BREAST \$48**

**HONEY GLAZED CORNED BEEF \$44**

**SMOKED ROAST BEEF \$44**

**BIRD** per lb

**HOUSE SMOKED TURKEY \$32**

**PULLED CHICKEN \$36**

**SAUSAGE**

5 for **\$25**

**mix n match:**

**SPICY CHORIZO**

**ROASTED GARLIC**

**SWEET ITALIAN**

## SMOKEHOUSE CHICKEN

**WHOLE BIRD** (cut 1/8) **\$25**

**BREAST WITH WING** (10 pieces) **\$35**

**LEG AND THIGH** (5 legs + 5 thighs) **\$33**

## SMOKEHOUSE FRIED CHICKEN

**WHOLE BIRD** (cut 1/8) **\$28**

## OUR FAVORITE SMOKED MEAT PLATTER

**\$150** 3.5 lbs serves 10

16 hour brisket, house cured pastrami, smoked short rib,  
beef belly bacon, smoked turkey  
Includes thousand island dressing and dijon mustard

## SIGNATURE SANDWICH HERO

18" hero sandwich | serves 6 **\$55**

**select from these options:**

**T.B.L.T**

**TENNESSEE**

**CAROLINA**

**BIG HORN CHEEZESTEAK**

**BULL RIDER**

**BBQ CHICKEN RANCH** (crispy or smoked)

**TRAILER PARK**

**IT'S A SHIDDUCH**

## NYC'S BEST DELI SANDWICH PLATTER

serves 8-10 people **\$120**

includes: pickles, slaw, mustard, thousand island dressing

**select 3 from these options:**

**SMOKED PASTRAMI**

**HONEY CORNED BEEF**

**SMOKED BRISKET**

**PULLED BBQ BEEF**

**SMOKED TURKEY**

**SMOKED ROAST BEEF**

**PULLED CHICKEN**

## FAMOUS WRAP PLATTER

minimum 10 wraps **\$11 each**

**choice of:**

**SMOKED CHICKEN**

**T.B.L.T**

**CAROLINA**

**CRISPY BBQ CHICKEN**

**RANCH**

## SLIDERS

minimum one dozen | 2 options per dozen **\$5 each**

**mix n match:**

**SMOKED PASTRAMI**

**PULLED BEEF**

**PULLED CHICKEN**

**BEEF BACON BURGERS**

**SMOKED FRIED CHICKEN**

## WHOLE MUSCLE JERKY

Grade A prime, dry aged, hand trimmed briskets, sliced, marinated and slow dried into tender strips of bold, beefy awesomeness

**\$60 per lb**

### TERIYAKI

mirin, ginger, pineapple, garlic

### CHICAGO STEAKHOUSE

worcestershire, garlic, hickory bbq sauce

### THREE PEPPER CRUSTED

butcher grind black pepper, cayenne, balsamic, brown sugar

### CHIPOTLE AND HONEY

smoked jalepeno, apple cider vinegar, brown sugar

### KOREAN BBQ

ginger, sesame oil, pear, chili paste

### CHERRY COLA

cherry cola, bing cherry, molasses

### DR PEPPER

dr pepper cola, hint of cayenne, honey

### SWEET AND SOUR

aged balsamic, brown sugar, molasses

### BOURBON BBQ

jack daniel's whiskey, maple syrup, brown sugar

### SRIRACHA CHILI LIME

lime zest, anaheim chili, garlic

## SAUSAGE STICKS N STRIPS

select cuts of hand ground prime beef, seasoned, cured and gently dried into magical bites of intense beefy flavor

**\$56 per lb**

### JALAPENO

fresh jalepeno, chipotle pepper, pineapple

### VEAL PEPPERONI

anise, coriander, garlic, cayenne

### SWEET ITALIAN

fennel, red wine, brown sugar, cayenne

### LAMB Merguez

fennel, cilantro, fresh garlic

### SMOKED PASTRAMI STRIP

cracked black pepper, brown sugar, juniper berry

### CRAFT BEER AND BACON

craft stout beer, hickory smoked salt

## CHARCUTERIE

select cuts of hand trimmed beef, salt cured, dried aged and crafted into distinctly unique delicacies

**\$64 per lb**

### CHILI MAPLE BEEF BACON

smoked and cured beef navel, brown sugar, 5 chili spice rub

### 8 DAY DRY AGED BRISKET

angus whole packer brisket, sea salt, butcher block black pepper

### HONEY DIJON PASTRAMI

house smoked navel pastrami, juniper berry rub, honey, dijon

## ARTISAN DRIED SALAMI

YES! Kosher Salami! Imagine traditional italian flavors combined with the portability and savory smokiness of jerky

**\$60 per lb**

### SALUME CLASSICO

### SALUME TUSCANO

### SALUME CALABRESE

### SPICY CHORIZO SALUME STICK

### OLD FASHIONED SALUME STICK

### SANTA-FE SALUME STICK

## PARTY PLATTERS

### CLASSIC JERKY PLATTER **\$75**

choice of 6 meats approx 1.5 lbs

### BOLD JERKY PLATTER **\$125**

choice of 8 meats approx 2.5 lbs

### MEAT LOVER'S BOARD **\$150**

our most popular varieties of whole muscle jerky, charcuterie, and salamis, paired with smokey bacon jam and artisanal crackers | serves 8-10



Visit our online store for more jerky deliciousness, promotions and special offers at [holyerky.com](http://holyerky.com)

## SOUTH OF THE BORDER

### TACO BAR **serves 10-12**

soft flour tortillas, mexican rice, crispy tortillas, frijoles, pico de gallo, fire roasted corn salsa, salsa fresca, sour cream, jalapenos, chunky guacamole, pickled red onion

### FAJITA GRILLED VEGGIES **\$110**

### SEASONED GROUND BEEF **\$140**

### PULLED BEEF **\$170**

### GRILLED CHICKEN **\$140**

### BABY CHICKEN **\$150**

## SOUTHWEST EGGROLLS

**\$5 each** minimum 10

tightly rolled flour tortillas stuffed with tasty home made fillings

**choice of:**

PHILLY STEAK, PASTRAMI KING, BACONATOR

## ROASTED VEGETABLE MEDLEY

9x13 pan **\$45**

BROCCOLI, CAULIFLOWER,  
ZUCCHINI AND RED PEPPER

## HOT SIDES

**\$17 quart** serves 4-6

### TRUFFLE MAC N CHEESE

### RICE PILAF

### MASHED POTATOES AND GRAVY

### PIT SMOKED BEANS

### SAUTEED GREEN BEANS

### ROASTED SWEET POTATOES

## BURNT END CHILI

**\$25 quart**

## COLD SIDES

**\$15 quart** serves 4-6

### SOUTHERN SLAW

### PICKLE CHIPS

### CORN SALAD

### CORN BREAD MUFFINS

## DRESSINGS & SAUCES

**\$10 per pint**

### HONEY DIJON

### HONEY BBQ

### AVOCADO RANCH

### CAESAR

### BUFFALO

### SWEET CHILI

### THOUSAND ISLAND

### BALSAMIC VINAIGRETTE

### HOUSE BBQ

### SWEET GINGER

### GARLIC MAYO

## DESSERT OPTIONS

### FRESH FRUIT PLATTER **\$65**

### ASSORTED COOKIE PLATTER **\$50**

## CATERING & EVENTS MENU



## AUTHENTIC SOUTHERN BBQ, CRAFT JERKY AND DRIED MEATS

529 CENTRAL AVE, CEDARHURST, NY 11516

516.828.5000

[GRAZESMOKEHOUSE.COM](http://GRAZESMOKEHOUSE.COM)

