



# Island SmokeHouse

## COMPETITION BBQ

*(for parties, min. 1 week advanced notice required)*

### **JERK CHICKEN** (bones removed and sliced into bite size pcs)

*1/2 tray (10 split breast) \$75.00*

*Full tray (20 split breast) \$140.00*

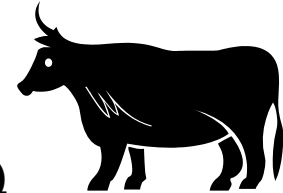


### **"SWEET FIRE" WINGS**

*Seasoned wingettes deep-fried and coated with my special "sweet fire" sauce*

*1/2 tray (50 pcs) \$45.00*

*Full tray (100 pcs) \$80.00*



### **BEEF BRISKET** (Mesquite smoked 15 – 20 hours)

*DRY RUB: MANGO HABANERO OR RUB-A-DUB ..... \$22.00 / lb.*

### **BBQ RIBS** (baby back) dry rub/sauce

*RUB-A-DUB... whole slab \$20.00    MANGO HABANERO RUB....whole slab \$24.00*



### **BBQ PORK SHOULDER** "PULLED PORK"

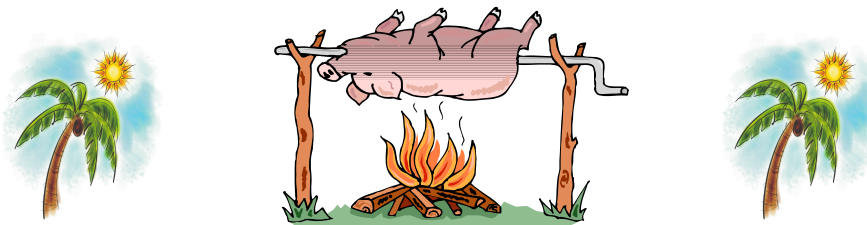


**(Mesquite smoked 12 hours)**

*DRY RUB: MANGO HABANERO OR RUB-A-DUB ..... \$20.00 / lb.*

*All products available vacuum sealed and frozen*

*Chafing dish, rack, sterno \$10.00/setup*



***Contact: Erwin Smith (609) 257-7060 cell***