Catering

SMOKE LOCAL

SMOKIN' WITH CHRIS

October 18, 2026

How Does It Work?

Review the following menu and our catering information available online, including our catering policies, then get in touch with our catering staff with any questions or to initiate our booking process!

Your estimate will include the CATERING PACKAGE of your choice plus a custom MENU perfect for your event.

ONLINE CATERING REQUEST FORM (recommended)

Email • catering@smokinwithchris.com (recommended)

Phone/Voicemail • 860.458.4508

PLEASE NOTE...

- **We recommend ordering catering 2+ weeks out**, but we may be able to fit your order in, so feel free to check in with us!
- At times our capacity and/or supplies are limited; therefore, not all items or services may be available. This is particularly true for weekends (Fri-Sun), which are in higher demand.
- If availability allows, we do offer same-week catering pick-up orders.
- Some menu items require 2+ weeks' notice. These items are indicated throughout the menu.

Catering Packages

PICK–UP

Pick up your order hot & ready at Smokin' with Chris (cold pick-ups also available).

PRICING: Customized menu + add-ons (such as chafing dishes) + sales tax

$50 off for delivery to Southington Addresses**

DELIVERY & SET–UP · $300 BASE PRICE*

We deliver your order to a location within a 30-mile radius and set up your buffet. **$150 off for DELIVERY ONLY**

PRICING: Customized menu + add-ons (such as chafing dishes) + $300 base price + modification (if needed)* + sales tax

DELIVERY, SET–UP & RESTOCK · $650 BASE PRICE*

We deliver your order to a location within a 30-mile radius and set up, restock, and clean up your buffet.

PRICING: Customized menu + add-ons (such as chafing dishes) + $650 base price + modification (if needed)* + 18% service charge + sales tax

DELIVERY, SET–UP, RESTOCK & SERVE · $1,000 BASE PRICE*

We deliver your order to a location within a 30-mile radius and set up, serve, and clean up your buffet.

PRICING: Customized menu + add-ons (such as chafing dishes) + $1,000 base price + modification (if needed)* + 18% service charge + sales tax

*MODIFICATION OF BASE PRICE: For events outside a 30-mile radius, catering packages can be modified by adding an add'l travel fee (if the distance can be accommodated). The base price for the DELIVERY, SET-UP & RESTOCK includes up to 2 staff for 2 hours (not including set-up) with a menu of approx. 6 food items or less and a headcount of approx. 80 or less. The base price for the DELIVERY, SET-UP, RESTOCK & SERVE package includes up to 3 staff for 2 hours of staffing with a menu of approx. 6 food items or less and a headcount of approx. 80 or less. Catering packages may be able to be modified by adding add'l time and/or add'l staffing, as appropriate, to account for increased headcount, timing, or menu size. BASE PRICES do not include sales tax or, when appropriate, the 18% service charge.

**All packages including DELIVERY are $50 off for Southington addresses.

Appetizers

Our appetizers generally require two weeks' notice.

Artisan Cheese Platter with Crackers • $200

Vegetable Crudite Platter with Ranch Dressing • $125

Seasonal Fruit Platter • $200

Full Tray Grilled Pineapple Skewers • $150
Sprinkled with brown sugar, chili powder & citrus marinade.

Full Tray Smoked Balls & Weenies • $130
Bite-sized hot dogs & house-made meatballs in a sweet & tangy BBQ sauce.

Grilled Kielbasa • $180 (full tray) • $90 (half tray)
Bite-sized portions served with sauerkraut. Spicy mustard on the side.

1/2 Tray Brisket Queso Dip & Chips • $75
Smoked chopped brisket in our house-made cheese sauce with pico de gallo.

1/2 Tray Cheesy Sloppy Chris Dip & Chips • $75
Joe's brother. Ground beef simmered in southwestern sweet & spicy BBQ sauce in our house-made cheese sauce.

1/2 Tray Smokin' Chili & Chips • $115
Served with sour cream, cheddar cheese & corn chips.





Slider Stations

Our #1 Seller! Our Slider Stations feed ~40 people.

Sliders do not come assembled



Pulled Pork Slider Station • $250

Full tray pulled pork, pint of JR's BBQ Sauce, 1/2 tray coleslaw & 40 slider rolls.

Pulled Pork & JR's Sauce Only • $200 (Full Tray) • $100 (Half Tray) • $50 (Quarter Tray)

Chopped Brisket Slider Station • $260

Full tray chopped beef brisket, pint of Chris's BBQ Sauce & 40 slider rolls.

Chopped Brisket & Chris's Sauce Only • $240 (Full Tray) • $120 (Half Tray) • $60 (Quarter Tray)

Pulled Chicken Slider Station • $200

Full tray smoked pulled chicken, pint of Chris's BBQ Sauce & 40 slider rolls.

Pulled Chicken & Chris's Sauce Only • $180 (Full Tray) • $90 (Half Tray) • $45 (Quarter Tray)

Sloppy Chris Slider Station • $210

Full tray Sloppy Chris (ground beef simmered in southwestern sweet & spicy BBQ sauce), shredded cheese & 40 slider rolls.

Sloppy Chris Only • $180 (Full Tray) • $90 (Half Tray) • $45 (Quarter Tray)

The amount of food you need depends on the size of your menu and your guests. However, on average, our protein full trays feed ~40 people, our protein half trays feed ~20, and our protein quarter trays feed ~10 people. If needed, full trays and half trays can be combined to accommodate larger orders (e.g., 1.5 trays or 2.5 trays); however, quarter trays cannot be combined with either full trays or half trays.

Email catering@smokinwithchris.com for help customizing the perfect menu!

Smokin' Ribs

We cut our ribs into 2-3 rib portions. There are 5-6 portions in each rack.



Baby Back Ribs • $29/Rack

Slow smoked pork ribs prepared with a mild dry rub and basted with JR's BBQ Sauce. Extra BBQ Sauce on the side.

Sloppy Spare Ribs • $27/Rack

Our pork spare ribs are slowly smoked then basted with Chris's tangy BBQ Sauce (hints of orange and molasses) for a delicious, sweet and savory bite. Extra BBQ Sauce on the side.

Burnt Ends, Chicken & More!



Pork Belly Burnt Ends • $275 (full tray) • $137.50 (half tray)

Sauced with bourbon BBQ

Beef Brisket Burnt Ends • $275 (full tray) • $137.50 (half tray)

Seasoned & double smoked, sauced with Carolina Kicker sauce

Smoked Boneless Chicken Thighs • $4.00/Each

Choice of Sauce (Chris's BBQ or JR's BBQ) or Rub (Old Bay Rub, Blackened, or Garlic & Herb)

Stuffed Meatloaf • $6.50/Each

House-made pork-and-beef pinwheels crafted with our signature spice blend, filled with Virginia ham and smoked gouda, rolled and capped with bacon, and brushed with BBQ sauce before hitting the smoker & then sautéed in a noticeably spicy BBQ gravy. Served by the slice.

Vegan Sausage & Peppers • $180 (full tray) • $90 (half tray)

***Requires two weeks' notice.*

Sides by the Full Tray, Half Tray & Quarter Tray		Full Tray	Half Tray	Quarter Tray
Mac & Cheese (Traditional or Southwestern)	House made cheese sauce (southwestern cheese sauce contains chili powder, chipotle, ancho & cayenne peppers)	$95	$47.50	$23.75
Baked Beans	Prepared with brown sugar, molasses & Spanish onion	$75	$37.50	$18.75
Grilled Vegetables (Chilled)	Zucchini and yellow squash grilled with red onion and bell peppers; served chilled **Requires two weeks' notice	$80	$40	n/a
Kickin' Collard Greens	Fresh collard greens sautéed with onion, crushed red pepper & vinegar - noticeably spicy	$80	$40	$20
Roasted Potatoes	Roasted with blended oil with garlic, spices & onion	$80	$40	n/a
Coleslaw	Creamy, mayo-based	$60	$30	$15
Cucumber Salad	Sliced cucumber & Spanish onions in a light vinaigrette	$60	$30	$15
Green Salad	Mixed greens, tomato, cucumber, carrots & red onion. Comes with a quart of Ranch or Italian. $7 Upgrade for Roasted-Garlic Balsamic or our House-Made Bleu Cheese Dressing	$50	$25	n/a
Mini Cornbread Muffins (Traditional)	House baked daily, served with butter (on the side)	$50	$25	$12.50
Mini Cornbread Muffins (Jalapeño Cheddar)	House baked daily, served with butter (on the side)	$60	$30	$12.50
Loaded Potato Salad	Creamy mayo based & loaded with bacon, egg, onion, celery & relish **Requires two weeks' notice	$80	$40	n/a

The amount of food needed will depend upon the size of your menu and your guests. However, on average, our sides full trays feed ~40-50 people (with our sides half trays feeding ~20-25 and our sides quarter trays feeding ~10-12). Full trays of Mac & Cheese, Roasted Potatoes & Mixed Green Salad feed ~30-40 people, and Coleslaw, Baked Beans & Collard Greens feed ~50-60. If needed, full trays and half trays can be combined to accommodate larger orders (e.g., 1.5 trays or 2.5 trays); however, quarter trays cannot be combined with either full trays or half trays.

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Dietary Information

For each item, the following is indicated as appropriate: Gluten Free (GF) / Vegan / Vegetarian. Our kitchen is nut free.
Please inform us if the kitchen needs to be aware of any allergies or other dietary restrictions for your order.

APPS	
Artisan Cheese Platter	Vegetarian
Vegetable Crudite Platter	GF, Vegetarian
Seasonal Fruit Platter	GF, Vegan
Grilled Pineapple Skewers	GF, Vegan
Smoked Balls & Weenies	N/A
Grilled Kielbasa	GF
Brisket Queso Dip	N/A
Cheesy Sloppy Chris Dip	N/A
Smokin' Chilli	GF

PROTEINS	
Pulled Pork	GF
Chopped Beef Brisket	GF
Smoked Pulled Chicken	GF
Sloppy Chris	GF
Baby Back Ribs	GF
Sloppy Spare Ribs	GF

PROTEINS, cont'd	
Pork Belly Burnt Ends	GF
Beef Brisket Burnt Ends	GF
Smoked Chicken Thighs	GF
Stuffed Meatloaf	N/A
Vegan Sausage & Peppers	GF, Vegan

SIDES	
Mac & Cheese	Vegetarian
Baked Beans	GF, Vegan Upon Request
Kickin' Collards	GF, Vegan
Grilled Vegetables	GF, Vegan
Roasted Potatoes	GF, Vegetarian
Loaded Potato Salad	GF, Vegetarian Upon Request
Coleslaw	GF, Vegetarian
Cucumber Salad	GF, Vegan
Green Salad	GF, Vegan
Cornbread (Both Varieties)	Vegetarian

SAUCES, ETC	
Chris's BBQ Sauce	GF, Vegan
JR's BBQ Sauce	GF
Carolina Kicker BBQ Sauce	GF
Alabama White BBQ Sauce	Vegetarian
Bourbon BBQ Sauce	GF, Vegan
Old Bay Rub	GF
Blackened (Rub)	GF, Vegetarian
Garlic & Herb Rub	GF
Ranch Dressing	GF, Vegetarian
Italian Dressing	GF, Vegan
Blue Cheese Dressing	GF, Vegetarian
Roasted-Garlic Balsamic Dressing	GF, Vegan
Chips	GF
Crackers	Vegetarian
Slider Rolls	Vegan
Large Rolls (upgrade)	GF, Vegetarian

Add–Ons for Catering Packages

To-Go Boxes • $1.00/Each

Disposable Entrée Plates, Utensils & Napkins • $1.00/Each

Disposable Appetizer Plates, Utensils & Napkins • $.75/Each

Faux White China & Silver Disposable Entrée Plates & Utensils • $1.50/Each

Faux White China & Silver Disposable Appetizer Plates & Utensils • $1.25/Each

Disposable Chafing Dishes with Plastic Serving Utensils • $20/Each
Includes wire chafing rack, water tray, 2-hr stereo & plastic serving utensils.

Disposable Hot Boxes • $3.25/Each (Full) • $1.75/Each (Half)
These are cardboard boxes designed to hold 1 full tray. They're rated to keep your food warm for up to 2 hours & are great for transport!

Hot Box Rental • $25/Each
Each box holds up to 5 trays. They're rated to keep food warm for up to 4 hours. Rentals are due back to the restaurant within 3 days.





Party Favors

SAUCES & RUB

Chris's BBQ Sauce • $11/Pint • $22/Quart
Slightly sweet Kansas City style tomato-based sauce with hints of orange and ginger!

J.R.'s BBQ Sauce • $11/Pint • $22/Quart
Memphis southwestern style sauce with a slight spice kick!

Carolina Kicker BBQ Sauce • $11/Pint • $22/Quart
Traditional mustard-vinegar based sauce with a zing! Medium heat.

Alabama White BBQ Sauce • $14/Pint • $28/Quart
A creamy and tangy twist on the traditional BBQ Sauce! Mayo based.

Chris's Dry Rub • $13/Each
Bottled & ready to go!

SWAG

Tees $20-$25, Hoodies $40 & Hats $15

