

# THE GHOST

BBQ CATERING

## APPETIZERS

*Call for Pricing*

### SMOKED CHICKEN WINGS

*Ranch Dip*

### SCALLION DEVILED EGGS

*Creamy Scallion Dressing*

### SHRIMP COCKTAIL PLATTER

*Fresh Lemon & Cocktail Sauce*

### ARTICHOKE RED PEPPER DIP

*Four Cheese Dip With Fresh Bread*

### SAVORY CHIPS & SALSA

*Fresh Tortilla Chips & Housemade Salsa*

### MAC & CHEESE FRITTERS

*Scratch Made Four Cheese*

## SALADS

*(Balsamic, Ranch, Caesar or  
Lemon Vinaigrette)*

### CHOPPED GARDEN SALAD

### CLASSIC CAESAR SALAD

## SIDES

### JALAPENO CORN BREAD

### SMOKY BBQ BEANS

### DEVILED EGG POTATO SALAD

### SAVORY CREAMY COLESLAW

### HOMEMADE MAC & CHEESE

## BEVERAGES

### GINGER MINT HIBISCUS TEA

### FRESH SQUEEZED LEMONADE

### SOUTHERN SWEET TEA

### FRESH BREWED LEMON ICED TEA

## HICKORY SMOKED MEATS

*(Served With Housemade Pickles &  
White Bread)*

TEXAS BEEF BRISKET.....\$20.00#

PULLED CHICKEN.....\$15.00#

PULLED PORK.....\$15.00#

PORK SPARE RIBS.....\$30.00#

## VEGETARIAN

BBQ JACKFRUIT.....\$16.00#

BBQ TEMPEH.....\$16.00#

## SAUCES

*(Choose 2 Sauces)*

### NC MUSTARD

### SWEET KANSAS CITY

### PEACH APRICOT CURRY

### SPICY TEXAS BBQ

### GHOST PEPPER DEATH SAUCE

## DESSERT

### DECADENT LEMON BARS

### TRIPLE CHOCOLATE BROWNIES

### CHOCOLATE CHIP COOKIES

### GF COCONUT MACAROONS