

Center Stage Catering

● Saturday Butcher Shop ●

October 31st

10:00 - 2:00

Celebrate this Wonderful Change of Seasons
and Relax in our Outdoor Dining Area !

OFF THE SMOKER

Most Menu Items Heat-and-Serve

SPICE CRUSTED SMOKED WINGS (WHOLE) \$15.00/LB.

Hot off the Smoker with Alabama White Sauce

SMOKED HOT LINKS \$16.00 - 4 COUNT

Cryovaced for your Convenience ... Ready to put on the Grill!

PORK BELLY BURNT ENDS \$35.00 - 3 LBS.

Sticky Cheer - Wine BBQ Sauce - Cryovaced for your Convenience ... Ready to Put in the Oven!

HICKORY GRILLED BEEF TRI-TIP \$55.00 - 3 LB. SLICED

Fresh off the Smoker Finished with Worcestershire Butter

TRI-TIP BISCUIT \$6.00

Pimento Cheese Smear ... grab-and-go ... READY TO EAT!!

SIDES / ADD ONS

HEARTY SMOKED APPALACHIAN BURGEO \$18.00/qt. - \$6.00/cup

Pork | Beef | Chicken | Potatoes | Lima Beans | Carrots | Onions | Garlic

SMOKED COWBOY BEANS \$12.00 / qt.

House Bacon | Pickled Squash Relish

SMOKED SALMON DIP (PINT) \$24.00

With a Bag of our Hand-Cut Potato Chips

PIMENTO MAC AND CHEESE \$12.00 / qt

DEVEILED EGG POTATO SALAD \$12.00 / qt.

TANGY VINEGAR COLESLAW \$12.00 / qt.

ASSORTED PIES \$18.00-\$22.00

SNACK CAKES \$15.00 / 2 for \$25.00

HOUSE-MADE SAUSAGE \$8.95 / lb.

Autumn Apple Butter | Traditional Breakfast

Franklin Street - Historic Downtown Rocky Mount