

Other Great Additions

Please allow 48 hours notice.

Veggie Tray with Cilantro Herbed Mayo Dip

Broccoli & cauliflower florets, radishes, celery, carrots or similar.

Serves 35 people (add \$75)

Assorted Fruit Tray

Seasonal fruits such as melon, grapes, berries and pineapple.

Serves 35 people (add \$95)

Cheese and Cracker Tray

Three kinds of cheese: cheddar, swiss & pepper jack or similar with assorted crackers.

Serves 35 people (add \$95)

Chicken Tenders Platter

Fresh, never frozen, all white meat chicken breast, lightly breaded and fried. Served with OC barbecue sauces. Small Platter serves 10 people (add \$30)

Large Platter serves 40 people (add \$95)

Beverages

Iced Sweet Tea, Lemonade or Water (\$1/person)

Do you have a special need? Other options and menu items are available. Contact us for a personal consultation.

Having a Wedding Reception
or Rehearsal Dinner?



Ask for a Wedding Catering Menu.

About Our Catering...

Since 2003, we've won over 100 awards for our barbecue. Best Ribs. Best Pulled Pork. Best Sauce. Best Chicken. But it's not only the judges we aim to please. We serve championship quality at every catered event, slow smoked over hickory wood for up to 14 hours and served hot and fresh.

But what really sets us apart is our championship service. Smiling faces on our staff members, eager to serve and make your event memorable. It's genuine southern hospitality from Old Carolina. And it's guaranteed to earn you kudos for putting it together.

Catering Consultation

Whether you are a seasoned pro or planning your first event, we'd love to assist. Let us share our experience with you. Contact one of our friendly catering sales professionals for assistance in planning your event.

Visit: oldcarolina.com/catering for the catering sales manager nearest you.

Delivery or Pick-up Catering Available

Locations in Canton, Massillon, Akron, Lyndhurst, Orrville, Stow, Mentor, Strongsville and Ann Arbor, MI.



Our Story: A passion for barbecue and the great Carolinas. Read more online: oldcarolina.com



Catering Menu

Full-Service
Authentic Southern barbecue for any occasion.

Old Carolina
~ Barbecue Company ~
Original barbecue. Authentic taste.

Old Carolina Barbecue Packages

Always prepared fresh. Generous portions. Authentic, slow-smoked barbecue. Enjoy!



The Pulled Pork Picnic

1 Meat/2 Sides Served with sandwich buns or dinner rolls.

\$9.99/person



The Original Barbecue Buffet

2 Meat/2 Sides Includes garden salad or coleslaw and choice of sandwich buns or dinner rolls.

\$13.99/person

Note: Shown with additional charge item Sliced Beef Brisket.



The Ultimate Barbecue Buffet

3 Meat/2 Sides Includes garden salad or coleslaw and choice of sandwich buns or dinner rolls.

\$16.99/person

Note: Shown with additional charge items 2x Ribs, Full L/T Quarter, and Mac & Cheese.

COMPARE! All taxes, staffing and gratuity charges included!

Meats and Entrées

- Hand Pulled Pork
- Sliced Turkey Breast
- Smokehouse Pulled Chicken
- Smoked Chicken Legs & Thighs

- Sliced Beef Brisket (\$1/person)
- Smoked Chicken L/T or B/W Quarters (\$1/person)
- Boneless Chicken Breast (\$1/person)
- 2x Hickory Smoked Rib Bones (\$1/person)
- 3x Hickory Smoked Rib Bones (\$2/person)

Sides

- Simply the World's Greatest Baked Beans
- Cole Slaw (Creamy or Vinegar)
- Country Green Beans
- Skin-on Garlic Mashed Potatoes
- Grilled Vegetable Pasta

Add an additional side for \$1/person.

- Hot Apple Sauce
- Brunswick Stew or Succotash
- Garden Salad w/ Italian Dressing
- Macaroni & Cheese (\$1/person)



Dessert

\$1.50/person

Try our rich and creamy Banana Pudding or 2 Fresh Baked Cookies. A perfectly sweet ending to your meal.

"Old Carolina just catered my daughter & son-in-law's rehearsal dinner. Wow, the food was wonderful! No one could stay away from the food. The pulled pork was A-mazing and those garlic mashed potatoes...kept going back for more! The food definitely made our event more special." — G. Snyder

Read more at oldcarolina.com/trueq/scrapbook

Catering includes:

- Arrival for set-up of buffet 30 minutes prior to service.
- Set-up of up to two buffet lines with table covers and hot chafing dishes for up to two hours of food service.
- Genuine southern hospitality from OCBC staffers providing buffet line service, light clean-up and packaging of leftovers.
- Heavy duty three-compartment paper plates, forks, knives, napkins and wetnaps.
- Four barbecue sauces served from pumps. Original Classic (Sweet), Piedmont No. 5 (Tangy), Original Gold (Golden BBQ), Screamin' Beaver (Hot)

Please note: Minimum 50 guests required for Full Service Catering. Additional charges may apply. Other menu options available.