

# WEDDING CATERING PACKAGES

Always prepared fresh. Impeccable taste.  
Authentic, slow-smoked barbecue.



## THE ORIGINAL BARBECUE BUFFET

2 Meats & 2 Sides. Includes salad or coleslaw with choice  
of cornbread, dinner rolls or sandwich buns.

\$24.99/person  
Add any additional entrée for \$4/person.



### MEATS & ENTRÉES

- Hand Pulled Pork
- Smokehouse Pulled Chicken
- 3oz. Boneless Chicken Breast
- Sliced Beef Brisket {\$\$}
- Grilled Vegetable Pasta
- 2 Hickory Smoked Rib Bones {\$\$\$}
- BBQ Glazed Salmon {\$\$}

{ \$ } +\$1 pp  
{ \$ \$ } +\$2 pp  
{ \$ \$ \$ } +\$3 pp



### SIGNATURE SIDES

- Simply the World’s Greatest Baked Beans
- Creamy Coleslaw
- Country Green Beans
- Skin-on Garlic Mashed Potatoes
- Garden Salad w/ Italian Dressing
- Smokehouse Mac ‘n Cheese { \$ }
- Fire Roasted Corn { \$ }
- Add an additional side { \$ \$ }



### BEVERAGES

- Coffee { \$ }
- Iced Sweet Tea or Lemonade { \$ }
- Water { \$ }



### APPETIZERS

Each serves approx. 50 people.

- Assorted Fruit Tray | \$215  
Seasonal fruits such as melon, grapes, berries and pineapple.

- BBQ Meatballs | \$175  
Italian-style beef & pork, cheese & herb meatballs served in OC sweet barbecue sauce.

- Cheese and Cracker Tray | \$215  
Cheddar, swiss & pepper jack or similar with assorted crackers.

- Chicken Tenders Platter | \$225  
Fresh, never frozen, all white meat chicken breast, lightly breaded and fried. Served with OC barbecue sauces.

- Veggie Tray with Ranch Dip | \$195  
Broccoli & cauliflower florets, radishes, celery, carrots or similar.

## SEE WHAT COUPLES ARE SAYING ABOUT OUR WEDDING CATERING...

“The meal was excellent, and the service was  
great, and we would definitely recommend OC to  
our friends.”

“Choosing you to cater our wedding was easily the  
best (and most important) decision we made for  
our wedding! The food was so, so delicious!  
Our guests are still raving about how wonderful  
the food was!”

“I cannot leave a higher review for Old Carolina!  
From our initial emails, to our tasting to our  
wedding day, we could not be more pleased with  
their professionalism, attention to detail, and  
positive attitudes.”

Read more of our 5 star reviews  
at [weddingwire.com](https://www.weddingwire.com).



## GREAT MEMORIES START WITH OLD CAROLINA

### WEDDING CATERING INCLUDES:

- Set-up of up to 2 buffet lines with table covers and hot chafing dishes.
- Up to 4 hours of on-site service.
- Genuine southern hospitality from Old Carolina staff in formal attire.
- Buffet line service, cake cutting assistance, table bussing, light cleanup and packaging of leftovers.
- Heavy duty disposable place settings (White with Silver included or Eco-Friendly Bamboo +\$1 per person), napkins and wetnap.
- Four barbecue sauces served from pumps. Original Classic (Sweet), Piedmont No. 5 (Tangy), Original Gold (Golden BBQ), Screamin' Beaver (Hot)

Other service options available upon request.

### PLEASE NOTE:

A minimum of 100 guests required for Wedding Catering.  
All prices are valid for local county location. Additional travel charges may apply for other locations.

Prices may vary by Old Carolina franchise locations.  
Services & Gratuity Fee (up to 15%) will be charged.

## KEEP THE PARTY GOING WITH LATE-NIGHT WEDDING BITES!

When you're celebrating your special day and dancing the night away, keep your guests fueled with our irresistible appetizer stations. Perfect for late-night snacks or simply to add a unique touch to your wedding reception, our packages are designed to satisfy everyone!

- Martini Mashed Potato Bar
- Loaded Mac 'n Cheese Bar
- Grab 'n Go Slider Bar
- Chicken Tenders & Mac 'n Cheese

Packages are designed to feed 75-100 late-night guests. We can customize your station with additional food trays to suit your party needs. Delivery and set-up or on-site service available.

NOTE: Late-Night Wedding Bites are available as additions to Old Carolina BBQ catering packages and as standalone options paired with other catering events.

### CATERING CONSULTATION

The Old Carolina Catering Team has served weddings and other formal events since 2006. Let us share our experience with you. Contact one of our friendly catering sales professionals for assistance in planning your event or to schedule your complimentary consultation.

Email us at [weddings@oldcarolina.com](mailto:weddings@oldcarolina.com) or visit [oldcarolina.com/weddings](http://oldcarolina.com/weddings) for more information.

## WEDDING CATERING MENU

# I DO BBQ

OLD  
CAROLINA  
EST. BBQ CO. 2003