

From the Smokehouse



www.masterpieceevent.com
678.990.9808

Appetizers

Smoked Quail – pulled quail with sweet potato soufflé and sherry cream

Smoked Sausages – a selection of gourmet smoked sausages served with an assortment of mustards

Smoked Chicken Quesadilla topped with queso, guacamole and pico de gallo

Rosemary Porcini Chicken Skewers – rosemary chicken smoked with porcini mushrooms

Brisket Wrap – pulled brisket served with shoestring potatoes and sweet and sour cole slaw on a whole wheat wrap

Cold Platters

Grilled Smoked Vegetables – eggplant, zucchini, portabella mushroom, asparagus and peppers

Cold Smoked Rainbow Trout with horseradish dill sauce

Smoked Duck Breast sliced thin and served with a grand marnier orange sauce

Smoked Shrimp and Chicken Kabobs

Entrees

Masterpiece Spiced BBQ Brisket or Beef – slow smoked

Pork Ribs with our own signature vinegar based sauce or tomato base sauce

Dry Rubbed and Smoked Pork Tenderloin served with a seasonal fruit chutney

Whole Smoked Chicken

Pulled BBQ Pork with our own signature vinegar based sauce or tomato based sauce

Smoked Cedar Plank Salmon* with spinach gratin crust on a cedar plank

**Chef Curt's Signature Dish*