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BBQSmoked Mac & Cheese Choice Of Slider: Pulled Chicken, Pulled Pork, Pit Beef, Smoked Turkey, Sautéed Vicken Strips Or Tofu In Sweet Chili. Build Your Own Sandwich An Easy Way To Feed 15 Or More Guests Chilled Layers Of Pit Beef & Smoked Turkey, Lettuce, Tomatoes, Onions, Pickles, Sides Of Mayo And Mustard , American & Provolone Cheese & Rolls. 4th, 2024.

BBQ Menu Pick Up Option BBQ Option 1BBQ Menu – Pick Up Option BBQ Option 1: Minimum Guest Number 20. All Food Is Freshly Prepared In Our Kitchen, Plattered/bowled And Ready To Go On Your Food Service Table. Meat ... 2th,

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Peppers And Onions, Rice, Beans, Toppings, And Shells 1 5 . 9 5 Crab Dip Pasta Buffet3 Dressings And Fresh Baked Brown Bread. 3 Choices Depending On The Number Of The Party. 1th, 2024.

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