

## MEATS

**LARGE TRAY FEEDS 40-50**  
**SMALL TRAY FEEDS 16-20**

### BARBECUE

Large \$900 [20 lb] / Small \$320 [7 lb]  
Pit-smoked whole hog pulled pork, Grady's passed-down sauce

### BABY BACK RIBS

Large \$360 [12 each] / Small \$220 [6 each]  
Pit-smoked with sweet red rib sauce

### BARBECUE WHOLE CHICKEN

Large \$320 [12 each] / Small \$160 [6 each]  
Pit-smoked and basted with Grady's passed-down barbecue chicken sauce

### FRIED WHOLE CHICKEN

Large \$320 [12 each] / Small \$160 [6 each]  
Southern fried with honey drizzle

### FRIED SHRIMP

Large \$725 [20 lb] / Small \$255 [7 lb]  
Fried shrimp with remoulade

## SNACKS

**LARGE TRAY FEEDS 40-50**  
**SMALL TRAY FEEDS 16-20**

### PIMENTO CHEESE

Large \$325 [12 lb] / Small \$120 [5 lb]  
House made blueberry preserves, house-made saltines

### CHOPPED SALAD

Large \$385 / Small \$150  
Romaine, cabbage, pepitas, bacon, cheddar, tortilla strips, jalapeño ranch

### BUTTERMILK BISCUITS

Large \$135 [5 dozen] / Small \$55 [2 dozen]

### HUSHPUPIES

Large [12 dozen] \$225 / Small \$95 [5 dozen]

## SIDES

**LARGE TRAY FEEDS 40-50**  
**SMALL TRAY FEEDS 16-20**

Large \$330 / Small \$120  
~5 lb.

### SLAW

### SMOKED BAKED BEANS

### CHEESE GRITS

### MAC N' CHEESE

### COLLARD GREENS

### BARBECUE DUSTED CRINKLE CUT FRIES

### BRUNSWICK STEW

### MASHED POTATOES WITH GRAVY

## SIDES

**LARGE TRAY FEEDS 40-50**  
**SMALL TRAY FEEDS 16-20**

### BLUEBERRY JAM

Large \$16 [16 oz] / Small \$9 [8 oz]

### STOUT RED BARBECUE SAUCE

Large \$11 [16 oz] / Small \$6 [8 oz]

### CAROLINA GOLD BARBECUE SAUCE

Large \$11 [16 oz] / Small \$6 [8 oz]

### WHISKEY BUTTER

Large \$24 [16 oz] / Small \$13 [8 oz]

### HONEY BUTTER

Large \$24 [16 oz] / Small \$13 [8 oz]

### BRIOCHE BUNS

Large \$160 [5 dozen] / Small \$65 [2 dozen]

## DESSERTS

### SEASONAL PIES

9" \$35

## DRINKS

### SWEET TEA

5 Gallon \$95 / 2 Gallon \$40

### UNSWEETENED TEA

5 Gallon \$95 / 2 Gallon \$40

## OUR STORY

Wilson County Barbecue celebrates pit-smoked, whole hog barbecue done the old-fashioned way in a comfortable gathering place replete with Southern hospitality and unfussy charm.

Headed by native North Carolinian Spencer Brantley, Wilson County Barbecue's soul is born of a barbecue tradition hundreds of years old and passed down through family. It's a sub-regional tradition anchored around the wood-fired, pit-smoked whole pig, and in the convivial experience of sharing slow-crafted food and drink with friends and neighbors. Wilson County Barbecue is a beacon for the best authentic Eastern North Carolina Barbecue, and for good times day and night.

## FAQ

A delivery fee applies and is based upon distance from the restaurant.

The minimum for drop-off is \$1,500.

Cutlery is \$2 per person.

Gratuity is 20% and is divided among our entire staff.

Full payment for all Food & Beverage is required on the day of your catering order.

Cancellation within 14-day period will result in full payment of agreed food order and the credit card on file will be charged.

## NORTH CAROLINA-STYLE BARBECUE

First of all, Barbecue is a noun. 'I'm fixin' to eat some barbecue,' or 'let's go to the barbecue this Saturday at the park' are what you would hear in Eastern NC.

The Spanish introduced pigs to the US in the 1500's by way of North Carolina and unlike cattle, pigs thrived in the Piedmont region of NC. By the 1600's North Carolinian's had adopted the West Indies practice of cooking whole animals over wood coals. A few years later, vinegar was used to keep the meat safe to eat for as long as possible and just like that, the original barbecue was born in the Americas.

Around the 1920's, the first road side tents and shanty's were selling barbecue in and around the Wilson and Rocky Mount area. Bob Melton opened the first sit down barbecue restaurant in America in Rocky Mount. Within a few years, many other restaurants would open all around Eastern North Carolina with Wilson County being the epicenter.

We smoke our hogs Eastern North Carolina - style, low and slow for 14 hours over hardwood coals, infused with a vinegar sauce family recipe, then pulled and mixed together for an authentic experience.



Authentic Eastern North Carolina-Style  
Pit-Smoked Whole Hog Barbecue &  
Southern Comfort Classics

## CATERING MENU

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