

*Wilson  
County*



BARBECUE

PORTLAND - MAINE

**PRIVATE EVENTS**



# THE LOUNGE

Semi-private seating in our Lounge can be reserved with a preset buffet menu for up to 32 guests seated and 50 for a cocktail style event. Seated at 2 8-top tables and 2 6-top tables, in a section of the dining room with a relaxed atmosphere, beautiful natural light, the Lounge also includes comfortable couch seating for up to 12 guests. Other restaurant guests may be seated at any open tables in the rest of the restaurant.

A food and beverage minimum does apply. We apologize but speakers, live music, and presentations are not allowed during restaurant hours.

Minimum Spends for The Lounge for a 3-hour time period:

January-April, November:

Friday- Saturday- \$3,000  
Sunday-Thursday- \$2,000

May-October, December:

Friday-Saturday- \$4,000  
Sunday-Thursday- \$2,500

Room Fee: \$500

# FULL RESTAURANT

The full restaurant seats 80 guests and 115 guests standing and features a mixture of 8-top, 6-top and bar seating. The space features couches, a wood stove, 2 TV's and a full bar.

There is additional seating on our patio for 50 guests but it is weather dependent.

A food and beverage minimum and room fee does apply.



# FOOD MENU

## Appetizers

### Shrimp Cocktail \$26/dozen

Chilled white shrimp with WCB cocktail sauce and horseradish **GF**

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### Mini Pimento Cheese Biscuits \$24/dozen

Silver-dollar sized biscuits with WCB pimento cheese **V**

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### Crispy Ribs \$30/dozen

Flash fried, house pickles

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### Mini Fried Chicken Biscuits \$28/dozen

Silver-dollar sized mini fried chicken biscuits with jalapeno mayo and pickles

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### Chicken and Waffle Bites \$20/dozen

Bite-sized version of our waffles with breaded fried chicken and drizzled with Maine maple syrup and Carolina gold bbq sauce

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### BBQ Shrimp Skewers \$25/dozen

Grilled white shrimp on a skewer with our stout red bbq sauce or Carolina gold bbq sauce

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### Pork Belly Burnt Ends \$35/pound

House pickles

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### Wings \$20/dozen

Assorted Carolina Gold, Spicy BBQ and Buffalo, served with Blue cheese dressing

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**V- Vegetarian | GF- Gluten Free**



# FOOD MENU

## Buffet

\$55 per person

### ENTREES [Choose Two]

#### PIT-SMOKED WHOLE HOG BARBECUE

14 hour pit smoked hog cooked Carolina style over wood and charcoal. Our signature item. **GF**

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#### BARBECUE CHICKEN

Smoky grilled chicken served with our mild red chicken bbq sauce

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#### FRIED CHICKEN

Southern style fried chicken with honey drizzle

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#### FRIED SHRIMP

Lightly breaded white shrimp crispy fried

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#### BABY BACK RIBS

Slow braised then smoked baby back ribs served with Grady's rib sauce

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**V- Vegetarian | GF- Gluten Free**



# FOOD MENU

## Buffet

**SIDES** [Choose Two]

**SLAW**

V

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**SMOKED BAKED BEANS**

V

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**COLLARD GREENS**

V

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**BISCUITS**

V

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**HUSHPUPPIES**

V

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**BRAISED CABBAGE**

**BLACK EYED PEAS**

V

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**POTATO SALAD**

V

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**MASHED POTATO & GRAVY**

V

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**V- Vegetarian | GF- Gluten Free**

# FOOD MENU

## Buffet

DESSERT [Choose One]

KEY LIME PIE

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BLUEBERRY COBBLER

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PEACH COBBLER

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BANANA PUDDING

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# DRINK MENU

## Drink Packages

### 4-HOUR TIME PERIOD

Beer and Wine Only | 40 per person

Wine, Beer & Well Beverages | 45 per person

Wine, Beer & Premium Beverages | 55 per person

### 3-HOUR TIME PERIOD

Beer and Wine Only | 35 per person

Wine, Beer & Well Beverages | 40 per person

Wine, Beer & Premium Beverages | 45 per person

### 2-HOUR TIME PERIOD

Beer and Wine Only | 30 per person

Wine, Beer & Well Beverages | 35 per person

Wine, Beer & Premium Beverages | 40 per person

### ALLOCATED OPEN BAR

Allocate a certain time frame for drinks to be available for your guests, then revert to a cash bar.

### LIMITED BAR

Select your favorite beverages and have them available during your event for your guests to enjoy.

