



**FUNKY BUDDHA
BREWERY**

The Buddha BBQ Hoedown

Buffet Style - \$36 per person

Smoked & Grilled Meats Slowly Cooked to Perfection
Carafes of Carolina Sweet Tea or Brewery-made Lemonade included
Baskets of Freshly Baked Jalapeno-Bacon Cornbread
Complimentary Creamy Coleslaw

Hoedown Section 1

Please select one of the following choices:

BBQ Pulled Pork

-Tender and Delicious made with Chef Jeff's Housemade Low Country Southern Sauce

Bone in Chicken Quarters

-Slow Grilled to Perfection

Funky Buddha Burgers

-Our Crafted 1201 Meat Blend with Toppings of Lettuce, Tomato, Onion, Pickles, Ketchup, Mustard and Mayo

Buddha Grilled Beer Brats

-These are not your Ball Park Franks, these Bratwurst are Marinated in our Fuhgeddaboutit Red Ale, then Grilled and Topped with Housemade Pickles, Relish, Chopped Onions, Sauerkraut, Ketchup and Mustard

Hoedown Section 2

Please select one of the following choices:

Boneless Free Range Chicken Breast

-Served Alongside Lettuce, Tomato, Secret Funky Sauce

Smoked Brisket

-Hickory Smoked Beef Brisket Cooked Slowly and Packed with Smoky Flavor

Blueberry BBQ Atlantic Salmon

-Marinated Overnight to Impart the Flavor of Fresh Blueberry BBQ

Memphis Style Ribs

-Slathered in Sweet, Tangy BBQ Sauce and Smokey Rub Seasoning



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Funky Sides

Please select two of the following choices:

Caesar Salad

-Baby Romaine Lettuce Drizzled with Scratch Caesar Dressing, Topped with Shaved Parmesan Cheese and Seasoned Spent Grain Croutons

Carrot, Raisin & Pineapple Salad

-Lightly Tossed with Tangy Mayo Dressing for a Sweet Southern Flavor

Maple Bacon Coffee Porter Baked Beans

-Made with our Award Winning *Maple Bacon Coffee Porter* for a Rich Homestyle Taste

The Buddha Does Mac & Cheese

-Made with Our Housemade Beer Cheese, Roasted Red Peppers, Onions and Topped with a Melted Sharp Cheddar Cheese

Funky Style Greens

-It Wouldn't Be a Southern Feast Without the Greens, Made with Chef's Season-Choice of Greens

"She's So Sweet" Desserts

Please select two of the following choices:

Last Snow Banana Pudding

- Fresh Banana Pudding Made with a Hint of Our *Last Snow* Coconut Coffee Porter

Buddha OP Porter Brownies

-Decadent Chocolate Brownies Made With Our *OP Porter*

Funky Buddha Homemade Cookies

-An Assortment Selected by Chef

Georgia Sweet Peach Cobbler

-Georgia On My Mind, Sweet Georgia Peach Filling Topped with A Brown Sugar Crumble

Certain nights of the week the banquet room requires a minimum food and beverage requirement

*The banquet room typically has a room rental charge of \$500.00 per event in addition to food and beverage charges + 20% service charge.

The service charge helps cover the costs of doing business: office staff, utilities, office supplies, day to day operations, etc. As far as actual gratuities go, they are never mandatory and always appreciated.

--Cheers and thank you in advance

