



CATERING MENU

Contact Info

To place an order, please call or email us at:
336-258-8124 | events@skullcampbrewing.com

“Wow” your guests with a mouth-watering spread from the Skull Camp Smokehouse.

Our meats are slow-smoked using the finest local hard woods, sides are crafted with only quality ingredients and attention is given to every detail. We offer pick-up, drop-off and full-service catering along with menus to fit any budget. If you don't see quite what you're looking for below, no worries. Hey, we like to live life outside the lines, too! Tell us about your needs and budget then we'll provide a recommendation customized to your event.

Whatever you do, make it memorable with catering from Skull Camp Smokehouse!

Buffet Options

Meats

Pulled Pork
Pulled Chicken
Brisket
Ribs
Wings

Sides

Mac & Cheese
Collard Greens
Baked Beans
Coleslaw
Tossed Salad

Desserts

Assorted Cookies
Banana Pudding
Fruit Sonker

Vegetarian/Vegan Substitution – available per person, no additional charge.

Beyond Meat Plant Based Burger: Topped with lettuce, tomato, red onion, and mayonnaise. Vegan option, omit mayo.

Prices above reflect a self-serve buffet. Please ask us for more information on full-service buffet options.

Family-Style (à la Carte) Options

Feed a crowd family-style. Order our smoked meats and sides by the pound, pint, or quart.

*Full-Service Catering: 18% gratuity will be added to your total food, beverage and alcohol costs. Gratuity is NOT added to self-service catering family style orders. ‡ For special events, we understand you may have a decorator or wedding cake and will not need dessert on the buffet. If this applies, you may choose to substitute your dessert option for a 3rd side.

PAYMENT: A 25% deposit is required when placing your order. Remaining payment including taxes, and any and all fees for goods or services, are due 2 weeks prior to your event. Any variable costs or additional costs incurred on the day of the event (additional food, drinks, wine, beer, etc) will be due upon delivery.

Heavy Appetizers

The heavy appetizers option is great for short or small parties. They are also an excellent addition to a buffet style or family style dinner.

Appetizers

Hummus w/Veggies & Pita Wedges
Smoked Chicken Wings
Meatballs
Pulled Pork or Chicken Sliders

BBQ Sandwiches (no minimum required for pick-up)

\$9.50 per person – Choose from Pulled Pork or Pulled Chicken

Includes: Cole Slaw, Baked White Beans, and Buns

Non-Alcoholic Beverages

Lemonade Sweet Tea, Unsweet Tea – \$6/Gallon

Full Service Catering

With full service catering, we provide staff members to serve food at the buffet, and to pick up empty plates from tables. Recommended 1 staff member per 25 guests.

Plated Dinners or Off Menu Items

Ask us about off menu items or special plated dinners. We will do our best to accommodate your wishes.

Delivery

- \$100 order minimum required for all deliveries
- Deliveries will be scheduled within a 10-minute window
- Delivery to Round Peak Vineyards in Mt. Airy - \$25; quote available for other locations
- Orders may also be picked up at the Smokehouse during regular business hours or by appointment

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