

Sauces, Dressings & Rub

House BBQ Rub - \$5⁹⁵ Pint / \$9⁹⁵ Quart
Sauces / Dressings - \$5⁹⁵ Pint / \$9⁹⁵ Quart

Memphis Red BBQ	Honey Mustard
SC Gold BBQ	Coconut Curry
Alabama White BBQ	Sweet Chili Aioli
NC Vinegar BBQ	Ranch
Blueberry-Chipotle BBQ	Blue Cheese
Medium	Balsamic Vinaigrette
Hot	Smoked Tomato
Turbo	Vinaigrette
Inferno	

Meats by The Pound

Each pound serves approx. 2-3 people

Pulled Pork - \$14.95 / pound
Smoked Chicken - \$16.95/ pound
Beef Brisket - \$19.95/ pound

Accompanied by your choice of sauce

Sides by the Pan

HALF PAN - Serves 10-12 / FULL PAN - Serves 20-25

HOUSE SALAD - \$14⁹⁵ / \$24⁹⁵
PORK RINDS - \$18⁹⁵ / \$34⁹⁵
GARLIC MASHED POTATOES - \$14⁹⁵ / \$24⁹⁵
BACON AND GOUDA POTATO SALAD - \$26⁹⁵ / \$49⁹⁵
CHEESE FRIES - \$20⁹⁵ / \$39⁹⁵
BAKED BEANS - \$22⁹⁵ / \$30⁹⁵
MAC & CHEESE - \$29⁹⁵ / \$58⁹⁵
BBQ CHICKEN OR PORK NACHOS - \$26⁹⁵ / \$44⁹⁵
BBQ BRISKET NACHOS - \$32⁹⁵ / \$49⁹⁵
BACON BRAISED COLLARDS - \$20⁹⁵ / \$39⁹⁵
GARLIC MASHED POTATOES - \$20⁹⁵ / \$39⁹⁵
FORTY HOUSE-SMOKED WINGS - 49⁹⁵
FRESH FRUIT TRAY - \$20⁹⁵
FRESH VEGETABLE PLATTER - \$20⁹⁵
HUMMUS PLATTER - \$34⁹⁵
PIMENTO CHEESE PLATTER - \$34⁹⁵
CRUDITE PLATTER - \$34⁹⁵

CLEMSON/CAROLINA ROOM

PRIVATE DINING - Up to 50 Seated
PARTIES/RECEPTIONS- Up to 90 Standing Guests
MONDAY-WEDNESDAY - \$200 Rental for 5 hours
THURSDAY-SUNDAY - \$250 Rental for 5 hours

GREEN ROOM

PRIVATE DINING - Up to 40 Seated
PARTIES/RECEPTIONS- Up to 55 Standing Guests
MONDAY-WEDNESDAY - \$150 Rental for 5 hours
THURSDAY-SUNDAY - \$200 Rental for 5 hours

SUITE #8 EVENT SPACE

*Suite 8 is an all ages space that is exclusively available for private events

PRIVATE DINING - Up to 80 Seated
PARTIES/RECEPTIONS - Up to 100 Standing Guests
MONDAY-WEDNESDAY - \$300 Rental for 5 hours
THURSDAY-SUNDAY - \$500 Rental for 5 hours

HALF BAR BUY-OUT

PRIVATE DINING - Up to 90 Seated
PARTIES/RECEPTIONS- Up to 125 Standing Guests
MONDAY-WEDNESDAY - \$1200 Rental for 5 hours
THURSDAY-SUNDAY - \$2100 Rental for 5 hours

FULL BAR BUY-OUT

(Call or email for pricing and availability)

PRIVATE DINING - Up to 250 Seated
PARTIES/RECEPTIONS - Up to 298 Standing Guests



EVENTS & CATERING

Call Star Broyles at #864-520-1617
or email star@localcue.com

30 Orchard Park Drive, Suite 7
Greenville, SC 29615

Located in the Haywood Plaza Shopping Center
@ 385 & Haywood

www.LocalCue.com

#864-288-6873

CREATE YOUR EVENT

Sandwich Platter - \$6.95 per person

Choose 2 selections: Chicken Salad Wrap, Pork, Chicken
House-made Pickles
Cole Slaw
Red, Gold & White BBQ Sauces
Potato Chips
Fresh Baked Cookies
**Only available from 11am - 3pm*

Soup and Salad Lunch - \$8.95 per person

Choice of:
Seared Chicken Breast or Smoked Chicken Salad
Caesar or House Salad Bar
Chili or Gumbo
Fresh Rolls
Seasonal Fresh Fruit
**Only available from 11am - 3pm*

Working Lunch - \$8.95 per person

Choice of Pork or Chicken
Choice of Fresh Bread (Hoagie or Brioche Bun)
Red, Gold, NC, & White BBQ Sauces
Cole Slaw
Baked Beans
Potato Chips
House-made Pickles
Fresh Baked Cookies
**Only available from 11am - 3pm*

All the Dips - \$7.95 per person

Pico de Gallo
Cheese Sauce
Hummus
Pimento Cheese
Jalapeno & Havarti Beer Cheese
Soft Pretzel Bites
Veggie Platter
Fresh Tortilla Chips & Pita Bread

BBQ Snacks - \$5.95 per person

BBQ Nachos - Pork or Chicken
BBQ Quesadilla - Pork or Chicken
Pork Rinds
Spring Rolls served with Blueberry Chipotle BBQ

Tail Gate - \$10.95 per person
(approximately 7 wings per person)
Our Famous Wings and Choice of 6 Sauces
Potato Chips
Celery
Fresh Cut Seasonal Fruit

Meat & Three Buffet - \$10.95 per person

Choice of Pork or Chicken
Bacon Braised Collard Greens
Baked Beans
Texas Toast
Cole Slaw
Red, Gold, NC, & White BBQ Sauces
Fresh Cut Seasonal Fruit
Fresh Baked Brownies

BBQ Taco Bar - \$12.95 per person

Choice of Pork or Chicken
Slaw
Pico de Gallo
Red, Gold & White BBQ Sauces
Shredded Cheddar
Flour Tortillas
Lettuce
Jalapenos
Sour Cream
Fresh Baked Cookies

Traditional BBQ Buffet - \$16.95 per person

Smoked Pork Ribs
Choice of Pork or Chicken
Mac and Cheese
Cole Slaw
Baked Beans
Texas Toast
House Salad w/ Ranch, Blue Cheese & Balsamic Vinaigrette
Red, Gold, Vinegar, & White BBQ Sauces
Fresh Baked Cookies

Prime Rib Buffet - \$21.95 per person

Smoked Prime Rib**
Roasted Garlic Mashed Potatoes
Southern Style Green Beans
Au Jus
Horseradish Cream Sauce
Fresh Bread
House Salad w/ Ranch, Blue Cheese & Balsamic Vinaigrette

Chef Attended Action Stations

Mac & Cheese - \$8.95 per person

Your choice of Chicken, Brisket or Pulled Pork -
(include all three for an additional \$3 per person)

House-made cheese sauce, bacon, red onions, pickled jalapenos, bell pepper & tomatoes

Shrimp & Grits * - \$8.95 per person

Fresh shrimp cooked to order in our Bulleit bourbon cream sauce topped with gouda, bacon & tomatoes.

Backyard BBQ - \$36.95 per person

**We Cook at your Venue
with our A-1 Competition Smoker**

Pork, Chicken & Brisket
Wings
Your choice of 3 sides
Your choice of 6 sauces
Tea
Bottled Water
Setup/Cleanup
Assisted Buffet
Cutlery & Dishware

Minimum 20 guests

Substitute or add Brisket to any menu for an extra +\$2 per person

****Menus containing Prime Rib or Brisket must be confirmed at least one week in advance to ensure product is stocked and prepared**

** Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness*