





### STUDENT FUNDRAISER

# SMOKED MEATS

ORDER BY OCTOBER 31ST PICK-UP NOVEMBER 3RD/4TH

# TRI-MEAT COMBO | \$100

All the glorious meat!
Whole Roasted Chicken (avg. 7lbs), 2 Full Racks of
Smoked Spare Ribs, and one Smoked Pork Butt (avg. 8lbs)
One packaged deal!

#### SMOKED PORK RIB MEAL | \$45

Two Whole Spare Ribs Dry rubbed and smoked until tender with creamy mac 'n cheese, fresh-cut coleslaw, and garlic bread.

## SMOKED CHICKEN MEAL | \$35

Chicken leg quarters marinated in our signature sauce and smoked to with creamy mac 'n cheese, fresh cut-coleslaw, and garlic bread.

All our BBQ is marinated and smoked by our students with the assistance of our professional chef instructors. Students gain both knowledge in meat preservation and how to manage a business through our curriculum that also encompasses FCCLA & DECA.

