



EVENT CATERING

FOR A FUN, RELAXED & SMOKIN TIME

WWW.HICKORYSLOW.COM.AU



WEDDING CATERING

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ABOUT HICKORY SLOW

Hickory Slow specialises in American BBQ and BBQ street foods from around the world. We serve only the best quality farm-to-plate style food with authentic smoked bbq flavours.

If you require delicious, relaxed and vibrant food that everyone will love, we are the right catering choice for your event.

We have a wide range of catering options for your private or corporate events, served by our friendly staff.



14 HOUR SLOW SMOKED MEATS

Our quality grass fed meats are rubbed with a secret blend of Australian bush herbs and smoked long and slow for up to 14 hours.

The flavours of our meats will be talked about by your guests for months to come.

TYPES OF EVENTS WE CATER

No event is too big or too small for the Hickory Slow. Roger our chef has experience catering for small intimate events right through to large crowds of over 1000 people.

We love to cater for corporate events, birthday parties, weddings, house warmings, footie games or why the hell out gatherings!

All you will need to do, is pick your menu, tell us how many people and we will be there to make your event a memorable one.





WE AIM TO MAKE YOUR WEDDING SMOKIN DELICIOUS, FUN AND RELAXED

No wedding is too big or too small. Roger our chef has experience in wedding catering at some of the most exclusive resorts around the South Pacific.

Our goal is to cater food that you and your guests will love!

All you will need to do, is pick your menu, tell us how many people are attending your wedding and we will take care of the rest.

**CHOOSE FROM
OUR MENU
OPTIONS**



Lunch Package | \$38

12 hour smoked brisket: All natural Australian black Angus

Potato salad: Kipfler Potatoes, charred corn, parsley, finely diced jalapeños smoked bacon, creamy mayo

Charred Corn Cob: Whole charred corn with jalapeño salsa verde

Rainbow Slaw: Julienne beetroot, carrot, red & white cabbage with a tangy vinaigrette



TEXAS BBQ

..... MENU

Party Package 1 | \$45

12 hour smoked brisket: All natural Australian black Angus

Bourbon Glazed Pork: 12 hour smoked pork glazed with honey & Jim Beam

Potato salad: Kipfler potatoes, charred corn, parsley, finely diced jalapeños smoked bacon, creamy mayo

Charred Corn Cob: Whole charred corn with jalapeño salsa verde

Smoked Mac N Three Cheese: Our signature Mac N Cheese with gouda, pecorino and a hint of blue

Rainbow Slaw: Julienne beetroot, carrot, red & white cabbage with a tangy vinaigrette





Party Package 2 | \$50

12 hour smoked brisket: All natural Australian black Angus

Bourbon Glazed Pork: 12 hour smoked pork glazed with honey & Jim Beam

Whole Smoked Chicken: Free range sumac smoked chicken

Potato Salad: Kipfler potatoes, charred corn, parsley, finely diced jalapeños smoked bacon, creamy mayo

Charred Corn Cob: Whole charred corn with jalapeño salsa verde

Smoked Mac N Three Cheese: Our signature Mac N Cheese with gouda, pecorino and a hint of blue

Greek Salad: Cherry tomato, cucumber, pepper's, olives and fetta



Fest Package | \$62

12 hour smoked brisket: All natural Australian black Angus

Baby back ribs: 6 hour smoked pork ribs with house made chipotle bbq sauce

Whole Smoked Chicken: Free Range sumac smoked chicken

Potato salad: Kipfler Potatoes, charred corn, parsley, finely diced jalapeños smoked bacon, creamy mayo

Charred Corn Cob: Whole charred corn with jalapeño salsa verde

Rosted Root Veg: Medley of roasted seasonal vegetable tossed with salsa verde.

Rainbow Slaw: Slaw made our way, julienne beetroot, carrot, red cabbage & white with a tangy vinaigrette

Greek Salad: Cherry tomato, cucumber, pepper's, olives and fetta





Extra Sides

Garden Salad: Mixed lettuce, season vegetable tangy vinaigrette

Caesar Salad Free Range egg, bacon, parmesan cheese and cos lettuce

Potato salad: Kipfler Potatoes, charred corn, parsley, finely diced jalapeños smoked bacon, creamy mayo

Charred Corn Cob: Whole charred corn with jalapeño salsa verde

Rosted Root Veg: Medley of roasted seasonal vegetable tossed with salsa verde.

Rainbow Slaw: Slaw made our way, julienne beetroot, carrot, red cabbage & white with a tangy vinaigrette

Cream Kale & Charr: Wilted kale and rainbow charr, roasted garlic, thyme cream sauce.

Greek Salad: Cherry tomato, cucumber, pepper's, olives and fetta

Chicken Paella: With black olive tapenade, saffron and chorizo sausage

