



Hello,

Thank you for considering Rudy's Smokehouse to cater your special day. Our goal is to go above and beyond your needs! Our meats are seasoned with our own special blend of spices that are hand rubbed on to every piece to ensure tenderness and flavor. Then they are smoked low and slow in our Old Hickory Pit Smoker to bring out all of the robust flavors and juicy tenderness. All of our sides are made right here in our restaurant to ensure a zesty fresh accompaniment to your meal. We specialize in barbeque, however we have many specialty and custom options.

How our Catering works:

1. Contact us: Call (937)605-2402 or email Rudyssmokehouse@gmail.com.
2. Schedule your free tasting and consultation.
 - We will then go over the details of your catering, and what all we offer. You are able to taste our in store foods, we try to accommodate specialty foods upon request.
3. We will then send you a quote.
4. Once you have decided to use us as your caterer, you then pay a 20% deposit to secure your date.
5. The Friday one week prior to the event we require your final number and we provide you with a final bill, which is due no later than Tuesday the week of the event.

We offer anything you may need for your Wedding... from the rehearsal dinner, to the reception, we can even do farewell breakfasts! Discounts available when you book multiple events...

Please call (937)605-2402 or email rudysmokehouse@gmail.com with any questions you may have.