HOLIDAY ORDERING INFO & FAQS

SMOKIN' Holidays

Important Dates & Times: Wednesday 11/25 close at 6pm; Thursday 11/26 CLOSED
Thursday 12/24 close at 6pm; Friday 12/25 CLOSED
Thursday 12/31 close at 6pm; Friday 1/1 CLOSED

What are the serving sizes for the holiday items?

Meats: Bone-in Smoked Turkey serves 10-12
Spiral Sliced Ham serves 8-10
Boneless Smoked Turkey = ½ serves 8-10, Whole serves 16-20
Smoked Ham = ½ serves 9-12, Whole serves 18-24
Soulful Holiday Meal & Traditional Holiday Meal each serve 10-12

*Soulman's recommends ½lb. of meat per person

Veggies: 32oz serves 6-8
½ gallon (shallow ½ pan) serves 10-12
1 gallon (deep ½ pan) serves 20-25

Desserts: Banana Pudding = 32oz serves 6-8, shallow ½ pan serves 10-12, deep ½ pan serves 20-25
Whole Buttermilk or Pecan Pie serves 6-8

Can I make any substitutions on the heat and serve meals? No, but you can add on the item(s) instead. If there is a food allergy present, please ask to speak with the manager as we would like to be accommodating in this particular situation.

Can I add on disposables? Yes. You can add plates, plasticware and napkins for $1.00 per set (10 people = $10.00)

I have more than 10-12 people coming, are there any larger package options? Yes. We offer Holiday Catering options for 10 people or more. The Soulman's Catering team would be happy to help you place this order. The phone number to reach them is 972-635-2224, select option 1.

CUSTOM COOKS

Can I get my turkey or brisket smoked if I bring it to your location? Yes, with the following parameters:

- Whole turkey or brisket ONLY
- Must have USDA approved label on it
- Must be completely thawed
- Must be in its original packaging
- Must be within "use by" date on packaging
- Must be reasonably cold (not left in hot car)

How much does it cost? $50 per turkey or brisket.

Can I have my turkey or brisket sliced? No, unfortunately we are unable to slice custom smoked meats.

Do you add seasoning to the turkey or brisket? We do not add seasoning to custom turkeys. Unless otherwise requested, all custom briskets will be seasoned according to Soulman's signature brisket recipe.

When should I bring my turkey or brisket into the location? We will begin accepting whole turkeys and briskets on Nov. 16th & Dec. 14th. Custom smoking is first come first serve during the Holiday season and cut off dates and times vary depending on the location.

Are there other options if my preferred location can no longer accept my turkey or brisket? If the preferred location is no longer accepting custom smoke options, go to https://soulmans.com/locations for additional locations.

Will my turkey or brisket be ready to eat when I pick up? We offer two options: HOT - ready to eat or COLD - ready to reheat (best option if you are NOT eating immediately).