

Let the barbecue do the talkin'

BY SHEILA HELMBERGER

Barbecue foods are a hit almost any time, so why not at your wedding reception?

Owner Adam Peterson says his business, Pit Happens, has been catering weddings for the past couple of years and things must be going well because he says the calendar keeps filling up.

Not your typical barbecue, Pit Happens specializes in the smoked element in dishes, using various exotic woods, such as peach wood, orange wood, grape or cherry, to add a one-of-a-kind flavor to its dishes. The award-winning brisket is a popular request for wedding receptions, along with smoked macaroni and cheese. Creations such as Italian fare, with a smoked element and vegetarian selections are also favorites.

Peterson has won awards for his ribs, wings and brisket and loves to see others enjoy

his cooking. "We can do anything from backyards to main venues," Peterson said.

He says he stumbled into the barbecue world when he returned to Brainerd after



college in 2008 and joined the Jaycees to get involved in the community. When a team backed out of the annual Ribfest, he was asked to make some ribs and create

an entry. At the time he told them, "I've never done it before, but I'll give it a try." He enjoyed it. "People seemed to like it," he said, so he started catering and purchased a food truck.

Since then, Pit Happens has cooked for groups of more than 800. Adam's wife, Ashley, and his twin brother, Jared, have joined the crew to make sure things run smoothly.

He is happy to offer the wedding couple a tasting of dishes they might like to serve and help them plan the details for the reception food. The food truck makes it possible to provide late night wood-fired pizza and other dishes for your wedding guests.

Pit Happens provides the plates, silverware and glassware for their events and handles the clean-up at the end of the night.

To learn more about Pit Happens, check them out on Facebook and Instagram or call them at 218-851-0003.

BOOK US TODAY!
Catering That Your Guests Will Remember
Weddings, Reunions and for all of your other catering events!

PIT HAPPENS
CATERING
SINCE 2016

Pithappenscatering.com
218-851-0003
info@pithappenscatering.com
Hours: Appointment Only

Pit Happens Catering specializes in wood fire smoked meats, cheeses, seafood, and deserts.
Also offering vegetarian, vegan, and gluten free options