



BBQ CATERING MENU

BBQ Party Take Out

Bulk style carry out feeds approximately 20 guests.

BBQ Sandwich Party

5 pounds Shredded Pork or Chicken Breast, 2 dozen Buns, Baked Beans, Coleslaw, BBQ Sauce...\$99.95

Combo Sandwich Party

6 pounds of any Shredded Meat (up to 2 choices) 3 dozen Buns, Baked Beans, Coleslaw, BBQ Sauce...\$139.95

Smoked Ribs Party

6 Slabs Tender Ribs, 2 dozen Garlic Toasts or Dinner Rolls, Baked Beans, Coleslaw, BBQ Sauce...\$159.95

Chicken Wing Party

120 Bone-In Wings in any 3 sauces, French Fries, Celery Sticks, Ranch & Bleu Cheese Dip...\$139.95

Burger Party

24-1/3 lb. Grilled Burgers, 2 dozen Buns, French Fries or Potato Chips, Veggies and Condiments...\$139.95

*All BBQ Parties are priced for PICK UP ONLY.

*Additional charges apply for any substitutions.

Sides

Deluxe dishes to accompany great meat.

Cold Sides

Creamy Coleslaw
Potato Salad
Macaroni Salad
5 Bean Salad
Caesar Salad
Tossed Lettuce Salad
Pea & Cheese Salad
Fresh Mixed Fruit
Sliced Watermelon
Bacon & Broccoli Salad
Italian Vegetables Salad

Hot Sides

BBQ Baked Beans
Potatoes Au Gratin
Cornbread Muffins
Twice Baked Potatoes
Zesty Cheesy Corn
Honey Roasted Carrots
Garlic Redskin Potatoes
Sweet Corn on the Cob
Green Beans & Bacon
Mashed Potato & Gravy
Baked Mac & Cheese

The Meats

Dry rubbed and cooked to perfection.

Shredded Meats

Pork Shoulder
Beef Brisket
Chicken Breast
Turkey Breast

Specialty Meats

1/4 Chickens
Pork Loin
Baby Back Ribs
Spare Ribs

Classic BBQ Meals

Self-Serve meals set up buffet style.

BBQ Sandwich

Shredded Pork or Chicken Breast, served with 2 sides,
Includes Buns, BBQ Sauce, Plates, Plasticware
\$7.50 per guest

Combo Sandwich

Shredded Meat (up to 2 choices), served with 2 sides,
Includes Buns, BBQ Sauce, Plates, Plasticware
\$9.50 per guest

Chicken Dinner

Roasted or smoked chicken,
white & dark, served with 2 sides.
Includes Dinner Rolls, BBQ Sauce, Plates, Plasticware
\$9.50 per guest

Smoked Rib Dinner

Our tender, dry rubbed spare ribs served with 2 sides.
Includes Dinner Rolls, BBQ Sauce, Plates, Plasticware
\$12.95 per guests



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Appetizers

Tide your guests over with these tasty starters.

Deviled Eggs

Bacon & green onion, horseradish dill, Cajun, Original.

Rib Tips

Pork brisket bones simmered in BBQ sauce until tender.

Cheese & Grapes

Four Domestic cheeses cubed and paired with juicy grapes.

Cajun Sausage

Spicy sausage links sliced and simmered in BBQ sauce.

BBQ Egg Rolls

Our spin on classic Asian, served with house sweet & sour.

Vegetables & Dip

Fresh carrots, cucumbers, cauliflower, broccoli, and tomatoes.

Fruit Skewers

Fresh marinated fruit on mini skewers.

Chicken Wings

Fried and tossed in your favorite sauce, served with ranch dip.

Cornbread Toasts

Crisp slices of cornbread served with honey butter.

Chipotle Meatballs

Zesty smoked peppers add heat to these tasty starters.

Sweet Treats

You've gotta finish strong.

Pie & Whip

Pumpkin, Apple, Pecan, or Key Lime.

Bars

Fudge Brownie, Carrot Cake, Lemon Crumb, Crispy Treats

Cheese Cake

Classic no bake Cherry Cheesecake or NY style Cheesecake.

Cookies

Chocolate Chip, Peanut Butter, M&M, or Oatmeal Raisin.

Drinks

Something to wet the whistle.

Coffee & Creamer

House Fruit Punch

Pink Lemonade

Iced Tea Fresh Brewed

1919 Root Beer keg

Assorted Canned Soda

Stewarts Old Fashioned Sodas

Assorted Snapple

Booking

48 Hour minimum notice needed.

Reserve your date with a \$50 deposit.

Payment in full is due 5 days before event.

Extra Services

Upgraded Tableware

On Site Grilling

Clear Tables

Serve Head Table

Chafer Warmers

Extra services may be available upon request for an additional charge.