



Catering Menu

FOR PARTIES OF 20 OR MORE

Entree

Two meats & three sides
\$24 per person

CHICKEN QUARTERS
PULLED PORK
SLICED BRISKET
PORK BELLY BURNT ENDS
SMOKED RIB TIPS
SMOKED RIBS

Sandwiches

One sandwich & two sides
\$15 per person

PULLED PORK
PULLED CHICKEN
SHREDDED BRISKET
SMOKED CHICKEN THIGH
BRISKET BURGER

Sides

FIVE CHEESE MAC & CHEESE
LOADED POTATO SALAD
ELOTE CORN SALAD
HOUSE CHIPS
CAESAR SALAD
DINNER SALAD
CRAISEN BROCCOLI SALAD
WARM CABBAGE WITH BACON
SWEET ONION SLAW
GREEN BEANS WITH SMOKED BACON
CAMPFIRE BAKED BEANS
SMOKED BABY POTATOES

Meats

Buns and BBQ \$2lb

PULLED PORK \$14 LB
BRISKET \$22 LB
PULLED CHICKEN \$12 LB
RIB TIPS \$14 LB
DR.PEPPER RIBS \$2 A BONE

Sides by the Pan

Pan Feeds 25-30 People

FIVE CHEESE MAC AND CHEESE \$65
CAMPFIRE BAKED BEANS \$58
SWEET ONION SLAW \$45
LOADED POTATO SALAD \$48
SMOKED BABY POTATOES \$65
WARM ELOTE CORN \$65
BROCCOLI CRAISIN SALAD \$48
GREEN BEANS WITH SMOKED BACON \$55

Desserts

Made in house

CUSTOM CUPCAKES \$3 EA
BROWNIE TRAY & COOKIE ASSORTMENT \$1.50 PP
CUSTOM COOKIES \$3 EA
PEACH OR BERRY COBBLER \$4 PP
BLACK BERRY BREAD PUDDING \$4 PP

WE CAN CUSTOMIZE A MENU TO FIT YOUR NEEDS.
FULL SERVICE OR DROP OF AVAILABLE.



20% CATERING SERVICE FEE ADDED TO ALL INVOICES