Traditional BBQ Package \$14.95 per quest*

Minimum number of guests 75 adults Mon.-Thurs. 100 adults Fri.-Sun.

Maximum number of guests no limit

Requires a minimum of (7) days notice**
Two Hundred Dollar nonrefundable security deposit is required

This is a full-service on-site catering, served buffet style. It includes all necessary serving pieces, plates, napkins, silverware, Hot & Mild BBQ sauce and fresh baked sandwich rolls.

Your Chef and their assistant(s) will arrive 1.5 to 2 hours before scheduled eat time.

This package includes a two hour service window.

MENU includes your choice of (2) Meats and (3) Sides

MEATS

Hickory Smoked Pulled Pork
Hickory Smoked Beef Brisket (add \$1.75 per guest)
Hickory Smoked Chicken Quarters
Hickory Smoked Pit Ham
Hickory Smoked Turkey Breast
Hickory Smoked Kielbasa w/Kraut
Smoked Sweet or Hot Sausage w/Peppers & Onions
Smoked Chicken Thighs (boneless & skinless)
Marinated Grilled Chicken Breast

SIDES

Old Fashioned Potato Salad
Creamy Crunchy Cole Slaw
Mesquite BBQ Baked Beans
Macaroni & Cheese
Chopped Caesar Salad
Fresh Garden Salad
Mixed Fruit Salad
Cornbread Cake
Corn on the Cob (July-September)

~Add Baby Back Rib Appetizer – \$3.50 per guest

~Add Smoked Chicken Wings — \$12.95 per dozen

Buffalo, BBQ, Hot BBQ, Thai Chili, Garlic Parm, Spicy Ranch, Smokey Jalapeno & Cajun
6 dozen minimum order — choice of two flavors

Beverages

Drink assortment of Coke, Diet Coke, Sprite and Water – \$1.00 per guest

Desserts

Cookies & Brownies or Banana Pudding – \$1.95 per guest

\$100 on site fee, 7% Sales Tax and 18% gratuity will be added to your invoice

*All prices are subject to change **Based on Availability

> Questions? Call 412-200-8921