



BURGERS + BBQ

CATERING MENU

PORK BELLY BURNT ENDS

\$23.99 PER POUND

Slow Cooked Bites in a Honey Chipotle Sauce

RIBS BY THE RACK

\$45.00 EACH

Slow Cooked Whole Rack of Ribs with Choice of Sauce

HOUSE SMOKED WINGS

\$50 (25) • \$97.50 (50) • \$195 (100)

Choice of Blu or Ranch with Pickled Veggies

WING SAUCES

- Buffalo
- Carolina Mustard
- Texan BBQ
- Alabama White
- Wright Rub

RIB / MEAT SAUCES

- Alabama White
- Texan BBQ
- Carolina Mustard



SMOKED MEATS

Full Tray Feeds 20 • 1/2 Tray Feeds 10

All trays come with choice of BBQ Sauce, Pickles, Pickled Red Onions & Fresh Slider Buns

SMOKED PORK

12-Hour Smoked Pulled Pork
\$150 (HALF) • \$300 (FULL)

SMOKED CHICKEN

BBQ Bone-In or Pulled Chicken
\$160 (HALF) • \$320 (FULL)

CHOPPED BBQ BEEF

Pulled Smoked Short Rib
\$180 (HALF) • \$360 (FULL)

SMOKED BRISKET

Low & Slow Sliced Whole Brisket
\$190 (PER BRISKET)

- S** **BBQ PIT BEANS** \$40
- I** **JALAPENO LIME SLAW** \$40
- D** **VINEGAR DILL SLAW** \$40
- E** **SEASONAL SALAD** \$45
- S** **CRISPY ROASTED TATERS** \$45

- CREAMY MAC-N-CHEESE** \$50
- MARINATED GRILLED VEGETABLES** \$50
- CORNBREAD W/ HONEY BUTTER** \$30

All Sides Comes in 1/2 Tray

