



CATERING MENU

Please be aware that due to fluctuating protein prices, our prices are subject to change. Once a deposit is made, pricing is locked in for 3 months. If any changes need to be made, we will notify customer.

STANDARD MEATS - \$7 PER HEAD

- TEXAS PULLED PORK*
- PRIME BRISKET BURGERS*
- TEXAS CHOPPED BEEF *
- CHEDDAR JALAPEÑO SMOKED SAUSAGE *
- SMOKED CRISPY QUARTER CHICKENS
- SMOKED SLICED CHICKEN BREAST

PREMIUM MEATS - \$10 PER HEAD

- CENTRAL TEXAS PRIME BRISKET (SLICED)*
- PORK RIBS*
- BACON BURNT ENDS*
- BRISKET BURNT ENDS*
- SMOKED PICKLE BRINE TURKEY BREAST*
- SMOKED TRI-TIP OR SIRLOIN
- SMOKED JUMBO CHICKEN WINGS

WHOLE HOG

CAROLINA WHOLE HOG - \$24 PER HEAD
 50 HEADCOUNT MINIMUM
 INCLUDES 2 HOURS ON-SITE PROCESSING

TEXAS SMOKED "DINO" BEEF PLATE RIBS (1.5 LBS) -
 \$35 PER PERSON

DESSERTS - \$4 PER
 MOONPIE BANANA PUDDING
 BUTTERMILK PIE
 APPLE CRISP WITH ICE CREAM

SIDES: \$4 PER HEAD (5 OZ)

VEGGIES: \$4 PER HEAD (5 OZ)

- MAC N CHEESE*
- REGULAR OR GREEN CHILE
- JALAPEÑO CREAM CORN*
- TEXAS BEANS*
- GREEK PASTA SALAD
- CHEESY GRITS
- LOADED POTATO SALAD
- MASHED POTATOES
- BAKED POTATO CASSEROLE
- JALAPEÑO HONEY CABBAGE SLAW
- GOURMET GREEN BEANS (CAN DO HALF WITH BACON AND HALF WITHOUT)
- ROASTED HONEY BRUSSELS
- SOUTHWEST CORN SALAD
- TOSSED SALAD
- PICKLE JALAPEÑO COLE SLAW*

PACKAGES

VALUE \$20

2 STANDARD MEATS, 2 SIDES, SAUCES, BUNS

STANDARD \$23

1 STANDARD MEAT, 1 PREMIUM MEAT, 2 SIDES, SAUCES, BUNS

PREMIUM \$33

CHOICE OF ANY 3 MEATS, 3 SIDES, BUNS, SAUCE, PICKLES, ONIONS, FIXINS.

MISC

SAUCES + BUNS: \$1.50 PER HEAD

NON-ALCOHOLIC DRINKS: \$2-\$3 PER HEAD

KIDS UNDER 5: FREE

KIDS 6-12: HALF PRICE

ON-SITE SET UP FEE: \$200

INCLUDES: SERVINGWARE, CONDIMENTS, DISPOSABLE CATERING RACKS & PANS, MATERIALS, MISC. ITEMS

ON-SITE CUTTING FEE - \$50 PER HOUR

ON-SITE STAFF MEMBER REPLENISHMENT: \$50 PER HOUR

DELIVERY DROP OFF ONLY: \$2 PER LOADED MILE

ON-SITE FOOD TRUCK MINIMUM : \$1000 FIRST HOUR