

STEEL BELLY CO. BARBECUE

TRD OAK FIRED MRK
ALGOMA, WISCONSIN
EST. 2020

Cooking it with style



2025 CATERING MENU & SERVICES

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Steel Belly BBQ's signature catered buffets are the perfect feast for weddings, parties and corporate events. Customize your buffet with a choice of slow-smoked meats and seasonal, scratch-made sides & Desserts.

To ensure the highest quality dining experience, our talented catering team provides:

- Delivery, set-up and breakdown of the buffet
- Onsite meat cutting by our expert carvers
- Custom cook schedules for your event
- Special transport and serving containers including hot boxes, chafing dishes and all necessary platters. Plus compostable serving plates, napkins and utensils.



Our Texas Craft Barbecue Buffet features freshly carved smoked meats and scratch made sides. The buffet is self-serve, but it is staffed and maintained by our experienced catering team. The buffet is served with fresh Martins Potato Rolls, pickles, Steel Belly barbecue sauce and pickled Red onion. Custom build your buffet with your favorite meats and sides!

Full Service Catering Buffet Line with Pitmaster

\$24.00 per person for food- 1 meats and 2 sides

\$29.00 per person for food- 2 meats and 2 sides

\$32.00 per person for food- 3 meats and 2 sides

*includes seasonal driven ingredients, seasonal pickles, potato buns and BBQ sauce

** 20% service fee and taxes additional, Travel Fees may apply

***full service catering minimum is \$2500

CONTACT INFO@STEELBELLYBBQ.COM

SMOKED MEATS AND PROTEINS

- Brisket- Certified Angus Beef (Sliced or Chopped)
- Pulled pork
- Pork Ribs
- Turkey
- Seasonal Sausage
- Pork Belly Burnt Ends
- Tri Tip W/ Chimichurri

**All options are gluten and can be dairy free

SCRATCH-MADE SIDES

- Seasonal Slaw
- Loaded Potato Salad- Bacon, cheese,& Green onion
- Loaded Mashed Potatoes
- Cheddar Jack Mac & Cheese
- Smokey Cheddar Grits
- Elote' Casserole (Street Corn)
- BBQ Baked Beans (sweet)
- Ranch Pit Beans (savory)
- Seasonal Green Salad- Vegetarian

DESSERTS - \$4 PP

- Coconut Cream Cake
- Nutter Butter Banana Pudding



**STEEL BELLY
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info@steelbellybbq.com

920.606.6232

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APPITIZERS



LATE NIGHT SNACKS

- **SMOKED CERTIFIED ANGUS BEEF BRISKET SLIDERS \$8EA**
W/ MARTIN'S POTATO BREAD, SWEET AND SMOKEY BBQ SAUCE, & PICKLED VEG
- **PULLED PORK SLIDERS \$6EA**
W/ MARTIN'S POTATO BREAD, SWEET AND SMOKEY BBQ SAUCE & PICKLED VEG
- **BRISKET TACO - W/ ADOBO BBQ SAUCE, ONION, QUESO FRESCO, CILANTRO \$10EA**
- **PULLED PORK TACO - W/ ADOBO BBQ SAUCE, ONION, QUESO FRESCO, CILANTRO \$8EA**
- **TRI TIP CROSTINI- \$4EA**
SMOKED AND SEARED TRI TIP W/ OUR HOUSE MADE COAL FIRED CHIMICHURRI
- **TEXAS BRISKET CHILI FRITO PIE WITH GREEN ONIONS AND CHEDDAR CHEESE \$6EA**
- **SMOKED CAULIFLOWER BITES- \$6EA (VEG)**
- **SEASONAL SLAW CUPS \$4EA (VEG)**
- **TEXAS TWINKIES- SMOKED JALAPENO STUFFED WITH BRISKET AND CREAM CHEESE, WRAPPED IN BACON \$6EA**
- **SMOKED CREAM CHEESE WITH BBQ BACON JAM & SEASONED CRACKERS \$12EA**
- **LATE NIGHT SMASHBURGER SLIDERS \$6EA**
AMERICAN CHEESE, SPECIAL SAUCE, PICKLE & ONION



EVERYTHING IS SOURCED LOCALLY AND THEREFORE IS SUBJECT TO AVAILABILITY. CATERING OPTIONS ARE NOT LIMITED TO THIS MENU. WE ARE OPEN TO WORKING WITH EVERY CATERING CLIENT TO DEVELOP A SPECIAL AND ADVENTUROUS MEAL.

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