



# CATERING MENU



# BBQ



BROWSE OUR  
**CATALOG**  
FOR YOUR BEST  
SELECTION

# BBQ BRISKET

## 1. Whole Brisket - Serves 20ppl

Slow Smoked for 18hrs, Sliced Fresh for your guest. Served with a smoky glaze made from the the Brisket Drippings

Per Lb \$35

Per Peice (12lbs Cooked) \$335

## 2. Brisket On a Bun + \$3 per person

A whole Brisket, served with Brioche Buns and Condiments. - Sliced Onions, Dill Pickles, White BBQ and Smoky Glaze

## 3. Brisket Burnt Ends

Debatably the best bite in BBQ - Smoked Brisket Point ( the fatty part ) Cubed, Sauced, and Smoked Again.

Sauce Choice:

Smoky Glaze

Dark Rum & Brown Sugar

Hot Honey

Korean BBQ Glaze

Per lb - \$34

Per Piece ( 12lbs Cooked ) \$335

## 4. Korean BBQ Smokehouse Brisket

Classic Smoked Brisket with a Korean BBQ Side Dishes. Kim Chi Potato Salad, Pickled Vegetables, Lettuce Wraps, Crispy Garlic Fried Rice

Min - 20ppl

\$450 - Includes Delivery, Packaging and Cutlery.

## 7. Shredded Brisket Taco Bar

All the classic components of a Build Your Own Taco Bar. We've swapped out the traditoinal meats for our Slow Smoked Brisket

Min 20ppl

\$475

# ST. LOUIS BBQ α S B RIBS

## 1. St.Louis Style Smoked Ribs

Slow Smoked for 6hrs, Sliced Fresh for your guest. Smoked and Wrapped with a Honey Butter

Per Rack \$52 ( Serves 4 )

## 2. Mister G's Pulled Pork

Smoked Shoulder Served With Our Signature Hog Wash Sauce. Making Sure Every Bite is Seasoned.

\$20 per lb

## 3. Pork Belly Burnt Ends

Pork Belly Cubed, Spiced, Smoked and Sauced. Finished in braising butter to ensure total tenderness.

Sauce Choice:

Smoky Glaze

Cherry BBQ - Recommended

Hot Honey

Korean BBQ Glaze

Per lb - \$24

Per Piece ( 10lbs Cooked ) \$210

## 4. Korean BBQ Pork Belly Pinwheels

Classic Smoked Porked Belly with Korean BBQ & Side Dishes. Kim Chi Potato Salad, Pickled Vegetables, Lettuce Wraps, Crispy Garlic Fried Rice

Min - 20ppl

\$450 - Includes Delivery, Packaging and Cutlery.

## 7. Shredded Pork Taco Bar

All the classic components of a Build Your Own Taco Bar. We've swapped out the traditoinal meats for our Slow Smoked Chopped Pork

Min 20ppl

\$475 Includes Delivery, Packaging and Cutlery.

# CHICKEN

## 1. Spatch Cock Chickens

Slow Smoked Birds. Brined, Split and Seasoned. Served with Peach or

Cherry BBQ

Per Bird \$37 ( 8 Pieces )

## 2. Smoked & Grilled Chicken Breast

Smoked Breast Grilled and Glazed with a Alabama BBQ

\$14 per Breast

## 3. Chicken Wings & Thighs

Brined, Smoked, Grilled & Glazed

Sauce Choice:

Smoky Glaze

Cherry BBQ - Recommended

Hot Honey

Korean BBQ Glaze

Per lb - \$24

## 4. Korean BBQ Chicken Platter

Spatch Cock Chickie, Smoked and Served with Korean BBQ & Side Dishes.

Kim Chi Potato Salad, Pickled Vegetables, Lettuce Wraps, Crispy Garlic

Fried Rice

Min - 20ppl

\$375 - Includes Delivery, Packaging and Cutlery.

## 7. Shredded Chicken Taco Bar

All the classic components of a Build Your Own Taco Bar. We've swapped out the traditoinal meats for our Slow Smoked and Chopped Chicken

Min 20ppl

\$475 Includes Delivery, Packaging and Cutlery.



# MORE SIDES

## 1. Smoked Mac & Cheese

Smoked Cheddar, Gouda and Mozzarella, All melted and folded in with Scoobi-Doo Noodles.

\$6 per person

## 2. Honey Butter Corn Bread

Fluffy Corn Bread Served with Whipped BC Honey Butter

Add Hot Honey Butter for \$.25 per person.

\$4 per person

## 3. Potatoes - Smoked, Baked or Whipped

Style Choice:

Classic Potato Salad with Dill, Onions, Herbs

Warm Smoky Potato Salad with Chopped Herb Chimichurri

Pimento Cheddar Potato Salad - Like the Classic, with a twist

Roasted Garlic and Lemon Herb

Everything Loaded Potato Casserole with Chives and Smoked Cheddar

Crust

\$5 per person

## 4. Cowboy Beans

Baked Beans, Slow Cooked on the pit. Smoky, Beef, Hearty.

\$4.50 per person

## 7. Cone Cabbage Slaw

Local Cabbage, Chopped and Tossed with Our Custom Slaw Dressing.

Tangy, Sweet and Bring Balance to Any Form of a BBQ Platter.

\$4 per person

**Listed Above the most popular items, We also offer salads, Grilled Veg and anything in between. Feel free to ask about any dietary requirements.**