



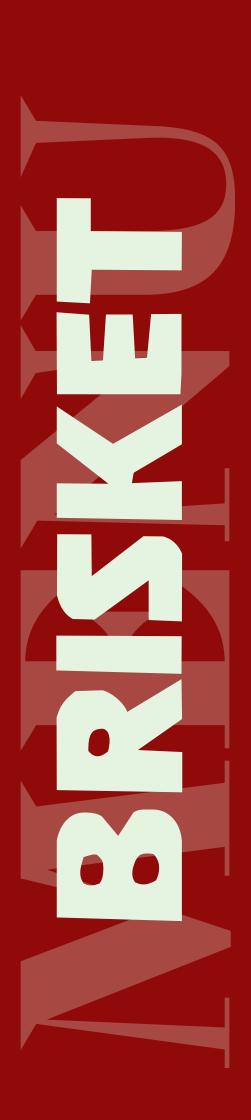








BROWSE OUR CATALOG For your best SELECTION



#### 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 Ib - \$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.

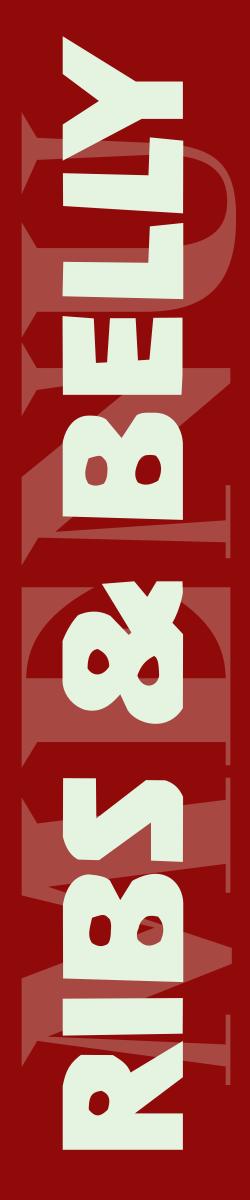
#### 7. Shredded Brisket Taco Bar

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



# 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.

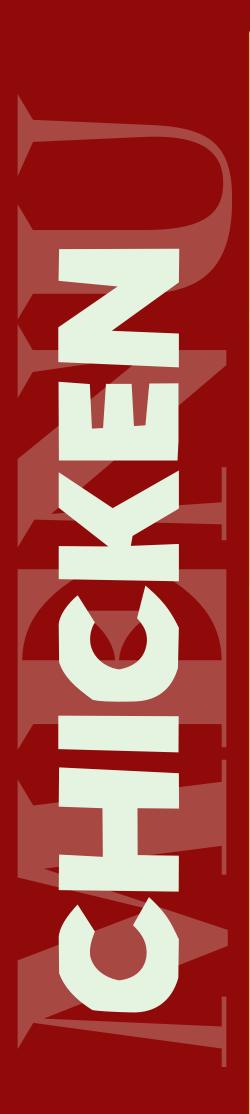
## 7. Shredded Pork Taco Bar

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.



## 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 Chicke, 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.

## 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 Chedddar Potato Salad - Like the Classic, with a twist

Roated 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.