

BBQ By the pound menu

24 hour notice is ideal for larger orders, smaller orders can be filled daily. We recommend around 1/2 pound or more of meat per person and, 1/2 pound of side dishes or more per person.

Beef Brisket 19

Pulled Pork 16

Smoked Chicken 15

St Louis Pork Ribs 15 (5-6 bones per lb)

Center Cut Pork Loin 16

Red Hot or German Sausage 14

Hawaiian Mac Salad 5

Potato Salad 5

Creamy Cole Saw 5

BBQ Baked Beans 5

House Texas Chili 5

3 LB Fresh Sourdough Bread 15 (25 slices)

All the options on our onsite catering menu may be requested with proper notice.

On site catering

50 person minimum

smaller parties inquire about our by the pound menu.

Drop set: We'll deliver w/utensils, napkins, paper plates, disposable chafing dishes w/ sterno (for the hot items) , and serving utensils.

Full service: We'll set up & maintain a fully decorated ALL you can eat buffet. Includes: green salad, watermelon, fresh bread, BBQ Sauce, bottled water, assorted cookies, silverware, plates &, staff.

2 entree combo: w/ 2-3 sides — drop set 17pp full service 23pp

4 entree combo: w/ 3-4 sides — drop set 21pp full service 26pp

Entree options

BBQ

Smoked Pork Ribs

Beef Brisket

Pulled Pork

German or Hot Sausage

Bone on Chicken

Center Cut Pork Loin

Smoked Meatloaf

Marinated Tri Tip

Specialty

Our famous Lime Grilled Chicken

Pork and Beef Lasagna

Vegetable Lasagna (v)

Marinated Chicken Enchilada pie

Shepherds Pie

Chicken & Bacon Penne Alfredo

Cajon Shrimp & Vegetables

Chili Relleno Casserole (v)

Potato Salad

Cole Slaw

Baked Beans

Texas Chili

Green Salad

Side options

Macaroni Salad

Garlic Mashers

Corn on the Cobb

Fresh Bread

Mac and Cheese

Baja Pinto Beans

Cilantro Lime Rice

Green Salad

Collard greens