



## Catering Menu

We offer several catering services: Bulk Food Order, Set up/Drop off buffet, Full service

**Bulk food order**-priced per pound. We Require a minimum of 48 hours notice for all bulk order.

We recommend that an average adult will eat roughly 1/2lbs of protein and 1/2lbs of sides in a sitting. Example 50 people will consume 25lbs of meat and 25lbs of sides. If you plan on making sandwiches we recommend 3 people will consume a single pound of meat. Example 60 people would consume 20lbs of meat and 20-30lbs of sides.

- USDA Prime All Natural Smoked Beef Brisket..... \$18.50/lbs.
- Pulled Pork..... \$14.50/lbs.
- Hand Carved Smoked Turkey Breast .....\$16.50/lbs.
- Texas Hot Link Sausage..... \$15/lbs
- Smoked Pork Ribs..... \$20/ Full Rack of Ribs
- Sides (Mac-n-Cheese, Sweet & Tangy Slaw, Jalapeno & Cilantro slaw, Spicy Cream Corn, BBQ Baked Beans, Garlic Mashed Potatoes, Blue cheese & Bacon Potato Salad) .....\$10.95/lbs
- We offer 5 house sauces .....\$6/pint
- -Jazzy Q (Traditional BBQ), Black Magic (Sweet and Smokey), Carolina Mustard, Hot Garlic (Garlic Infused Buffalo), Vin #666 (Vinegar Mopping Sauce)

**Set up/Drop off buffet. \$20/person. Require a minimum of 1 week notice. 30 guest minimum**

With this service we deliver and set up a buffet for your guest, which they will serve themselves. We will include disposable plates, silverware and all catering equipment necessary (sterno heaters, chaffing racks, tongs, etc.) We recommend picking 2-3 different proteins and 2-3 different sides. Ribs are an additional charge. All food will be sliced/chopped and prepared at the restaurant and delivered. If you desire we will also include buns, cornbread and sauces.

**Full Service. \$28/person. Require a minimum of 2 weeks notice. 30 guest minimum**

Similar to the Set up/drop off buffet above. With this option we set up a buffet for your guests. We will actually stay and monitor the buffet as well as serve your guests. Our staff will be serving and describing all dishes to your guests. We will set up a carving station for your guests and will slice/ chop all meat to order. As above we recommend choosing 2-3 proteins and 2-3 sides. Ribs are an additional charge.

During Peak Catering Season (December, April-August), we recommend ordering sooner because we do full up and max out on orders.

Please feel free to contact us by phone:(517) 580-4400 with any questions you may have or if you wish to set up an order or event. We do not accept email orders.