



SLO' MOTION BBQ

2022 MENU INFORMATION:

Weddings

Rehearsal Dinners

Bachelorette Party

Bachelor Party

What sets us apart, WHAT makes us different than the other BBQ joints that pop up everywhere? Here is my answer to that.

My company MOTO is God, Family, Barbecue...I believe God lead me on this path, the path he has for my life, not my path I had for me. I believe God gave me the skills to cook so I can glorify Him and take care of my family. I quit my job in corrections after 21 years to take the leap because I chose to listen to Him. With that...I LOVE FIRE! Smoke food with it, grill with it and LIVE FIRE Cook with it.

We specialize in smoked meat, but the party doesn't stop there. I enjoy cooking with Live Fire, Traditional American, Mexican and enjoy trying new things. If you do not see something let me know and we can discuss options.

The meat is smoked and cooked in our wood burning smoker using 100% Native Wisconsin Hardwoods only. I do not use charcoal, propane for any other additives.

Adam, the Pitmaster, has over 25 years of expertise on how to get your meat just right!

All our foods are made from scratch family recipes.

STARTERS:

TASTY TRAYS - \$75 per tray (serves approx. 25-30)

Seasonal Fruit Tray (seasonal fruit such as red/green grapes, melons, pineapple, berries)

Veggie and Ranch Tray (Such as Broccoli, Carrots, Celery, Cucumber, Snap Peas, Cherry Tomatoes)

Cheese and Sausage Tray (Premium Summer Sausage, Assorted Wisconsin Cheese's, Assorted Crackers)

Homemade A La Carte Appetizers - (min 3 dozen or 3lbs per item)

Smoked Bacon Wrapped Jalapeno Poppers \$36 /dozen

SLO' Motion BBQ Meatballs \$12 /lb

SLO' Motion Moink Balls \$45 /dozen (Moink Balls are Smoked Bacon Wrapped Meatball)

Buffalo Chicken Dip with Fresh Made Tortilla chips \$12 /lb

Hot Sweet Corn Dip with Fresh Made Tortilla Chips \$10 /lb

Smoked Sausage Bites \$18 /dozen (assorted sausage bites Brats, Polish, Italian)

Smoked Bacon Wrapped Wisconsin Spicy Polish Sausage \$42 /dozen (6" sausage pieces)



Main Course Options

All service is priced per plate and served "buffet style", prices are not offered as all you can eat.

Let us know if you would like to discuss custom options for your wedding or event.



Classic SLO' Smoked Dinner

2 meat/3 sides combination= \$17.00 starting at per person

3 meat/3 sides combination = \$20.00 starting at per person

Dinners include choice of dinner rolls or corn muffins.

BBQ Sauce (GF & DF) included (Our sauce is handcrafted in small batches)

MEAT Options (All meat is GF & DF)

BEEF - We only use Midwestern Raised USDA Angus Beef, using a Texas Inspired Rub smoked over 100% WI Native Hardwoods.

Sliced Brisket (\$1 extra pp)

Beef Short Ribs (MP)

Shredded Beef (Chuck Roast)

Beef Tips & Gravy

Sloppy Joe with Brisket

Prime Rib (MP) – Must be able to cook on-site

Premium Reverse Sear Steaks (MP) – Must be able to cook on-site) (Choice of cut and price)



PORK - We only use Midwestern Raised Premium Hogs, using a Kansas City/Wisconsin Infused Rub smoked over 100% WI Native Hardwoods.

Pulled Pork – a Fan Favorite

Pork Loin – Has a Cherry Glaze Finish

Ribs – Choice of Baby Back, St. Louis or Rib Tips (Baby Back can be subject to an upcharge)

Bone-In Pork Chops

Ham



POULTRY - Using a Kansas City/Wisconsin Infused Rub smoked over 100% WI Native Hardwoods.

BBQ Chicken – a Fan Favorite

Chicken Quarters – A flavorful smokey combination of the thigh and leg, super moist

Sliced Turkey Breast – Adam’s (the Owner) favorite, super moist, tender, white meat.

Chicken Wings-Smoked Wings if trailer can be present then we deep fry them as well.



SAUSAGES– Locally sourced sausages, all purchased fresh & smoked over 100% WI Native Hardwoods.

Spicy Polish

Kielbasa

Bratwursts

Italians

Hotdogs

COLD SIDES-

Coleslaw (GF)

Pasta Salad-Tri-color Rotini Noodles with cherry tomato, sweet corn tossed in Italian

Chef Salad (GF)-Mix of lettuce with cucumbers, tomato & carrot. Choice of Ranch and/or Italian

Broccoli Salad (GF)

Grandma’s Potato Salad

Smashed Potato Salad

BLT Salad (GF)

HOT SIDES-

Wisco Mac n Cheese-A flavorful combination of cheeses

Smashed Potatoes (GF)-Real skin on potatoes scratch made

Mashed Potatoes (GF)-No skin version of the above

BBQ Beans (GF V)-Scratch made beans using our own rub and sauce cooked on the pit

Garlic Green Beans-Fresh Petite Green Beans tossed in garlic butter

Glazed Carrots (GF)-Tossed in a blend of honey/brown sugar

Buttered Sweet Corn

SLO' Smoked Taco Bar-Choose 2 meat = \$16.00 per person

Taco Bar includes Corn and Flour Shells and The Fixin's

The Fixin's: Lettuce, Tomato, Onion, Cilantro, Shredded Cheese, Cojita Cheese, Sour Cream, Mexican Beans, Pico de Gallo, Salsa Verde

Meat Options

Chili Lime Smoked Chicken - Slo' smoked juicy BBQ chicken chopped up into bit size goodness

Chili Lime Smoked Pulled Pork- We take our Slo' Smoked Pork and hit it with some chili lime seasoning...its GORGEOUS

Smoked Barbacoa-Smoked tender beef chuck roast wonderfully season with succulent flavors from Mexico

*****Add Fresh made chips, pico and guacamole for \$4 per person to your line or as an appetizer. Add Cinnamon Sugar Chips for an additional \$1.50 per person

WATER SERVICE

\$4 per person and includes refreshing iced water service during the dinner meal for guests. Includes clear disposable cups for drinking unless you have your own selection.

DINNERWARE

Included-Heavy Duty paper plates, napkins, fancy plastic ware.

TABLE SETTING

We provide the tables, linens, professional grade chafing pans and utensils for service of the meal.

TABLE SERVICE

We will call the tables for organized eating starting with Head Table. We bus tables as well so you and your guests can enjoy themselves. Staff will also remove the trash and place in designated location.

BONUS DISCOUNT

If you book your wedding and your rehearsal dinner with us, I'll give you 15% off your rehearsal dinner.

PROCESS

To book a wedding we require 50 % deposit. That is based on the menu selected and an approximate guest count. The final menu, final guest count and remaining balance is due 21 days prior to the event.

DUE TO MARKET FLUCTUATIONS AND DAILY CHANGES OF SUPPLY & PRICING, PRICES MAY CHANGE. IF I GIVE YOU A QUOTE IT IS GOOD FOR 24 HOURS. IF YOU MAKE A DEPOSIT AND SECURE AN EVENT THAT PRICE IS THEN FIXED.

*additional fees applied

Plus \$20 per hour per server, 18% Gratuity, 5.5% Sales Tax

We look forward to taking part in your special day!

Sincerely,

Adam and Kristin Gegare, and our crew from Slo' Motion BBQ, LLC