

# Catering Menu

## BABY BACK RIBS

**Baby Back Ribs** Juicy rack of tender baby back ribs smoked low & slow over seasoned wood. Approximatey 13 bones per rack. Ribs are separated. **\$40**

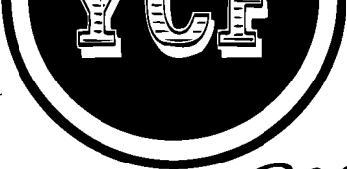
**Spare Ribs** Succulent rack of long bone pork ribs smoked low & slow over seasoned wood. **\$50**

**Dino Ribs** Tender 3-bone rack of long bone beef ribs smoked low & slow over seasoned wood. **\$150**

## PULLED PORK

**Sweet Barbecue** Tender Boston butt marinated in a pale lager for a minimum of 24 hours with a medly of herbs & spices. This smokes for a minimum of 16 hours & is finished in a barbecue sauce with a tomato & vinegar base. Serves 12. **\$180**

**Spiced Apple Barbecue** Succulent Boston butt marinated in a pale lager for a minimum of 24 hours with a medly of herbs & spices. This smokes for a minimum of 16 hours & is finished in a barbecue sauce with a pepper & apple cider vinegar base. Serves 12. **\$180**



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## BRISKETS (SERVES 15)

**Black Currant Brisket** +13lbs of succulent brisket marinated in cabernet sauvignon for 48 hours with a medley of spices and herbs. This is smoked for 20 hours along with fresh garlic, onions, portobello mushrooms & bell peppers. **prime \$310**  
**angus \$615**

**Brisket Vitis Vinifera** +13lbs of decadent brisket marinated in pinot noir for 48 hours with a medley of spices and herbs. This is smoked for 20 hours along with fresh garlic, onions, & poblano peppers. **\$330**  
**angus \$635**

**Banana Leaf Brisket** +13lbs of tender brisket marinated in the chef's choice red wine with a medley of spices and herbs. This is smoked for 20 hours along with fresh garlic, onions, & poblano peppers. **\$320**  
**angus \$625**

## SALMON (SERVES 6)

**Piper Saccharo Salmon** Supple salmon smoked on a marble stone slab after a 24-hour marinade & seasoned with ground peppers, brown sugar, garlic, & a medley of herbs & spices. **\$130**

**Sweet Mandarin** Delicate smoked salmon with a sweetened ginger & soy glaze that begins with a 24-hour salt water brine. **\$140**

**Salmon PLAGO** Tender pink salmon smoked on a marble stone slab after a 24-hour marinade & seasoned with tomato peppers, dill, garlic, & a medley of herbs & spices. **\$120**



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## POULTRY (SERVES 20)

Each of the following poultry selections is available grilled, smoked, or fried. If you prefer you chicken fried, you have the options of a **mild breaded chicken**, **spicy fried chicken**, & a **buttermilk batter chicken**. If you select to have your chicken grilled or smoked, you have the additional flavor options of **lemon pepper**, **garlic rosemary**, **sweet heat**, **jerk**, & **marsala**.

<b>Bone-in Chicken breasts</b> A single order equates to 20 chicken breasts.	<b>\$480</b>
<b>Boneless Chicken breasts</b> A single order equates to 20 chicken breasts.	<b>\$320</b>
<b>Chicken Thighs</b> An order of thighs is available to be cut into pieces.	<b>\$160</b>
<b>Chicken legs</b> A single order equates to 40 chicken legs.	<b>\$160</b>
<b>Chicken Wings</b> A single order equates to 100 chicken wings. Price per wing over 100 wings is \$1.50 per wing. An order of all flats or all drummettes is \$1.75 per wing.	<b>\$150</b>

## SAUCES

<b>Bucky Sauce</b> Sweet & tangy aioli.	<b>\$20</b>	<b>Tangy Jalapeno</b> Spicy & tangy.	<b>\$20</b>
<b>Piri Sauce</b> Savory with a little heat.	<b>\$20</b>	<b>Buffalo</b> A little spicy, but not too much.	<b>\$20</b>
<b>Sweet Chili</b> Sweet with a mild heat.	<b>\$20</b>	<b>Traditional Ranch</b> Creamy & tangy.	<b>\$15</b>
<b>Spicy Mango</b> Sweet & spicy.	<b>\$25</b>	<b>House Ranch</b> Thick, indulgent, & fresh.	<b>\$20</b>
<b>Spiced Apple</b> Brandy based sweet.	<b>\$30</b>	<b>Blue Cheese</b> Creamy & pungent.	<b>\$15</b>
<b>Creamy Avocado</b> Light & earthy.	<b>\$25</b>	<b>Barbecue</b> Sweet with a vinager base.	<b>\$20</b>