



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 (SERVES 12)

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**.

Bone-in Chicken breasts A single order equates to 20 chicken breasts. **\$480**

Boneless Chicken breasts A single order equates to 20 chicken breasts. **\$320**

Chicken Thighs An order of thighs is available to be cut into pieces. **\$160**

Chicken legs A single order equates to 40 chicken legs. **\$160**

Chicken Wings 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 drumettes is \$1.75 per wing. **\$150**

SAUCES

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

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