

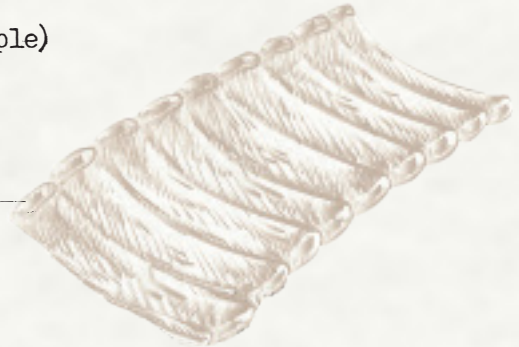


CATERING MENU

20 Person Minimum to Order at Catering Prices

HALF PAN

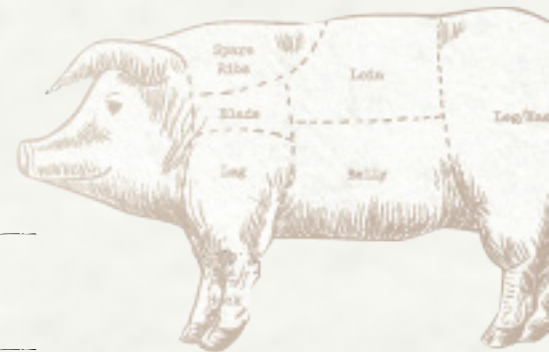
- **Sliced Brisket** (feeds approximately 16-20 people)
 - \$110/half pan which is roughly 50-60 slices in a half pan
- **Chopped Brisket** (feeds approximately 16-20 people)
 - \$95/half pan
- **Chopped Beef** (feeds approximately 16-20 people)
 - \$85/half pan
- **Chopped Chicken** (feeds approximately 16-20 people)
 - \$70/half pan
- **Pulled Pork** (feeds approximately 16-20 people)
 - \$80/half pan



- **Beef Short Rib** (Individual Cowboy Cut)
 - \$14/rib
- **Baby Back Ribs**
 - \$25/rack if not split; \$27/rack if split into 1/2 racks
- **1/4 Chicken**
 - \$5 each; indicate if separate thighs & legs (otherwise leg quarter not separated)
- **1/2 Chicken**
 - \$9 each; \$10 each if separate thighs, legs & breasts
- **Andouille Sausage**
 - \$4 each

HALF PAN ~ \$28.00 each (feeds approximately 16-20 people)

- Baked Beans
- Dirty Rice
- Banana Pudding
- Potato Salad
- Cole Slaw
- Cucumber Salad
- Creamed Corn



HALF PAN ~ \$18.00

- Pickled Jalapeño & Onions

FULL PAN ~ \$20.00 | HALF PAN ~ \$12.00

- Cornbread (full pan = 20 cornbreads; half pan = 10 cornbreads)

12 PACK ~ \$4.00

- Sandwich Buns for pulled pork, chopped brisket or chopped beef