

# BBQ MENU

## The Best Of Barbecue From Around The World!

BBQ for every season and  
every reason

BBQ travels well. It's easy to serve. And people love it. It's perfect for corporate meetings and events, picnics, reunions, birthday parties, bachelor parties, graduations, anniversaries, weddings, showers, baptisms, and even holiday parties.



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## LOW and SLOW

With a menu drawing from the best of the best in the BBQ genre, such as Texas Brisket, North Carolina Pulled Pork, Tennessee BBQ Chicken, Jamaican Jerk, as well as smoked seafood, and unique and traditional sandwiches.

Everything from our ribs and brisket to our coleslaw and beans have been meticulously developed and lovingly prepared to bring YOU the best BBQ that we can make.

We use a blend of fruit hardwoods to create our unique signature flavor.

## Ribs

We use a Memphis-style dry rub to form a savory crust, smoke the slabs over apple and mesquite, and finish them with a semi-sweet BBQ sauce to complement the spicy rub and smoky meat. For the most authentic experience, try our St. Louis ribs. They're meatier and smokier than the baby backs. But don't let us talk you out of the baby backs - Leaner, and more subtle in flavor.

## Brisket

After 14 hours in the smoker, this stuff is moist and tender. The deep, rich smoke flavor is complemented by a 2-layer spice rub. Sliced or chopped and lightly coated with our special brisket BBQ sauce, we think it stacks up to anything you'll find in Texas.

## Pulled Pork

For some, pulled pork is the very definition of BBQ. When you try ours, you'll see why. We smoke our Boston butts over apple and mesquite and pull them by hand to deliver the perfect texture and the ideal mix of the crusty, smoky pieces from the outside and the tender juicy pieces from the inside. Topped with our bold peppery sauce, this stuff is hard to beat.

## Chicken

Don't let the pink, juicy meat scare you. We promise you it's fully cooked. In fact, these yardbirds have been smoked for three hours, which is what gives the meat the color, flavor and juiciness uncommon for chicken. Once they're cooked through, we crisp the skin and finish them off with our sweet and tangy sauce.

Like the breast? Our fire grilled all-white meat chicken breasts are drenched with sweet and tangy barbecue over an open flame.

## Texas Sausage

These spicy sausages are distinctly juicy, complex, and balanced in flavor with a soft and lingering background heat, we wouldn't dare serve a sauce with them. We glaze the peppery sauce right on the sausage.



## Sides Make The Meal

We make our sides and desserts fresh from scratch. They were developed both to stand alone and to pair perfectly with our entrees.

### Five Cheese Mac and Cheese

The perfect creamy blend of five cheeses with a crunchy topping.

### Bourbon Baked Beans

Our beans are simmered with Kentucky bourbon for a bold fresh taste.

### Cherry Cola Coleslaw

Tangy yet sweet, our coleslaw is enhanced with bits of dried sweet cherries.

### Midwest Potato Salad

Our recipe comes from the farms of the Midwest with egg, mayo mustard and onions. Handed down for generations.

### Tomato & Cucumber Salad

Beefsteak tomatoes, cucumbers and red onions in a basil and herb vinaigrette.

### Fire Grilled Corn Cobbettes

Buttered and salted corn on the cob

### Garden Salad

Assorted field greens, tomatoes and cucumbers in our house raspberry vinaigrette.

### Dutch Oven Peach and Cherry Cobbler

## High End Barbecue?

Get a few folks together for a sophisticated event, serve up some good BBQ with amazing flavors and you have a party.

### Sample High End Stationed Barbecue Menu:

#### Cowboy Grill

Fire Grilled Roasted Garlic Vegetable Skewers  
Ancho-Chili Honey Glazed Salmon with spicy black bean sauce  
"Top You Own" Grilled Corn  
Smoked Tequila Chicken Skewers  
Santa Fe Scallops wrapped in pecan smoked bacon & cilantro  
Chipotle Shrimp with Raspberry Chutney

#### Bison Burgers and "Rattlesnake" Sausage Bar

Gourmet ground bison sliders with bourbon barbecue  
"Rattlesnake" sausage chili with fresh corn bread

#### The Chuck Wagon

Bourbon Baked Beans  
Five Cheese Mac N' Cheese  
Campfire Potatoes fire roasted with onions

#### The Smoke Pit

Coffee Rubbed Smoked Texas Beef Brisket  
Mesquite Barbecue Chicken Breasts  
Cherry Smoked Baby Back Ribs  
Nevada Grilled Pork Chops with Serrano Chile Bourbon Sauce

#### Sweet Endings

Dutch Oven Peach Cobbler  
Chocolate and Espresso Tarts  
Rich Chocolate Mousse Cake with raspberry coulis  
"Mini" SMORES with Godiva chocolate



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