

The OFFICE Bar and Grill

BBQ Catering A la Carte Menu

Meats

Served by the Pound/# or Piece/each. Meats by the pound are figured as finished or post cooking weight and figure you will get 3-4 servings per pound.

Pulled Pork - \$10/#

Beef Brisket - \$13/#

Full Rack of Baby Back Ribs - \$18/each

1/2 Rack of Baby Back Ribs - \$10/each

Smoked Sausage - \$10/# (3 links per Pound)

Jumbo 20 oz. Pork Steak - \$10/each

Smoked Chicken Wings - \$7.50/# (5-6 wings per pound)

1/2 Smoked Bone In Chicken - \$7/each

Smoked Boneless Turkey Breast - \$11/# (sliced)

Smoked Pork Loin - \$12/# (sliced)

Buns

Brioche Bun - \$7/dozen

Hawaiian Bun - \$10/dozen

Pretzel Bun - \$8/dozen

House-made Sauce

White BBQ, Hot Carolina or Peach BBQ \$3/16oz. Bottle

Sides

1/2 Pan serves approximately 20 -25, Full Pan serves approximately 40-50

Creamy Cole Slaw - \$25 for 1/2, \$45 for full

Potato Salad - \$30 for 1/2, \$55 for full

Chippers - \$25 for 1/2, \$45 for full

Pasta Salad - \$25 for 1/2, \$45 for full

Baked Beans - \$25 for 1/2, \$45 for full

Cucumber Salad - \$30 for 1/2, \$55 for full

AuGratin Potatoes - \$40 for 1/2, \$75 for full

Tossed Salad - \$45 for 1/2, \$95 for full