



518-827-7111

Wednesday & Thursday - 11:00 am - 7:00 pm, Friday & Saturday 11:00 am. - 8:00 pm

Sunday 12:00 pm - 6:00 pm

CATERING MENU

BBQ by the TRAY

Pulled Pork	5 lb.	\$	60
Beef Brisket	5 lb.	\$	100
Pulled Chicken	5 lb.	\$	65
St. Louis Ribs	7 racks	\$	120

SIDES by the 1/2 TRAY

Settler Beans	\$	35
Smoked Macaroni & Cheese	\$	30
Roasted Garlic Mashed Potatoes	\$	25
Coleslaw	\$	15
Garden Salad	\$	20

PIG ROAST

CALL FOR PRICING

(Delivery Available, One Week Notice to order)

FOOTBALL SPECIALS (Available with 2 day notice)

Special #1	\$	44.99
20 Wings*, 2 lbs. pulled pork, 6 rolls		
Special #2	\$	69.99
50 Wings*, 2 racks of ribs		
Special #3	\$	99.99
5 lbs. pulled pork, 18 rolls		
1/2 tray of coleslaw		
1/2 tray of settler beans		

*** Buffalo, Garlic Parm, BBQ**



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High on the Hog BBQ
Catering Menu
"Let us do all the work!"

Cuban Style USDA dressed, whole hog with blood orange mojo injection
Served whole on a bed of greens with assorted fruit garnish

Option 1:

Whole Pig Roast with Sides – Full Service from \$20/head
Cuban style mojo, whole pig roast

Option 2:

Whole Pig Roast Fully Cooked – Full services from \$18/head
We will set up a whole pig, decorated, hot and ready to serve
Accompanied with summertime slaw, bakery rolls and our signature sauces

Option 3:

Smokin' Big Butt Roast – Self Services from \$16/head
Cherry wood smoked pork butts with your choice of 1 meat and 2 sides
Accompanied with bakery rolls and our signature sauces.
Everything is set out for you with single use containers for self service

For Full Service we will set up and serve for 2 hours and clean buffet area.

Guests	Full Service Option 1	Full Service Option 2	Self Service Option 3
100 - 150	\$ 23.00	\$ 21.00	\$ 19.00
80 - 99	\$ 24.00	\$ 22.00	\$ 20.00
65 - 79	\$ 25.00	\$ 23.00	\$ 21.00
50 - 64	\$ 26.00	\$ 24.00	

*All options include flatware, plates, napkins

Meats

- Pulled Pork
- Slow Smoked Beef Brisket
- Tri-tip Roast Beef thinly sliced with A'jus
- St. Louis style Ribs
- Gianelli Hot or Sweet Sausage (w/ sautéed bell peppers and vadalia onions)
- Angus Burgers and Hoffman Hot Dogs
- White Eagle "Kielbasa & Sauerkraut
- Cajun Andouille Sausage w/ Jack Daniels™ Honey Mustard
- Drunken, Spicy peel and eat Shrimp
- Smoked Lobster Mac 'n Cheese (small upgrade)

(Hot Dog + Hamburger = One Meat)

Sides

- Summertime Slaw
- Salt Potatoes with Butter & Parsley
- Pull my finger BBQ Beans
- Brunswick Stew (tomato based BBQ stew with chicken and smoke sausage)
- Smoked Mac 'n Cheese (small upgrade)
- Watermelon & Cantaloupe (seasonal)