



**518-827-7111**

**Thursday - 11:00 am - 7:00 pm, Friday & Saturday 11:00 am. - 8:00 pm  
Sunday 12:00 pm - 6:00 pm**

## **CATERING MENU**

**(Delivery Available, One Week Notice to order)**

### **BBQ by the TRAY**

Pulled Pork	5 lb.	\$	70
Beef Brisket	5 lb.	\$	120
Pulled Chicken	5 lb.	\$	75
St. Louis Ribs	7 racks	\$	210

### **SIDES by the 1/2 TRAY**

Settler Beans		\$	39
Smoked Macaroni & Cheese		\$	35
Roasted Garlic Mashed Potatoes		\$	25
Coleslaw		\$	15
Garden Salad		\$	25
Dozen Rolls		\$	5.50

**PIG ROAST**

**CALL FOR PRICING**



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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 two meats and two Sides - Full Service from \$37/head  
Cuban style mojo, whole pig roast

Option 2:

Whole Pig Roast Fully Cooked - Full service from \$35/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 Service from \$33/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	\$ 37.00	\$ 35.00	\$ 33.00
80 - 99	\$ 38.00	\$ 36.00	\$ 34.00
65 - 79	\$ 39.00	\$ 37.00	\$ 35.00
50 - 64	\$ 40.00	\$ 38.00	\$ 36.00

\*All options include flatware, plates, and napkins for meal service only.

\*\* Pricing may be subject to change prior to contract guarantee, and does not include 18% tax and gratuity.

Meats

- Pulled Pork
- Pulled Chicken
- Chicken halves
- Slow Smoked Beef Brisket
- 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)