



Our Catering Menu

Prices Subject to Change Without Notice



OUR MEATS

Our meats are slow smoked for 6-14 hours using "Big Daddy's Rub", our secret family recipe for a distinctive regional flavor true to Central Texas BBQ.

Available as part of our packages and sold by the pan (feeds approximately 25 guests).
NO PARTIAL PANS

Kickin Pulled Pork \$130 (10lbs)

Cooked to perfection and finished with "Big Daddy's Arkansauce" for a Texas-style kick that sets our pulled pork apart from the crowd.

Kickin Pulled Chicken \$130 (10 lbs)

Cooked to perfection and finished with "Big Daddy's Arkansauce" for a Texas-style kick that sets our pulled chicken above the competition.

Big Texas Brisket (premium) \$160 (10 lbs)

Beef Brisket is king in Texas and ours is slow smoked for 12 hours until juicy and melt in your mouth tender. Market price.

Ribs - St. Louis Cut (premium) \$160 (5 racks)

Known for more meat on the bone and tenderness, our Texas-style ribs will knock your boots off and leave the competition in the dust.

Kielbasa Sausage (premium) \$145 (8 lbs)

Our tender smoked sausage is a perfect companion to our other mouthwatering meat selections.

Apple Wood Smoked Ham (premium) \$145 (10 lbs)

Our hams are prepared with a family special ham rub, smoked with Apple Wood and finished with a honey glaze for a delicious smoked ham perfect for sandwiches or a stand-alone meat selection.

Whole Smoked Chicken Thighs w/Apricot Glaze (premium) \$145 (8 lbs)

Our tender smoked chicken thighs melt in your mouth with the perfect blend of savory hickory smoke and sweet apricot glaze.

OUR SIDES

Our sides are pure southern comfort food with a distinctive flavor of their own. Each one is specifically selected to compliment our Texas-style BBQ.

Available as part of our packages and sold by the pan (feeds approximately 25 guests).
NO PARTIAL PANS

HOT SIDES \$45 (7 quarts)

Mike's Mac & Cheese

Our house specialty made with real cheddar cheese, bacon, and sauteed jalapenos and onions. Texas comfort food!

Cowhand Beans

A customer favorite! Our BBQ Baked Beans have a rich, slightly smokey sauce combined with sauteed onions and bacon.

Pinto Beans

A traditional Texan BBQ side and great for dipping cornbread!

Blackeyed Peas

Don't ask us why they call them peas. They're beans with a black eye as far as we're concerned and make for a yummy side!

Candied Yams

A favorite side for ham, our Yams are cooked with a brown sugar glaze, topped with marshmallows and lightly browned.

Green Beans

Cooked with sauteed onions and bacon.

Cornbread Mini-Loaves \$18.75 (25 pieces)

Crispy outside and a melt-in-your-mouth interior with real cheddar cheese and sweet corn.

CHILLED SIDES \$40 (7 quarts)

Cole Slaw

Crisp and fresh with a traditional tangy mayo-based dressing.

Potato Salad

Traditional southern homestyle.

OUR PACKAGES

Choose from our Sandwich options for a lighter fare or from our Platters when you need a full meal to satisfy your hungry guests. Don't see what you need? We will be glad to work with you to find the perfect combination. Just ask!
MINIMUM 25
PRICED PER PERSON

SANDWICH

Our two Kickin Pulled Pork or Pulled Chicken sandwich meals include a generous 5 oz of meat per person, buns, pickles and BBQ sauce as well as plates, napkins, wet naps and plasticware. A 50/50 split of Pulled Pork and Pulled Chicken is available for a minimum of 50.

Pulled Pork/Chicken Lunch \$7.99

A good size sandwich and chips. Perfect for the lunch crowd or office meeting!

Pulled Pork/Chicken Buffet \$9.99

Includes the sandwich and chips plus your choice of a delicious hot or chilled Southern Side. Two sides \$10.99. Three sides \$11.99.

PLATTERS

Our platters include choice of side(s), Cornbread Mini-Loaves or buns, onions/pickles and BBQ sauce as well as large plates, napkins, wet naps, bibs and plasticware.

Ranch Hand Buffet \$12.99

Your choice of one Premium Smoked Meat plus your choice of one Southern Side. Two sides \$13.99. Three sides \$14.99.

Texas Two Step Buffet \$15.99

Your choice of two Premium or Pulled Smoked Meats plus your choice of one Southern Side. Two sides \$16.99. Three sides \$17.99.

Texas Rodeo Buffet \$18.99

Your choice of three Premium or Pulled Smoked meats plus your choice of two Southern Sides. Three sides \$19.99



Garden Salad
(25 servings)

Fresh mix of greens with grape tomatoes, cucumbers and red onions. Croutons included on the side with a choice of dressings.

Cesar Salad
(25 servings)

Crisp Romaine tossed with croutons and parmesan cheese in Caesar dressing.



BEVERAGES

PRICED PER PERSON

Canned Soda - \$2.00

Coke, Diet Coke, Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew, Sprite, A&W Root Beer

Bottled Water - \$1.50

Lemonade - \$1.25

Sweet/Regular Tea - \$1.25

Fresh Brewed Coffee - \$1.25 *

Hot Tea - \$1.00 *

* Available with Full Service Only

APPETIZERS

PRICED PER PERSON

Vegetable/Cheese Tray - \$2.00

Served with Ranch dipping sauce.

Mixed Fruit Tray - \$2.50

Vegetable/Cheese/Fruit Trays Split - \$2.25

Served with Ranch dipping sauce.

Beef Meatballs - \$2.75

Served with Bourbon BBQ & Blue Cheese dipping sauces.

Bourbon BBQ Chicken Wings - \$2.75

Served with Ranch dipping sauce.

DESSERTS

\$40 (5 quarts)

Southern Cobblers

You don't get more southern than Peach Cobbler and ours is the perfect finish to a genuine Texas-style BBQ meal. We also offer Cherry and Mixed Berry Cobbler, all with whipped cream served on the side!!

Featuring Our Exclusive Bar Services Partner



Menu Planning
Bartenders
Full Bar Services
Set Up/Clean Up

SERVICE LEVELS

FULL SERVICE

Full Service means you don't have to worry about anything! We'll take care of every detail from start to finish so you can put all your focus on your guests.

Our attendants will arrive 1 - 2 hours before your event begins, set up your buffet table(s), maintain the buffet during serving, bus tables and provide clean up when the meal has concluded.

Delivery and service fees apply.

BUFFET DELIVERY

If you prefer to do some of the work yourself, we'll deliver your meal hot in ready-to-serve disposable pans along with serving utensils, plates, plasticware, napkins and wet naps.

We'll assist you to set up your buffet to best meet your serving needs. Heating equipment is not provided but reusable basic chaffers and sterno are available for purchase.

Delivery and service fees apply.

DELIVERY ONLY

For the do-it-yourselfer, we'll prepare your meal and deliver it hot in ready-to-serve disposable pans along with serving utensils, plates, plasticware, napkins and wet naps.

While our food is delivered hot, we recommend that you have your own chaffers prepared ahead of time or plan on serving your guests soon after delivery.

Delivery fee applies.

PAYMENT & POLICIES

ORDERING: We prefer to have a minimum of two weeks notice so we can provide the best service possible. We will do our best to work with you if you have last minute needs. To receive a detailed quote, for your event, please complete our online Request a Quote form.

PAYMENT: A 50% deposit is required to hold your date and time. Payment in full is required not later than 7 days prior to the scheduled date of your event to confirm your order. Mike's Smokehouse BBQ accepts cash, checks and all major credit cards.

CANCELLATIONS: Deposits are non-refundable within 30 days of the event. The balance of the invoice total for cancellations made within two weeks of the event is non-refundable. A credit for the balance of the invoice may be given for a future event. All cancellations incur a 15% of invoice service fee, regardless of when the cancellation occurs.



EASY ONLINE FORM
www.mikessmokehousebbq.com

or

CALL US
859-363-6900

Catering your next event is not just a sideline, it's our passion!