



## Full Catering Menu

### Build Your Own Package

<b>Step One: Smoked Meats</b>	
Pulled Pork	\$15.49/lb
Pulled Chicken	\$16.49/lb
Sliced Brisket	\$18.49/lb
Sausage	\$10.99/lb
Ribs	\$23/slab
*A pound of meat feeds about 3-4 people.	

<b>Step Two: Sides</b>	
Cole Slaw <b>V G</b>	
Potato Salad <b>V</b>	
Mac n Cheese <b>V</b>	
Corn Pudding <b>V</b>	
Baked Beans <b>G</b>	
Collard Greens	
Green Beans <b>G</b>	
Beer Cheese Grits <b>V</b>	
Individual Sides	
Pint 3-4 Servings	\$2.50
Quart 6-8 Servings	\$6.00
Half Pan 25 Servings	\$12.00
	\$35.00
*Mac n' Cheese, Potato Salad, and Corn Pudding are bulkier so it is better to order a little extra of these items.	
<b>V-vegetarian option</b> <b>G-Gluten free option</b>	

<b>Step Three: Bread</b>	
Buns 12 count	6.00
Corn Muffins	.99
*Usually not everyone will want a bun, so it is not always necessary to order one for each person. We recommend 80% of the guest count.	

<b>Step Four: Sauces</b>			
Memphis Sweet <b>G</b>	Pint	8 Servings	\$6.00
Kentucky Small Batch	Quart	16 Servings	\$12.00
Texas Spicy <b>G</b>	Gallon	82 Servings	\$48.00
South Carolina Mustard			
Alabama Show Horse			
North Carolina Spicy Vinegar <b>G</b>			
Taproom Fire			
Apple Bourbon			
<b>G-Gluten free option</b>			

### Step Five: Appetizers

Smoked Buffalo Wings	\$.99/wing
Garden Salad	\$30 per Half Pan
Beer Cheese Cracker Tray	\$60
Beer Cheese Sausage Tray	\$80
Stuffed Jalapeno Tray	\$75
Eggroll Tray	\$80
Fresh Fruit or Vegetable Tray	\$75

\*All appetizer trays and salad orders need to be placed 48 hours in advance to ensure product availability

### Step Six: Desserts/Drinks

Cookie Tray	\$30.00
<i>(Chocolate Chip and Macadamia Nut)</i>	
Banana Pudding	
Peach Bread Pudding	
Peanut Butter Bliss (contains nuts)	
Strawberry Shortcake	
Chocolate Toffee Crunch	
Individual 6 oz	\$2.00
Half Pan (feeds 25)	\$35

### Drinks

Sweet Tea, Unsweet Tea, Lemonade, Water	\$4/Gallon
Bags of Ice	\$4/Bag

### Step Seven: Tableware

Paper Plates and Cutlery Packages	\$1.00/person
Cups	\$.25/person

### Step Eight: Staff and Rentals

Servers and Bartenders (minimum of 2 per event): \$150/per server up to four hours (\$25 for each additional hour per server/bartender)

\*Orders \$2,500 or more there is an automatic 10% gratuity added

\*Please note that in order to book our bartenders we must be serving alcohol you purchased from Rolling Red Phoenix, LLC. Feel free to ask for a quote! Recommended: 1 server per 50 guests

Delivery: \$25 up to 20 miles, \$1.50/mile round trip over 20 miles

Set Up (for events not staffed with servers): \$25

Bussing Services \$30 per server      Cake Cutting: \$40

Rentals: Drink Dispensers, Coolers and Chafing Racks \$15 each

\*Rentals must be returned to the store by customer for unstaffed events, additional fees may be charged if rentals are not returned within one week\*

# Packages (add on items/services from BYOP welcome)

## **Boxed Lunches** (Availability: Monday-Friday 11am-8pm)

Vegetarian Box Lunch (3 sides)	\$8.50
Pulled Pork/Chicken Sandwich with One Side	\$10.00
Sliced Brisket Sandwich with One Side	\$11.00
Pulled Pork/Chicken Sandwich with Two Sides	\$12.00
Sliced Brisket Sandwich with Two Sides	\$13.00

All Boxed Lunches include a sauce and utensils  
Box lunches should all have the same sides.  
We cannot do individual specialized boxes.

Add a cookie to your boxes for \$1.25/box  
Add a individual 6 oz dessert cup \$2.00/ea

## **Office Packages**

Each package includes your choice of pork and/or chicken, buns, sauce, two/ three sides, and disposable tableware. If you would like brisket, it is a \$3 upcharge per pound.

<b>20 People</b>	<b>\$180.00</b>
5 pounds of meat, one quart of sauce, 24 buns, 2 half pan sides, 20 tableware sets	
<b>40 People</b>	<b>\$340.00</b>
10 pounds of meat, 2 quarts of sauce, 36 buns, 2 full pan sides, 40 tableware sets	
<b>60 People</b>	<b>\$500.00</b>
15 pounds of meat, 3 quarts of sauce, 60 buns, 3 full pan sides, 60 tableware sets	

## **Game Day Packages**

**10 Guest** **\$160.00**  
24 wings, 1 pint buffalo, 1 pint ranch/bleu cheese, 3 pounds meat of your choice (pork, brisket or chicken), 4 quarts sides, one pint sauce, 8 oz beer cheese with crackers, 12 buns

**20 Guest** **\$270.00**  
48 wings, 1 pint buffalo, 1 quart ranch/bleu cheese, 5 pounds of meat of your choice (pork, brisket or chicken) 2 half pan sides, 2 pints sauce, 16 oz beer cheese with crackers, 24 buns

**40 Guest** **\$500.00**  
100 wings, 1.5 quart ranch/bleu cheese, 1 quart buffalo, 10 pounds of meat of your choice (pork, brisket or chicken), 2 full pan sides, 2 quarts sauce, 24 oz beer cheese with crackers, 36 buns

**Wing Package** **\$90.00**  
50 wings, celery/carrots, quart buffalo, quart ranch/bleu cheese