



Full Catering Menu

Build Your Own Package

Step One: Smoked Meats

Pulled Pork	\$14.49/lb
Pulled Chicken	\$15.49/lb
Sliced Brisket	\$17.49/lb
Sausage	\$7.99/lb
Ribs	\$22/slab

*A pound of meat feeds about 3-4 people.

Step Two: Sides

Cole Slaw **V G**
 Potato Salad
 Mac n Cheese **V**
 Corn Pudding **V**
 Baked Beans **G**
 Collard Greens
 Green Beans **G**
 Beer Cheese Grits **V**

Individual Sides	\$2.00
Pint 3-4 Servings	\$6.00
Quart 6-8 Servings	\$12.00
Half Pan 25 Servings	\$30.00
Full Pan 50 Servings	\$60.00

*Mac n' Cheese, Potato Salad, and Corn Pudding are bulkier so it is better to order a little extra of these items.

V-vegetarian option
G-Gluten free option

Step Three: Bread

Buns (12ct)	6.00
Corn Muffins	.79

*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.

Step Four: Sauces

Memphis Sweet G	6oz	6 Servings	\$3.00
Kentucky Small Batch	Pint	12 Servings	\$6.00
Texas Spicy G	Quart	25 Servings	\$12.00
South Carolina Mustard	Gallon	100 servings	\$48.00
Alabama Show Horse			
North Carolina Spicy Vinegar G			
Taproom Fire			
Apple Bourbon			

G-Gluten free option

Step Five: Appetizers

Smoked Buffalo Wings	\$.80/wing
Garden Salad	\$30 per Half Pan
Beer Cheese Cracker Tray (celery and carrots)	\$60
Beer Cheese Sausage Tray	\$80
Stuffed Jalapeno Tray	\$80
Eggroll Tray	\$80
Fresh Fruit or Vegetable Tray	\$75
Pretzel tray	\$60

Step Six: Desserts/Drinks

Cookie Tray <i>(Chocolate Chip and Macadamia Nut)</i>	\$25.00
Banana Pudding	
Peach Bread Pudding	
Peanut Butter Bliss (contains nuts)	
Strawberry Shortcake	
Chocolate Toffee Crunch	
Individual 6 oz	\$1.99
Half Pan (feeds 25)	\$35

Drinks

Sweet Tea, Unsweet Tea, Lemonade, Water	\$4/Gallon
Add Flavor:	
Strawberry/ Peach/ Raspberry	+\$2
Bags of Ice	\$5/Bag

Step Seven: Tableware

Paper Plates and Cutlery Packages	\$.75/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!

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-Thursday 11am-8pm)

Max. 50 boxes per order

Vegetarian Box Lunch (3 sides)	\$7.00
Pulled Pork/Chicken Sandwich with One Side	\$9.50
Sliced Brisket Sandwich with One Side	\$10.50
Pulled Pork/Chicken Sandwich with Two Sides	\$11.00
Sliced Brisket Sandwich with Two Sides	\$12.00

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 an individual 6 oz dessert cup \$2.00/each

Office Packages

Each package includes your choice of pork and/or chicken, buns, sauce, two sides, and disposable tableware.

20 People	\$160.00	5 pounds of meat, one quart of sauce, 24 buns, 2 half pan sides, 20 tableware sets
40 People	\$320.00	10 pounds of meat, 2 quarts of sauce, 36 buns, 2 full pan sides, 40 tableware sets
60 People	\$480.00	15 pounds of meat, 3 quarts of sauce, 60 buns, 3 full pan sides, 60 tableware sets

Game Day Packages

10 Guest **\$140.00**

24 wings, 1 pint buffalo, 1 pint ranch/bleu cheese, 3 pounds meat, 4 quarts sides, one pint sauce, 8 oz beer cheese with crackers, 12 buns

20 Guest **\$245.00**

48 wings, 1 pint buffalo, 1 quart ranch/bleu cheese, 5 pounds of meat, 2 half pan sides, 2 pints sauce, 16 oz beer cheese with crackers, 24 buns

40 Guest **\$450.00**

100 wings, 1.5 quart ranch/bleu cheese, 1 quart buffalo, 10 pounds of meat, 2 full pan sides, 2 quarts sauce, 24 oz beer cheese with crackers, 36 buns

Wing Package **\$70.00**

50 wings, celery/carrots, quart buffalo, quart ranch/bleu cheese