

Full Catering Menu

Build Your Own Package

Step One: Smoked Meats

Pulled Pork \$14.99/lb
Pulled Chicken \$15.99/lb
Sliced Brisket \$17.99/lb
Sausage \$8.49/lb
Ribs \$22/slab

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

Step Three: Bread

Buns 12 count \$6.00 Corn Muffins \$.99 each

*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 Two: Sides

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

Individual Sides\$2.00Pint3-4 Servings\$6.00Quart 6-8 Servings\$12.00Half Pan 25 Servings\$35.00

*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 Four: Sauces

Memphis Sweet GPint8 Servings\$ 6.00Kentucky Small BatchQuart16 Servings\$ 12.00Texas Spicy GGallon82 Servings\$ 48.00South Carolina Mustard

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 \$60

Beer Cheese Sausage Tray \$80

Stuffed Jalapeno Tray \$65

Eggroll Tray \$65

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 \$25.00

(Chocolate Chip and Macadamia Nut)

Banana Pudding

Peach Bread Pudding

Peanut Butter Bliss (contains nuts)

Strawberry Shortcake

Chocolate Toffee Crunch

Individual 6 oz \$ 2 Half Pan (feeds 25) \$35

Drinks

Sweet Tea, Unsweet Tea, Lemonade, Water

\$4/Gallon

Flavored Non-alcoholic \$5/Gallon Strawberry, Raspberry, Peach, Passion Fruit

Bags of Ice \$4/Bag

Step Seven: Tableware

Paper Plates and Cutlery Packages \$1 /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)

*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)	\$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 a individual 6 oz dessert cup \$2.00/ea

Office Packages

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

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 \$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