# Full Catering Menu <br> Build Your Own Package 

| Step One: Smoked Meats |  |
| :--- | :---: |
| Pulled Pork | $\$ 14.99 / \mathrm{lb}$ |
| Pulled Chicken | $\$ 15.99 / \mathrm{lb}$ |
| Sliced Brisket | $\$ 17.99 / \mathrm{lb}$ |
| Sausage | $\$ 8.49 / l \mathrm{lb}$ |
| Ribs | $\$ 22 / \mathrm{slab}$ |
|  |  |
| *A pound of meat feeds about | $3-4$ people. |
|  |  |


| Step Three: Bread |
| :--- |
| Buns 12 count |
| Corn Muffins |
| *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 $\mathbf{V}$

| Individual Sides | $\$ 2.00$ |
| :--- | :--- |
| Pint 3-4 Servings | $\$ 6.00$ |
| Quart 6-8 Servings | $\$ 12.00$ |
| Half 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

Memphis Sweet G
Kentucky Small Batch
Texas Spicy g
South Carolina Mustard
Alabama Show Horse
North Carolina Spicy Vinegar G
Taproom Fire
Apple Bourbon

| Pint | 8 Servings | $\$ 6.00$ |
| :--- | :--- | :--- |
| Quart | 16 Servings | $\$ 12.00$ |
| Gallon | 82 Servings | $\$ 48.00$ |


| 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/personCups$\$ .25 /$ 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 itemsservices from BYop welcome)

## Boxed Lunches (Availability: Monday-Friday 1 1am-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 <br> $\$ 160.00$

5 pounds of meat, one quart of sauce, 24 buns, 2 half pan sides, 20 tableware sets 40 People $\quad \mathbf{3 2 0 . 0 0}$

10 pounds of meat, 2 quarts of sauce, 36 buns, 2 full pan sides, 40 tableware sets
$\$ 480.00$
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

