



BBQ MENU

ENTREES

PULLED PORK.....\$15.25

Slow roasted pork shoulder & house rub, served with warm BBQ sauce on the side

SANPETE GRILLED CHICKEN.....\$16.50

Grilled, marinated chicken breast with warm BBQ sauce on the side

SLOW ROASTED TURKEY.....\$16.50

Slow roasted turkey breast, served with Alabama BBQ sauce on the side

SMOTHERED PORK CHOP.....\$17.50

Seasoned and grilled pork chop, smothered in rich onion gravy

TEQUILA LIME CHICKEN.....\$17

Citrus marinated grilled chicken thighs, topped with cilantro, diced onions, lime wedges & crema

PORK SPARERIBS.....\$17.50

Slow cooked spareribs with a choice of sweet and spicy glaze or smokey BBQ sauce

BEEF BRISKET.....\$21.50

Slow cooked brisket in our house blend.

GRILLED HOT DOGS

AND BEER BRATS.....\$17.25

A combo of grilled hot dogs & traditional German bratwurst, includes buns, condiments, sauerkraut, & spicy brown mustard,

GRILLED HOT DOGS

AND BEEF SLIDERS.....\$19.50

A combo of grilled hot dogs & our beef sliders, includes buns, condiments, & burger toppings

SIDES

MAC AND CHEESE

MASHED POTATAOES

Choice of homestyle, garlic, or cheddar garlic

SOURCREAM POTATOES

Diced russets in a sour cream sauce with parmesan crumble

HOMESTYLE BAKED BEANS

PICNIC PASTA SALAD

Bowtie pasta, diced ham, & cheddar cheese in a mustard dill sauce

MEXICAN STREET CORN

Sweet kernel corn with a semi-spicy cotija crema & pico de gallo

BROCCOLI APPLE SALAD

Fresh broccoli, diced apples, chopped bacon & red onions in a sweet poppy seed dressing

MAC SALAD

ROASTED RED POTATOES

Rosemary red potatoes roasted with onions, bacon & cheese

HOME-MADE CORN BREAD

COLLARD GREENS

All entrees are served with our house chopped salad & dressing, two side dishes, rolls with butter, cranberry lemonade & ice water.

To include a second entree, add \$3.95 to the higher priced item.

Prices includes a choice of tan plates with black plasticware or clear. For china, call for a quote.

All catered events are subject to a 25% service charge and a Utah prepared food sales tax. Actual final charges will be based on the number of guests booked or number of guests in attendance; whichever is greater.