



BBQ Catering MENU

Pit Master Menu #1

The RUB BBQ most popular Menu

Cherry & Hickory Wood Smoked BBQ Beef Brisket

Cherry & Hickory Wood Blend Smoked Pulled Chicken

Rub Chili

Choice of two sides

Home Style Potato Salad

Fresh Dinner Rolls & Butter

Six Savory BBQ Sauces & Condiments

\$16.95 per Person

Pit Master Menu #2

Ribs & Chicken

Cherry & Hickory Wood Pork Spareribs

(Add \$1.50ppl for Baby Back)

Cherry & Hickory Wood Blend Smoked or Fried Chicken

Rub Chili

Choice of two sides

Home Style Potato Salad

Fresh Dinner Rolls & Butter

Six Savory BBQ Sauces & Condiments

\$15.95 per Person

Pit Master Menu #3

Detroit the BIG 3

Cherry & Hickory Wood Pork Spareribs

(Add \$1.50ppl for Baby Back)

Cherry & Hickory Wood Smoked BBQ Beef Brisket

Cherry & Hickory Wood Blend Smoked or Fried Chicken

Rub Chili

Choice of two sides

Home Style Potato Salad

Fresh Dinner Rolls & Butter

Six Savory BBQ Sauces & Condiments

\$19.95 per Person

Pit Master Menu #4

All American Cook Out (cooked onsite)

High Flamed Grilled Hamburger

All Beef Hot Dogs

Rub Chili

Choice of two sides

Home Style Potato Salad

Fresh Dinner Rolls & Butter

Six Savory BBQ Sauces & Condiments

\$11.95 per Person

RUB SIDE Selection

**Cheesy Mac & Cheese, Cole Slaw, Slow Cooked Beans, Sweet Potato Mashed,
Southern Greens, Vegetable Du jour, Home Style Potato Salad**

Ala carte Entrée Selection

**St Louis Ribs*Smoked Pulled Pork*Smoked Beef Brisket*Smoked Pulled
Chicken*High Flamed Grilled Pork Loin, Sweet Sassy Smoked Ham, Smoked
Bone-In Chicken*Whole Sausage Rope, Grilled Italian Sausage, Smoked BBQ
Meatballs, Marinated Grilled Beef Kabobs, Marinated Grilled Chicken Kabobs**

Priced \$5.95 per Person

Pit Master Party Pans

Half Pan (Feeds 12-15)

St. Louis Ribs (50pcs.) \$85.00
Baby Back Ribs (50pcs.) \$90.00
Southern or Smoke Wings (50pcs.) \$50.00
Smoke Rib Tips (5lbs.) \$45.00
Smoked Pull Pork (5lbs.) \$60.00
Burnt Ends Brisket (5lbs.) \$70.00
Smoked Pull Chicken (5lbs.) \$60.00
Smoked House Turkey (5lbs.) \$60.00
Southern Catfish Nips (5lbs.) \$50.00

Full Pan (Feeds 30-35)

St. Louis Ribs (100pcs.) 160.00
Baby Back Ribs (100pcs.) \$170.00
Southern or Smoke Wings (100pcs.)\$100.00
Smoke Rib Tips (12lbs.) \$80.00
Smoked Pull Pork (12lbs.) \$140.00
Burnt Ends Burnt Ends (10lbs.) \$140.00
Smoked Pull Chicken (12lbs.) \$140.00
Smoked House Turkey (12lbs.) \$140.00
Southern Catfish Nips (12lbs.) \$120.00

RUB SIDES

Cheesy Mac & Cheese \$40.00
Slow Roasted Baked Beans \$25.00
Southern Greens \$25.00
Sweet Potato Mash \$25.00
Home Style Coleslaw \$25.00
Jalapeño Cornbread \$25.00
House Green Salad \$25.00
Classic Caesar Salad \$25.00

Cheesy Mac & Cheese \$75.00
Slow Roasted Baked Beans \$45.00
Southern Greens \$45.00
Sweet Potato Mash \$45.00
Home Style Coleslaw \$45.00
Jalapeño Cornbread \$45.00
House Green Salad \$45.00
Classic Caesar Salad \$45.00

DESSERTS

Peach or Apple Cobbler \$25.00

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Old Fashion Bread Pudding \$25.00

Old Fashion Bread Pudding \$45.00

SANDWICHES

BUILD YOUR OWN SANDWICH BAR

Piled Mountain High Choice of: Succulent Beef Brisket, Pulled Chicken or Pulled Pork accompany by Cold & Crisp Shredded Lettuce, Red Plump Sliced Tomato, Sliced Bermuda Red Onion, Crunchy Pickles Onion, and Swiss or Cheddar cheese

Creamy Coleslaw

Fresh Baked Assorted Sliced Bread & Rolls Condiments

\$11.99 per person

CORPORATE BOX LUNCH

Artfully Positioned with Gourmet Sandwich, Frito Lay Potato Chips, Whole Fresh Fruit, Cookie, Filtered Bottled Water and our House BBQ Sauce

Starting @ \$8.50 per person

BEERS

Growlers: Featuring 42 different taps \$12.00 per

Six Pack Bottled Beers: Domestic Beers \$9.99 * International Beers \$7.99

Our Pit Master & Team will take extraordinary care of everything you could possibly need to make your next events soar with excellence. You choose the location and we'll provide the Award-winning Smoked Flavors that you can imagine.

We make it incredibly easy:

CURB SIDE

We'll have your order ready and waiting for you. Our Pit Master & Team will conveniently package for you and take it to your destination rather its Company Office or Awesome outdoor picnic. Our Staff is trained to please over and behind need help loading your car we can fulfill that need also.

DROP OFF

You need it now? We can bring it to you, set it up and review what you're serving. By the time our Catering Specialist leave, you'll know enough to convince your guest, you did the cooking yourself. The convenience of our delivery services is the #2 reasons so many people use us as their last minute cater. If you don't know the #1 reason you haven't experienced RUB BBQ before.