

# CATERING MENU

## BBQ CATERING PACKAGES

Please select one BBQ package for your event.  
Package cannot be combined.  
Additional charges may apply for substitutions or add-ons.

### All Packages include the following:

Choice of 2 OG Sauces

Cornbread Mini Muffins & Honey Peach Butter

White Bread (Buns)

Ma's Red Potato Salad

OG Cole Slaw

1 Additional Heap'n Help'n

Tootsie Roll Pops

*\*Add an additional Heap'n Help'n  
for \$1 per person*

25 person minimum for Full-Service  
\$150 minimum for Glory Deluxe Delivery



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## BBQ Packages

### **Lonestar**

Pulled Pork

11.00 per person

### **Delta Duo**

Pulled Pork and choice of Pulled Chicken  
or Roast BBQ Chicken

13.00 per person

### **True Q**

Pulled Pork, Pulled Chicken and choice  
of Sliced Beef Brisket or Lamb

16.00 per person

### **Go Glory**

Roast BBQ Chicken and St. Louis Ribs

18.00 per person

### **Elvis Trio**

Beef Brisket, Lamb, St. Louis Ribs

18.00 per person

### **All American**

Pulled Pork, Roast BBQ Chicken and St. Louis Ribs

19.00 per person

### **Southern Delight**

Pulled Pork, Pulled Chicken, Roast BBQ Chicken,  
Sliced Beef Brisket or Lamb, and St. Louis Ribs

20.00 per person

## HEAP'N HELPN'S

Red BBQ Beans with Applewood Smoked Bacon

Southern Collard Greens

Mashed Potatoes and Poblano Pepper Gravy

Cheddar Cheese Grits

Macaroni and Cheese

Down Home Chopped Salad with Cilantro Ranch Dressing



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## ADD ON'S or FINGER FOODS

### Queso and Chips

2 Gallons of Queso and chips to serve 50  
50.00

*With Chunky Guacamole – add 10.00*

*With Green tomato Pico de Gallo – add 10.00*

### Buttermilk Battered Chicken Tenders

with Lemon Cayenne Mayo  
50 pieces – 65.00

### “Over-sized” grilled Pit Wings

with Cilantro Ranch, Celery & Carrots  
50 pieces – 60.00

### BBQ Quesadilla

*Vegetarian Available*  
50 pieces – 60.00

### Cobb Smoked Ham Biscuits

with Honey Peach Butter  
50 pieces – 60.00

### Pulled Pork Sliders

50 pieces – 85.00

### Parmesan crusted Fried Green Tomatoes

50 pieces – 55.00

### Single St. Louis Ribs

50 single ribs – 90.00

### Memphis BBQ Meatballs

50 pieces – 65.00

### Kansas City BBQ Bacon Wrapped Shrimp

50 pieces – 112.50

### Crudite

2.00 per person

### Fruit & Vegetable Tray

2.25 per person

### Fruit & Cheese Tray

3.00 per person

## DESSERTS

### Banana Pudding Trifle

Serves 50 – 80.00

### Bread Pudding

*Nuts optional*  
50 people – 80.00

### Chocolate Chip Cookie Bars

*Nuts optional*  
50 pieces – 55.00

### Fresh Sliced Watermelon Wedges

*Seasonal*  
50 pieces – 50.00

## BEVERAGES

### Southern Sweet Tea, Unsweet Tea, and Lemonade (serves 8)

6.00 per gallon

### Coca-Cola Products

5.00 per person

### Bottled Water

5.00 per person

### Ice, 50 lb. bag

10.00 each

## DISPOSABLES

Disposable utensils, napkin,  
wet nap, salt, pepper  
3.00 per person

### Optional

Disposable Chafing Dishes | Trash Bags  
Disposable Tablecloth | Extra Napkins

*\*Look'n for something you don't see...  
ask if what your look'n for can be made  
available for your special event.*



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## OLD GLORY SAUCES

Each package comes with choice of 2 sauces.

Extra sauce available.

1 gallon – 16.00

1 quart – 4.00

### Eastern Carolina

Tart & tangy. Cider Vinegar, Black & Red Peppers and Molasses.  
Recommended on pulled pork, Carolina style.

### Lexington

Like Eastern Carolina, but with tomato to smooth out the flavor.  
Recommended on pulled pork or chicken.

### Savannah

A low-country favorite. Mustard based with a little bit of tomato and a dash of lemon.  
Recommended with chicken.

### Memphis

Sweet and spicy, smoky sauce.  
Recommended on St. Louis Ribs.

### Kansas City

Cayenne pepper, cumin, chili powder and onion with a touch of smoke and a little garlic.  
Recommended on brisket.

### Southwest Texas

Made with three kinds of dried chili peppers and classic Tex-Mex spices.  
Recommended on beef.

### Bayou

Out "Hot Sauce." Made of crushed red pepper, Crystal hot sauce, Vinegar and Cayenne.

### Rub-a-Dubb-Dubb

Made with Kosher salt, Black pepper, cayenne, garlic, onion powder, chili powder, cocoa...and more.  
Rubbed on all OG meats. Recommended to shake on smoked meats.

