

All package pricing is for pick up. Delivery and set up available for additional fee based on distance and time. **Drop off does not include chaffing setups.** We can provide wire basket chaffing setups with foil pan and two sterno candles for \$9 each.

PIG ROAST INCLUDES:

- Premium smoked pig
- Choice of three classic or two premium side
- Sandwich rolls
- Homemade cornbread
- Homemade BBQ sauce
- Buffet extras

<u>100+guest</u>	<u>75-99 guests</u>	<u>50-74 guests</u>
14.99 per	16.99 per	18.99 per

Master Pit Crew Complete your Pig Roast experience with the on-site cooking, carving and buffet managing service. This three hour process allow us to finish the smoking process at your location as well as carve the pig and maintain your buffet. Take the time to enjoy your event and entertain your guest. \$500.00

PREMIUM GRILL PACKAGES:

The Picnic Classic: 12.99 per guest (sorry no substitutions on this package)

- pulled pork
- ¼ lb burgers
- Hoffman hot dogs
- creamy coleslaw
- macaroni and cheese
- baked beans
- small sandwich/hot dog buns
- buffet extras

The Backyard Burner:	<u>100+guest</u>	<u>75-99 guests</u>	<u>50-74 guests</u>
	14.99 per	16.99 per	18.99 per

- Choice of three meats: Pulled pork, pulled chicken, Hoffman hot dogs, black angus hamburgers, Italian sausage w/ or w/o peppers and onions, grilled boneless marinated BBQ chicken breast
- Choice of three classic or two premium sides
- Rolls
- Buffet extras
- Corn bread

The Back Home BBQ Bonanza:	<u>100+guest</u>	<u>75-99 guests</u>	<u>50-74 guests</u>
	23.99 per	26.99 per	30.99 per

- St Louis back ribs
- BBQ or herb smoked ¼ chickens
- Choose one: Pulled pork, sliced pork loin or beef brisket
- Choose three classic or two premium sides
- Rolls
- Cornbread
- Buffet extras
- Homemade BBQ sauce

The Basil Roundup: 49.99 per guest

- Choice of hand cut NY Strip or Ribeye Steak
- Choice of sliced pork loin or St Louis ribs
- Choice of BBQ or herb smoked ¼ chickens
- Choice of two classic or one premium side
- Potato bar: mashed & gravy or baked with all the fixings
- Choice of dinner rolls or cornbread
- Buffet extras

Buffet extras include:

- Includes butter, pickles, paper plates, utensils, napkins, moist towelettes, carryout containers

Sides:

- **Classic:** Creamy coleslaw, macaroni salad, classic potato salad, garden salad, BBQ beans, pasta salad
- **Premium:** Macaroni and cheese, mash and gravy, potato egg and bacon salad, garlic and bacon green beans, baked potato w/fixings or greens and beans

Staffing Charges

- Waitstaff (minimum 3 hours) \$35 per hour
- Event Captain (minimum 3 hours) \$60 per hour * please note that event captains are required at all events over 200 guests or at any event held at an off premise venue

By the Pan**Half Pan (10-12)****Full Pan (18-20)**

• Chicken Riggies	45.00	85.00
• Meatballs	70.00	135.00
• Rotini	35.00	65.00
• Mac & Cheese	40.00	75.00
• Potato Salad	35.00	65.00
• Macaroni Salad	25.00	50.00
• Baked Beans	35.00	65.00
• Coleslaw	20.00	40.00
• Cornbread	20.00	40.00
• Pulled Pork	75.00	140.00
• ½ Chickens	6.00 each	

Sweet Basil BBQ Buffett : choose two classic sides, buffet extras, choice of sandwich rolls or corn bread

One Meat 12.99

Two Meats 15.99

Three Meats 17.99

- HAND PULLED PORK fresh pork shoulder and tumble our BBQ rub to get the flavor deep into the meat and slow smoke it over night.
- SLICED SMOKED PORK LOIN (All white meat) Seasoned overnight with our secret rub then slow smoked to perfection. Tender and delicious!
- BEEF BRISKET wet aged Black Angus beef brisket, which we trim and season with our signature brisket rub, then slow smoke it overnight, slice thin and ready to serve. Please add 2.99 per guest
- TURKEY BREAST Lightly seasoned boneless turkey breast is slowly smoked at a very low temperature to help keep it moist and tender.
- BBQ PIT HAM Our ham is first marinated in our special pineapple and brown sugar mixture; then slow-smoked until tender and juicy.
- ITALIAN BEEF Our beef marinates in au jus overnight for added seasoning and flavor.
- PRIME RIB rubbed with special oil blend and then seasoned with our in house crushed herb blend and slow smoked to medium rare. Please add 5.99 per person
- HERB ROASTED ½ CHICKENS rubbed with olive oil, fresh season blends and spices, then slow smoked until tender & juicy.
- BBQ ½ CHICKEN Fresh, never frozen chicken that is rubbed with secret seasoning, slow smoked & finished on the grill with our homemade BBQ Sauce.
- PULLED CHICKEN Chicken that is rubbed with our secret seasoning blend; then slow-smoked until the meat is falling off the bone; we then pull the meat and toss it with homemade BBQ Sauce or our in house created Moche mojito lime sauce (Mo for our daughter Morgan and Che for our daughter Chelsea...is a family affair!)
- BAKED ROTINI Spiral Rotini noodles, homemade marinara and meatballs topped with plentiful amounts of mozzarella cheese and slow baked to a golden brown!

Don't forget the Ribs...St. Louis Style

25 Bones 45.99

50 Bones 90.99

75 Bones 135.99

100 Bones 179.99