



CATERING MENU



CROWD PLEASERS

SAUSAGE & CHEESE PLATTER

smoked gouda, rub dusted cheddar, pimento and bacon jam, traditional house smoked sausage, pickled red onions, house pickles and candied jalapenos

SMOKED WINGS

served with blue cheese or ranch

DIPS & DIPPERS

served with gluten-free blue corn tortilla chips

ELOTE STREET CORN

PURPLE HULL PEA HUMMUS

SMOKED QUESO

SMOKED SALMON

PIMENTO CHEESE

ADD BACON JAM

CHILI QUESO



SLIDERS

8 SLIDERS PER PAN
FEEDS 4 - 5 PEOPLE

served on homemade biscuits

PULLED CHICKEN | white sauce, brie, crispy onions and house pickles

SLICED BRISKET | WRB gold sauce, brie, crispy onions and house pickles

JALAPENO PIMENTO | candied jalapenos and crispy onions

CHICKEN SALAD | romaine, tomato and house pickles

SALMON SALAD | romaine, tomato and house pickles

MEAT CHOICES

SERVES 10

SLICED BRISKET

texas inspired prime black angus brisket
pecan wood smoked for 18 hours
served with signature sauce

BURNT ENDS

our smoked brisket cubed, sauced and re-smoked

HALF CHICKEN

pecan wood smoked chicken in WRB rub
ALSO AVAILABLE QUARTERED
served with white sauce

SALMON FILETS

atlantic salmon lightly seasoned and smoked
available in 3 oz or 6 oz portions
served with white sauce

SMOKED SAUSAGE

house smoked pork sausage
pre-cut into 2.5 oz portions
served with gold sauce





NOT EXACTLY SURE WHERE TO BEGIN?

VIEW OUR SUGGESTIONS TO GET STARTED:

OFFICE LUNCH

FOR 20 CO-WORKERS

**SLICED BRISKET
SMASHED POTATOES AND HOUSE SALAD
BROWNIES**

STARTING AT \$12 PER PERSON

TEAM TAILGATE

FOR 30 FRIENDS

**SMOKED WINGS
SAUSAGE & CHEESE PLATTER
BURNT ENDS**

STARTING AT \$9 PER PERSON

REHEARSAL DINNER

FOR 50 FAMILY MEMBERS

**SLICED BRISKET
QUARTED SMOKED CHICKEN
3 SIDES AND BISCUITS
BREAD PUDDING**

STARTING AT \$17 PER PERSON

**WE WILL WORK WITH YOU TO CREATE
THE PERFECT SPREAD FOR YOUR EVENT**



SIDES

SERVES 10

MACARONI & CHEESE

made with american and cheddar cheese
signature brisket rub provided for garnish

SPICY GREEN BEANS

green beans tossed in a house made chili
garlic hot sauce

BAKED CHEESE GRITS

baked yellow grits with cheddar served
casserole style

TURNIP GREENS

sweet greens with bacon

HOUSE SALAD

mixed greens, cucumbers, tomatoes and
cheddar cheese

served with choice of dressing

SMASHED POTATOES

Idaho potatoes, cheddar and sour cream smashed
together with peel

bacon and green onions provided for garnish

BROCCOLI SALAD

broccoli florets with cheddar cheese,
sunflower seeds and a touch of onion
with our house made dressing

SUCCOTASH

vegetable medley including purple hull peas,
fresh corn off the cob, onions, peppers and just
the right amount of seasoning

CIDER SLAW

KETTLE CHIPS

BISCUITS BY THE DOZEN

CORNBREAD (SERVES 15-20)

DESSERTS AND DRINKS

BROWNIES

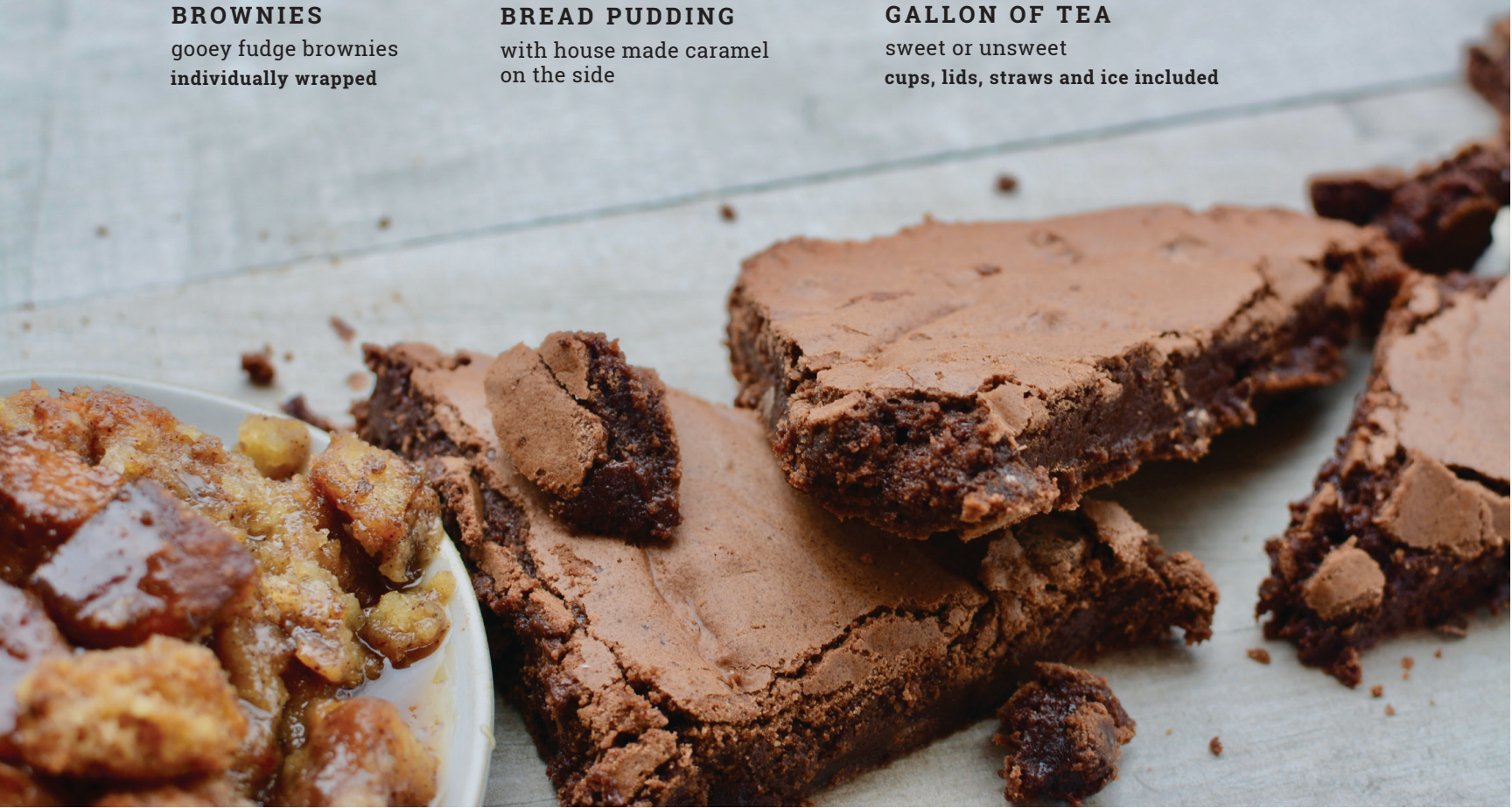
gooey fudge brownies
individually wrapped

BREAD PUDDING

with house made caramel
on the side

GALLON OF TEA

sweet or unsweet
cups, lids, straws and ice included





WOLF RIVER BRISKET CATERING

Our focus on making guests happy does not stop at our door. Let us create a memorable experience for your next event to suit your taste buds and budget. We cater to small and large groups alike, whether friends watching a football game, celebrations for a graduation, or large corporate gatherings. Choose from our mouth-watering smoked meats, elevated southern sides and then sit back, relax and leave the cooking to us!

visit www.wolfriverbrisket.com/catering for more information

TO PLACE AN ORDER CONTACT OUR CATERING MANAGER

(PLEASE ALLOW 48 HOUR ADVANCED NOTICE)

DEANA SPANGLER

901.207.5826

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