

— SLOW-SMOKED — PULLED PORK

Real Smoke. Authentic BBQ.

Premium Pork Butts are hand rubbed with our proprietary Dry Rub and smoked for 12+ hours over local sugar maple and cherry hardwood



WHO WE ARE

The Local Smoke BBQ (LSBBQ) brand is proven on the retail market and our wholesale division allows us to manufacture our premium, award winning BBQ at a high volume. LSBBQ Wholesale operates a federally inspected USDA meat plant in Bucks County, PA and is dedicated to creating superior quality, slow-smoked hand-crafted authentic products, and delivering unparalleled service in the wholesale market.

WHY US?

- Local Company
- Award Winning recipes
- Fully cooked and ready to serve
- Arrives lightly sauced in vacuumed sealed bag
- Always consistent with a sweet and smoky flavor profile
- Think beyond BBQ; our light vinegar sauce allows for versatility with other menu items
- Easy to reheat with our boil-in-bag method. Or simply open the bag and reheat in oven or on flat top
- Easy to hold in the bag in a steam table

OTHER HIGHLIGHTS

- Delivered in a box with 4/5 lb bags (20 lbs/case)
- No minimum orders
- Place orders 48+ hours in advance via text, email or phone
- 21 day terms invoiced on delivery
- No branding required
- Our proprietary Carolina Sauce and Original Sweet Sauce are available to purchase (4 gal/case)

MENU ITEM IDEAS

Sandwich
Wraps
Tacos
Sliders
Nachos + Totchos
Quesadilla
Grilled Cheese
Pizza
Potato Skins
Macaroni and Cheese
Topper for Fries, Burger or
Hot Dog



Gluten-Free



Easy-to-Reheat



Slow-Smoked



Fully Prepared

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