



CATERING MENU

MEAT CHOICES

SLICED BRISKET	13.75 PER HALF POUND
BURNT ENDS	13.75 PER HALF POUND
SMOKED CHICKEN HALVED, QUARTERED OR SHREDDED	20 EACH
SALMON FILETS 3 OZ PORTIONS	15 PER 6 OZ FILET
SMOKED SAUSAGE	5.5 PER HALF POUND

CROWD PLEASERS SERVES 10

SAUSAGE & CHEESE PLATTER	46
25 SMOKED WINGS	42

DIPS & DIPPERS (16 OZ) includes serving platter and gf blue corn tortilla chips or crackers

ELOTE STREET CORN	27
PURPLE HULL PEA HUMMUS	25
SMOKED QUESO	25
SMOKED SALMON	37
PIMENTO CHEESE <small>ADD BACON JAM (+\$5)</small>	29

SLIDERS 8 SLIDERS PER PAN SERVES 4-5 PEOPLE

PULLED CHICKEN	31
SLICED BRISKET	36
JALAPENO PIMENTO	32
CHICKEN SALAD	32
SALMON SALAD	37

TO PLACE AN ORDER, CONTACT OUR CATERING MANAGER
(PLEASE ALLOW 48 HOUR ADVANCED NOTICE)

DEANA SPANGLER
901.207.5826
cater@wolfriverbrisket.com

NOT SURE WHERE TO START?

VIEW OUR SUGGESTIONS TO GET STARTED:

OFFICE LUNCH

FOR 20 CO-WORKERS

SLICED BRISKET
SMASHED POTATOES AND HOUSE SALAD
BROWNIES

STARTING AT \$16 PER PERSON

TEAM TAILGATE

FOR 30 FRIENDS

SMOKED WINGS
SAUSAGE & CHEESE PLATE
BURNT ENDS

STARTING AT \$11 PER PERSON

REHEARSAL DINNER

FOR 50 FAMILY MEMBERS

SLICED BRISKET
QUARTERED SMOKED CHICKEN
3 SIDES AND BISCUITS
BREAD PUDDING

STARTING AT \$22 PER PERSON

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

SIDES SERVES 10

MAC & CHEESE	29
SMASHED POTATOES	29
GREEN BEANS	31
BROCCOLI SALAD	29
KETTLE CHIPS	18
CIDER SLAW	22
CHEESE GRITS	31
SUCCOTASH	29
SWEET TURNIP GREENS	27
HOUSE SALAD <small>served with choice of dressing</small>	28

BREADS

BISCUITS BY THE DOZEN	16
CORNBREAD <small>SERVES 15-20</small>	20

DESSERTS

BROWNIES <small>SERVES 10 individually wrapped</small>	18
BREAD PUDDING <small>SERVES 12-18</small>	31

DRINKS

GALLON OF TEA <small>cups, lids, straws and ice included</small>	12.5
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