



CATERING MENU

MEAT CHOICES

SLICED BRISKET	13 PER HALF POUND
BURNT ENDS	13 PER HALF POUND
SMOKED CHICKEN HALVED OR QUARTERED	18 EACH
SALMON FILETS AVAILABLE IN 3 OZ FILETS	13 PER 6 OZ FILET
SMOKED SAUSAGE	5.5 PER HALF POUND

CROWD PLEASERS SERVES 10

SAUSAGE & CHEESE PLATTER	42
25 SMOKED WINGS	38

DIPS & DIPPERS (16 OZ)

includes serving platter and gf blue corn tortilla chips or crackers

ELOTE STREET CORN	24
PURPLE HULL PEA HUMMUS	22
SMOKED QUESO	22
SMOKED SALMON	29
PIMENTO CHEESE	26
<small>ADD BACON JAM (4OZ) +4</small>	

SLIDERS 8 SLIDERS PER PAN SERVES 4-5 PEOPLE

PULLED CHICKEN	28
SLICED BRISKET	33
JALAPENO PIMENTO	25
CHICKEN SALAD	25
SALMON SALAD	30



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 BEGIN?

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 PLATTER
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 EVENT

SIDES SERVES 10

MAC & CHEESE	26
SMASHED POTATOES	26
GREEN BEANS	28
BROCCOLI SALAD	26
KETTLE CHIPS	15
CIDER SLAW	20
CHEESE GRITS	28
SUCCOTASH	26
SWEET TURNIP GREENS	26
HOUSE SALAD <small>served with choice of dressing</small>	25

BREADS

BISCUITS BY THE DOZEN	14
CORNBREAD <small>SERVES 15-20</small>	18

DESSERTS

BROWNIES <small>SERVES 10 individually wrapped</small>	15
BREAD PUDDING <small>SERVES 12-18</small>	28

DRINKS

GALLON OF TEA <small>cups, lids, straws and ice included</small>	7.5
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