



CATERING MENU

MEAT CHOICES

SLICED BRISKET	11 PER HALF POUND
BURNT ENDS	11 PER HALF POUND
SMOKED CHICKEN HALVED OR QUARTERED	16 EACH
SALMON FILETS AVAILABLE IN 3 OZ FILETS	10 PER 6 OZ FILET
SMOKED SAUSAGE	5.5 PER HALF POUND

CROWD PLEASERS SERVES 10

SAUSAGE & CHEESE PLATTER	39
25 SMOKED WINGS	25
DIPS & DIPPERS <small>includes serving platter and gf blue corn tortilla chips or crackers</small>	
ELOTE STREET CORN	22.5
PURPLE HULL PEA HUMMUS	20.5
SMOKED QUESO	20.5
SMOKED SALMON	27.5
PIMENTO CHEESE <small>ADD BACON JAM +4</small>	23.5

SLIDERS 8 SLIDERS PER PAN SERVES 4-5 PEOPLE

PULLED CHICKEN	25
SLICED BRISKET	30
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 \$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
QUARTERED 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

MAC & CHEESE	21
SMASHED POTATOES	21
GREEN BEANS	24
BROCCOLI SALAD	21
KETTLE CHIPS	15
CIDER SLAW	18
CHEESE GRITS	25
SUCCOTASH	21
SWEET TURNIP GREENS	24
HOUSE SALAD <small>served with choice of dressing</small>	25

BREADS

BISCUITS BY THE DOZEN	10
CORNBREAD <small>SERVES 15-20</small>	18

DESSERTS

BROWNIES BY THE DOZEN <small>individually wrapped</small>	10
BREAD PUDDING <small>SERVES 12-18</small>	25

DRINKS

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