



SMOKEHOUSE



B3Q CATERING

MENU

EVENTS
CORPORATE
BIRTHDAY'S
GRADUATIONS
SPECIAL EVENTS
WEDDINGS AND MORE



SMOKEHOUSE

PICK-UP

Just call and we'll have it
Ready and waiting for
you.

*Please allow at least
24 hours' notice.*

Delivery

We'll bring your order to
you, just tell us when and
where. Available for
orders \$150 or more.

*Please allow at least
48 hours' notice*

SET-UP & Serve

Don't lift a finger. From
buffet to carving station,
let us bring, set-up &
serve everything to you
and your guests.
Available for orders \$300
or more.

*Please allow at least
72 hours' notice.*

SMOKEHOUSE

PACKAGES

MEATS

	Half Tray	Full Tray
Pulled Pork	\$55	\$98
Brisket	\$66	\$121
Half Chicken	\$5 each	
Ribs (minimum 3 racks)	\$18 each	

Not sure how to order.

½ tray (serves 25-30) or full tray (serves 40-50)

SIDES

	Half Tray	Full Tray
Original Recipe B3Q Beans	\$27	\$42
Homemade Coleslaw	\$23	\$36
Baked Mac & Cheese	\$27	\$42
Southern Green Beans	\$23	\$36
Corn on the Cobb	\$1 each	
Tossed Green Salad	\$16	\$29
Macaroni Salad	\$23	\$36
Caesar Salad	\$16	\$29
Baked Sweet Potato	\$1.50 each	
Baked Potato	\$1.50 each	
Sweet Cornbread	\$10 per tray	
Rolls (per pack)	\$5.50	

SAUCES

B3Q Signature

Alabama White

Carolina Vinegar SOP

Sweet Peach

Chipotle BBQ

Carolina Mustard

Pint \$5.50

Quart \$11

Ask us about Vegetarian Options

APPETIZER'S

Priced Per Person

Smoked Wings \$3.50

Skewers (*meat with vegetables*) \$4

Mini Pretzels with dipping sauce \$3

Meat & Cheese Platter \$4

Vegetable Platter \$4

Smoked Shrimp Platter \$6

Fruit Platter \$4

Skewered Fruit Caprese \$4

Smoked BBQ Meatballs \$4

SMOKEHOUSE

About B3Q Catering



You read that right! **B3Q** offers catering in addition to our dine-in and take out services.



Here at the **B3Q** we offer catering for everything from weddings to corporate outings.

Nothing is too big or small!



We're happy to stay and help you serve the food, simply deliver it, or greet you with a smile when you pick up your order from our West Pittston PA location.

ADD-ONS

More Options to add to your event

Carving Stations

For Set-Up & Serve Only

SMOKED BRISKET – Market Price

Our signature brisket smoked for 12 hours

SMOKED SALMON – Market Price

Smoked to perfection and served cold with a yogurt dill sauce

SMOKED PRIME RIB – Market Price

Served with Alabama White Sauce

SMOKED TURKEY – Market Price

Orange Bourbon Brined and served with cranberry aioli

BUILD YOUR OWN BAR

\$5.00 per person

BBQ TACO BAR – Pork, Brisket, Smoked Shrimp or Chicken and toppings

MAC & CHEESE BAR – Pork, Brisket, Smoked Shrimp or Chicken and toppings

BAKE POTATO BAR – all the toppings to build a loaded baked potato

B3Q WEDDINGS

Why Consider **B3Q** to cater your Wedding?

The **B3Q SMOKEHOUSE** is all about family. Our B3Q family would love to provide our catering service to your next event.

B3Q will work with you or your event planner to ensure the best experience possible for your occasion. We're flexible and can work with you on classing up the presentation, or we can keep it simple and easy. **B3Q SMOKEHOUSE** fits perfectly into every type of event! Who doesn't love BBQ to go along with dancing and celebrations?

Having a wedding?

We'll have it done BBQ style!

We believe that a wedding that serves their guests a delicious array of smoked meats and BBQ is a wedding you won't want to miss.

Weddings are a time of celebration, a time for eating delicious food, sipping on decadent cocktails and reminiscing with lifelong friends and loved ones. Of course, BBQ fits into that equation! We don't think BBQ as a dish only served over sporting events and really cool office parties. To us, BBQ fits most celebratory occasions, and we bring the best BBQ to accommodate your wedding needs.

Where it all started...

Like all great things in life, we started as a passion project. Way back in 2003, our founder Barry tested the waters of BBQ in his own backyard. Fast forward to 2012, and there you have it...B3Q opened its doors at its current location in West Pittston, PA.

We're proud to say that we are veteran owned and operated. Since opening our doors in 2012, Barry has passed the smokehouse torch on to Dominick who continues our legacy of award winning B3Q!

And although a lot of things change over time, our quality isn't one of them. We're committed to serving the highest caliber smoked meats around. We know that if you want something done right, you have to do it yourself. That's why we make everything in-house from our sauces to our sides.

Great people. Delicious ingredients. True B3Q.

We're a real smoke show! Come in and see for yourself.

Contact Us

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