Signature

Sauces

\$12.00 per bottle OR 3 for \$33.00



CHOCOLATE THUNDER

A little sweet, little heat, and a touch of smoke. Dark chocolate rounds out the perfect sauce.

Pairs well with red and white meats.









MUSTARD 605

Our original mustard sauce. A little sweet with a splash of mustard.

Designed for beef, but pairs well with all meats.











MAPLE CRANBERRY

A new twist on a sauce. Sweet with a definite cranberry twang.

Pairs well with pork and poultry.





DIVE BOMB

A Kansas City style sauce with a smokey chipotle kick!

Pairs well with all meats.







Catering orders of 50 or more plates includes one bottle each of our three signature sauces.

TERMS

- 50% DUE UPON ORDERING.
- 2 WEEKS NOTICE REQUIRED (orders with less than 2 week's notice will incur on additional \$150 charge)
- · Free Delivery within 30-mile radius of Hermosa, SD.
- Deliveries exceeding 30-mile radius of Hermasa, SD will be charged a mileage rate of \$1.00 per mile.
- · Miles are calculated via Google Maps.
- In the instance Google Maps is incorrect, mileage will be calculated via the adometer.



Hermosa, SD (402) 419-9590

www.facebook.com/WingnutBBQ www.wingnutbbq.com

TO PLACE AN ORDER OR REQUEST A QUOTE

Please Call Us!

(402) 419-9590

Justin Gebes (Owner) wingnutbbq@yahoo.com

From backyard BBQ's, pig roasts, private parties, office meeting, events, and weddings. Call Wingnut BBQ for all your catering needs.

Locally owned and operated.



WINGNUT BBQ

"BB2 with Altitude"

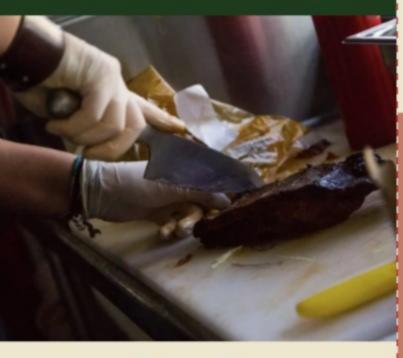


Customer Testimonials

"Absolutely love the Bbq sauce they offer. Highly recommend to anyone that is looking." C. Atkison

"It was so so good! Thank you!" J. Terkildsen

"Justin, your food was amazing! Thank you..." J. Olivier Spry



About Us

I fell in love with smoking meats after my wife gave me a small smoker for Christmas one year. Since then, I've added a few more smokers to my arsenal. At the time I only catered for friends and family. I competed in a few BBO competitions, and was able to share my food with the public. I started to create my own sauces and rubs to match my flavor palette. I was asked to consider selling the sauces and that's what gave me the kick in the butt to start this adventure!

MEATS

PULLED PORK	\$14 lb
The all-time favorite pork, slow smoked for hours.	
BRISKET (sliced or chopped)	\$16 lb
Dry rubbed with our signature rub and smoked for hours	
PORK RIBS (two bones)	\$14 lb
Fall-off-the-bone ribs slow smoked to perfection	
CHICKEN (sliced or chopped)	\$10 lb
Tender juicy chicken marinated in our signature marinade	
TURKEY BREAST (sliced or chopped)	\$14 lb
Tender maist turkey brined, dry rubbed, and slow smaked	

PER PLATE

(served with cornbread)

ONE MEAT & ONE SIDE	\$1
One meat and one hot or cold side of you	ur choice
ONE MEAT & TWO SIDES	\$1
One meat and two hot or cold sides of yo	our choice
ADDITIONAL MEAT (per plate)	\$
Any additional meat of your choice	

BEVERAGES

ONE GALLO	N - ICED TEA	\$
ONE GALLO	N - LEMONADE	\$7

HOT SIDES

HASHBROWN CASSEROLE \$50 Full Pan / \$30 Half Pan
The ultimate cheesy, flavorful, comfort food

AU GRATIN POTATOES \$50 Full Pan / \$30 Half Pan
Thinly sliced potatoes baked in a decadently rich, creamy sauce

BAKED BEANS \$50 Full Pan / \$30 Half Pan Rich, flavorful beans baked in a tangy, sweet, and savory sauce

SMOKED MAC & CHEESE \$50 Full Pan / \$30 Haif Pan
Creamy blend of three cheeses infused with a rich, smokey flavor

SMOKED CORNBREAD \$50 Full Pan / \$30 Half Pan
Delicious honey corn bread

Full Pan: Feeds 40-45 People

Half Pax: Foods 20-25 People

All catering orders include signature sauce, paper plates, plastic utensils, napkins, and cups if beverages ordered.

COLD SIDES

Cucumber, Tomato, Onion Salad

Ambrosia Fruit Salad

Refreshing salad in a tangy v	eshing salad in a tangy vinaigrette dressing	
Creamy Cucumber Salad	50	
Nostalgic creamy flavorful so	ilad	
Potato Salad	58	
Creamy, tangy salad with a s	imple classic dressi	
Macaroni Salad	50 (
Classic salad with a rich and	creamy dressing	
Cole Slaw	\$8	
Epitome of a good creamy slo	aw .	
3 Bean Salad	\$8	
3 types of beans tossed in a dressing	delicious, tangy	
Cowboy Caviar	58	
Midwestern take on salsa witi	h beans and corn	

Traditional creamy fruit salad like grandma made



