

# BATCHELOR'S PAD BBQ

## Catering Menu

**STEP 1** *The Meat* **\$20/pp CHOOSE 1**  
**\$23 & \$25/pp CHOOSE 2**

2-Timing Brisket  
Honey Pulled Pork  
Caj'n Smoked Turkey  
Honey Glazed Ribs

**STEP 2** *The Sides* **\$20 & \$23/pp CHOOSE 1**  
**\$25/pp CHOOSE 2**

Sweet Jalapeno Slaw  
GSD Beans (Cowboy Beans)  
Mac N Cheese  
Not your Mama's Potato Salad  
Seasonal Option

**STEP 3** *The Dessert* **CHOOSE 1 FROM EACH SECTION**

Smoked Bourbon Pecan Pie  
Banana Pudding  
Carmel Apple Pie  
Icebox Cheesecake (Gluten Free)

All Meals include  
Cornbread and our  
choose of our BBQ  
sauces.



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## WELCOME SOCIAL

(IF YOU WOULD LIKE TO RENT OUR VENUE IT'S A MINIMUM OF 3 HOURS)

### *The Beef*

CHOOSE 1 FROM EACH SECTION

#### **Mini Burger Sliders**

Our Fresh Ground Sirloin and Brisket patty, served on a Kona roll topped with Blackberry Aioli and Mixed Greens

#### **Burnt End Skewers**

Slow smoked Beef, cubed and smoked again in brown sugar and bourbon, then finished with Gabe's State BBQ

### *The Pork*

CHOOSE 1 FROM EACH SECTION

#### **Honey Pulled Pork Sliders**

Slow Smoked Pork finished with a Honey Glaze, pulled and served on a Kona roll topped with a Bread & Butter pickle then drizzled with Rootbeer BBQ

#### **Smoked Pork Belly Street Tacos**

Smoked Pork Belly served in a corn tortilla topped with cabbage mix and fresh grilled Pineapple Salsa.

### *The Other Stuff*

CHOOSE 2 FROM EACH SECTION

#### **Smoked Chicken & Pecan Crustini**

Smoked Chicken mixed with Pecans & our Signature Blackberry Aioli served on toasted Noble bread minis topped with micro greens

#### **Smoked Gouda Mac n Cheese Shooters**

Our signature Mac n Cheese served in shooters topped with fresh bread crumbs and shered gouda

#### **2-Time Champ Mini**

Our 2-Time Champ Vegan Chili served in a Ramican topped with Mary's Famous Cornbread