



Big Rascal BBQ 2 Course Catering Service Menu

Contact: (352)732-0344 or smokin@bigrascalbbq.com

Serving amazing food and experiences to ALL of greater central Florida!

50+ headcount minimums please. Additional travel charges may apply outside local service area.

All of our meats are hand trimmed & slow smoked to perfection.

Our sides & sauces are made from scratch & our bread is fresh baked in house.

Don't settle for average! Let our expert catering service impress your guests!

All prices per person unless otherwise stated



Step 1: Choose Your Appetizer(s)

APPETIZER STATION

1 Appetizer	\$6
2 Appetizers	\$8
3 Appetizers	\$10

Standard Appetizers

Buffalo Wings

Chicken wings slow smoked, and then flash baked or fried and tossed in our very own buffalo sauces.

Dry Rub Wings

Chicken wings slow smoked and then flash baked or fried and tossed in our very own dry rubs.

Vegetables with dip

Assortment of fresh veggies served with various dressings.

Fresh Fried Chips and Variety of Salsas

Corn Tortillas hand cut and fried in house served with both our own salsa roja and salsa verde.

Cowboy Caviar

A salad consisting of roasted corn, peppers, onions, jalapeno, cannellini beans, tossed in a cilantro lime, often eaten as a dip accompaniment to tortilla chips and salsa.

Loaded Potato Skins

Potato Skins loaded with shredded cheese, bacon, and sour cream.

Cowboy Corn

Sweet corn kernels, cream cheese, bacon, and jalapenos rolled into a ball, breaded and fried to a crisp.

Premium Appetizers

Assorted Fresh Fruit

Assortment of seasonal fresh fruits in decorative display.

Cream Cheese Firecrackers

Cream cheese, bacon, and diced jalapeno stuffed in a savory shell and baked to perfection.

Franks in a Blanket

All beef franks wrapped in puff pastry dough and baked golden.

Cheese & Crackers

Variety of cheese and crackers.

Carolina Crunch Roll

Sushi rice, pulled pork, brined carrots, spicy mayo, & coleslaw rolled in roasted seaweed and topped with sesame seeds.

Holy Smokes Roll

Sushi rice, brisket, cream cheese, fresh cabbage, & spicy mayo rolled in roasted seaweed and topped with fresh jalapeno.

Smokin Hen Roll

Sushi rice, sweet pulled chicken, avocado, & cucumbers rolled in roasted seaweed and topped with wasabi mayo.

Shrimp Cocktail

Shelled cooked shrimp served cold with cocktail.

Burnt End & Roasted Pepper Skewers

Cubed Burnt Ends and roasted peppers served on mini skewers.

Redneck Scallops

Skewered scallops dusted with seasoned bread crumbs and our special rub, wrapped in a smoked bacon slice, and baked to perfection.

Custom Packages available. Please contact us for more details.

August 2026 Revision. Prices subject to change.

Step 2: Choose your Protein(s)

SMOKEHOUSE PACKAGES (3 hours included)

1 Meat with Service Line	\$21
2 Meat with Service Line	\$23
3 Meat with Service Line	\$25

Smokehouse Packages served with:

2 sides & fresh baked biscuit, kaiser roll, or corn bread.

Standard Meats

Quartered Chicken
Hand Pulled Pork in light sauce
Sliced Pork Loin
Sweet Pulled Chicken
Sausage

Premium Meats

St. Louis \$4+
Baby Back \$3+
Brisket \$4+
Burnt Ends \$4+
Turkey \$4+

Step 3: Choose Your Sides & Add Ons

Sides:

Smokehouse Beans
Fresh Cole Slaw
Jalapeno Sausage Mac & Cheese \$1+
4 Cheese Mac & Cheese \$1+
Southern Green Beans
Collard Greens
Mashed Sweet Potatoes
Red Beans & Rice
Macaroni Salad
Potato Salad \$1+
Brunswick Stew \$2+
Garden Salad or Caesar Salad \$2+
Mixed Greens Salad \$3+

Add Ons:

Fresh Brewed Tea & Lemonade \$3+
Canned Sodas, Water, & Fresh Brewed Teas \$4+
Additional Side \$1.5+
Fresh Baked Cookies \$1.5+
Fresh Baked Seasonal Cobblers (Feeds 25 people) \$30-40 each
Service Line Tablecloth (Choose from colors in stock) \$25
Black tie dress code \$20 per server
Disposable Fine China Dinnerware \$5+
Additional Service Hour per server \$35

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