



Big Rascal BBQ
Expert 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

GRILL OUT PACKAGES

Let us come out with our grills and griddles to cook for your event! Served with 2 sides unless noted. (2 hours service included)

Grilled Burgers with custom toppings bar **\$21**

100% real ground beef patties pressed in house, served with a gourmet variety of house made pickles, classic burger trimmings, and many delectable sauces.

Burnt End Cheesesteak Hoagies **\$23**

Shaved burnt ends seared with caramelized onions and topped with swiss cheese. Served on a fresh housemade hoagie.
Add sweet peppers and mushrooms +\$3

Grilled Sausage Hoagies with custom toppings bar **\$21**

Smoked and seared pork sausages served with raw and grilled onions, saurkraut, housemade pickles, shredded cheese and delicious sauces.
Add housemade jalapeno nacho cheese for +\$2

Smokehouse Tacos **\$23**

100% real ground beef and chicken served in your choice of: traditional with cilantro, onion, cotija. Or American with lettuce, tomato, and shredded cheese.
Both options are served with our housemade salsas. Add cowboy caviar for only +\$4

Smashed Baked Potatoes with custom toppings bar (no sides) **\$26**

Fresh baked potato, smashed and seared on the griddle and loaded with toppings.

Sizzling Fajita bar **\$24**

Your choice of chicken or steak (+\$6) with peppers, onions, warm tortillas, and various salsas.

Boneless ribeye pork chops topped with fruit compote **\$28**

10 oz Boneless pork ribeye chops grilled to perfection and topped with our very own fruit compote (cherry, apple, or blueberry).

Hand Cut Steaks **Market Price**

Cuts: NY Strip, Ribeye, Porterhouse, T-Bone, Fillet, and Tomahawk. Topped with our in-house made compound butter.

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	\$2+
Canned Sodas, Water, & Fresh Brewed Teas	\$3+
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	\$4+
Additional Service Hour per server	\$35

Custom Packages available. Please contact us for more details.

August 2026 Revision. Prices subject to change.