

Catering Menu

Snacks

Smoked and Fried Jumbo Wings

with choice of sauce (per dozen)	\$39
Burnt Endz (half tray)	. <mark>\$119</mark>
Hush Puppies with Hot Honey (dozen)	

Sauces

Bark Sweet Table, Alabama White, Asian Spiked BBQ, Carolina MOP, Spicy BBQ

Cup.....\$5 Pint.....\$9 Quart.....\$17

Meats

Prime Beef Brisket (sliced or wh	nole)\$240	
St. Louis Ribs (per Rack)	\$37	
Half Jerk Chicken (quartered)	\$11	
Carolina Pulled Pork or Pulled Chicken		
Quart \$40Half Pan \$105	Full Pan \$210	
serves: 12-15 gues <mark>ts</mark>	24-30 guests	

Sides

Baked Mac & Cheese, Boston Baked Bean, Collard Greens, Potato Salad, Good Slaw, Cucumber Salad Pint...\$8 Quart...\$16 Half Pan...\$40 Full Pan...\$80 serves: 12-15 guests 24-30 guests



Cowboy Caviar Salad mixed greens topped with black beans, black eyed peas, toasted corn, red onion, tomatoes, avocados, peppers, cilantro tossed with herb vinaigrette

Half Pan... \$40 Full Pan...\$80 Caesar Salad with cornbread croutons Half Pan... \$35 Full Pan...\$70 serves: up to 20 guests & up to 40 guests Add-Ons

Cornbread (per slice)......\$ 2 Potato Sandwich Rolls (dozen).....\$16 Potato Slider Rolls (dozen)......\$ 8 S'Mores Cookies (dozen)......\$30 Don't forget to ask Janice about our Seasonal Dessert offerings.



To guarantee Your Catering spot, please contact Janice 508.720.2275

Inquiries may be made via email to Janice@BARK-BBQ.net for pricing and availability.

All orders will be assigned a time of pick up with Janice during scheduling.

Prices subjec to change. Please visit **www.BARK-BBQ.net** for the current pricing.

*Before placing order, please inform Staff if anyone in your party has Food Allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.