## Twins BBQ Catering Menu call 573-315-96491

## **MEATS**

BRISKET - \$19 LB

PULLED PORK - \$14 LB

CHICKEN - \$14 LB

HALF CHICKENS - \$8

ST. LOUIS RIBS - \$28

TURKEY BREAST - \$18 LB

Our slow smoked Texas style brisket is smoked over post oak and hickory wood for 14hrs to give it that great smoky flavor and delicious bark.

Our smoked pork butts are smoked with mesquite and hickory wood and rubbed with our famous pork rub.

Our smoked chicken thighs are full of flavor and is tender and juicy with our SPG rub.

Our half chickens are smoked hot and fast over hickory and post oak wood for that juicy flavor and crispy skin.

The best cut of spare ribs is the St. Louis Style cut ribs. These ribs are huge and full of smoky flavor. rubbed down with our famous pork rub

Our smoked turkey breast is smoked to a juicy and tenderness perfection.

## SIDES

MAC N CHEESE
1/2 PAN-\$40 FULL PAN-\$75

GREEN BEANS
1/2 PAN-\$25 FULL PAN-\$45

COWBOY BEANS 1/2 PAN-\$40 FULL PAN-\$75

KERNEL CORN
1/2 PAN-\$25 FULL PAN-\$45

POTATO SALAD

COLESLAW 1/2 PAN-\$30 FULL PAN-\$55 Our homemade creamy Mac n Cheese is the best you'll ever eat!

Our delicious green beans is cooked with garlic buteter, bacon bits and topped with our Parmesan seasoning

Our cowboy beans are slow cooked with brown sugar, Carolina bbq sauce, cooked bacon and pulled pork.

Our flavorful whole kernel corn is cooked with garlic butter and our Parmesan herb seasoning.

Our deluxe potato salad is a creamy mayo based salad that is delicious.

Our creamy slaw is made with a kentucky slaw and a creamy sauce full of flavor.

## **EXTRAS**

NAPKINS/CUTLERY / PLATES

**DESSERTS** 

**BEVERAGES** 

We can provide these items for an extra charge depending on the quantity

Gooey Butter Cake, Chocolate Cake, Butter Pecan Pie, Assorted Cookies or any special requests.

We offer soft drinks, sweet tea, unsweetened tea, lemonade, bottled water or alcoholic beverages.