



# **CATERING MENU AND SERVICES**

**Eastern Beast Barbecue is rooted in the Central Texas tradition of barbecue...  
High-quality meats, locally-sourced ingredients, and slow smoking over  
oak-wood fires. Our seasonings, sauces and sides are all made in-house.  
We are a community-focused business built on word-of-mouth  
recommendations -- We stand behind our product and service 100%.**

## **DROP-OFF CATERING**

**Choose the number of meats and sides that fit your appetite and budget from the  
menu below. We drop it off hot and ready to eat at a location and time of your  
choosing, help you set up your buffet, then we're outta there...**

**Easy peasy, lemon-squeezy.**

<b>PRICE PER PERSON</b>	★	<b>50 PERSON MINIMUM</b>		
		<b>TWO SIDES</b>	<b>THREE SIDES</b>	<b>FOUR SIDES</b>
<b>TWO MEATS</b>	<b>22.99</b>	<b>24.99</b>	<b>26.99</b>	
<b>THREE MEATS</b>	<b>27.99</b>	<b>29.99</b>	<b>31.99</b>	
<b>FOUR MEATS</b>	<b>32.99</b>	<b>34.99</b>	<b>36.99</b>	

**PRICE INCLUDES PLATES, PLASTICWARE, NAPKINS, SAUCES, BREAD & PICKLES  
STAFFED BUFFET SERVICE AND CARVING STATION AVAILABLE... ADDITIONAL FEES APPLY.**

**CALL US! 570-229-4364**



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Choose your smoked meats and scratch-made sides from the menu below:

## MEATS



## SIDES

### BLACK ANGUS BRISKET

The crown jewel of Texas barbecue

### PULLED PORK

Served with red vinegar pepper sauce

### PORK SPARERIBS

Light pepper & scratch-made BBQ sauce

### TURKEY BREAST

Tender, juicy, kiss of pepper and smoke

### PORK BELLY BURNT ENDS

A Texas meat-candy classic, sweet & savory

### CHICKEN LEG QUARTERS

Original BBQ or Alabama White Sauce

### TEX-CZECH SAUSAGE

House-made Central TX smoked sausage

### SWEET SLAW

Crunchy, colorful, house-made vinaigrette

### LOCKHART POTATO SALAD

Creamy mustard dressing, chopped pickles

### BOURBON PIT BEANS

Smoked three-bean blend, bacon, molasses

### SMOKED MAC N CHEESE

Deep onion roux, cheddar, panko topping

### CAJUN TRINITY RICE

Seasoned long grain rice, Cajun trinity

### MEX. STREET CORN SALAD

Sweet corn, creamy cilantro-lime dressing

### SWEET CORN BREAD

Fresh baked and heavenly

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## ADDED CATERING SERVICES

ADDITIONAL TERMS AND FEES APPLY... CALL FOR PRICING AND AVAILABILITY.

### STAFFED BUFFET

Let our trained catering staff do the work of setting up your buffet, serving your guests for a two-hour service, and packing any leftovers for you.

### CARVING STATION

Whole meats like our Angus brisket or smoked turkey breast are fresh-sliced on our cutting block in front of your guests. It doesn't get any juicier.



## EASTERN BEAST FOOD TRUCK



Nothing makes an event more memorable than great barbecue... except great barbecue served out of a badass food truck. Put the Beast Truck at the center of your next event.

## ORDERING TIPS & INFO

#### When should you book your event?

- Catering orders should be placed at least two weeks in advance of event date and subject to availability.
- **50 person minimum.** If you have less people coming to your event, remember there are no better leftovers than BBQ!

#### Deposits

- A 50% deposit is required to secure your event date and pricing.
- Balance and final head count are due one week before event.

#### Order changes and cancellations

- We are happy to make any changes to your chosen menu up to one week in advance of your event date, and we will try to accommodate changes up to 48 hours before.
- Full refund of deposit for orders canceled at least 30 days in advance of the event.

#### Pricing

- 6% PA sales tax will be applied to order total. Menu prices subject to change.

#### Payment

- Deposits and balances may be paid by cash, check or credit card (3% service charge for credit card transactions.)

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