

Bigga's BBQ

Texas Sized Catering

(Exclusive Pricing for 20 Person Minimum)

The Meats

BLACK ANGUS BRISKET

Smoked 18 hours on Post Oak seasoned with our custom 7 salt and 7 peppercorn black garlic blend.

PULLED PORK SHOULDER (10 Person MIN)

Smoked 14 hours on Post Oak injected and rubbed with our custom savory pork blend of spices.

PORK SPARE RIBS

Smoked low and slow on a mixture of Pecan and Apple seasoned with our custom rib rub.

SMOKED CHICKEN 1/4's

Your choice of leg quarters or whole and spatchcocked & injected with citrus and rubbed with our custom spice blend.

SMOKED TURKEY

Spatchcocked and injected with a robust blend of Cajun spices and rich creamy butter.

ALL BEEF PREMIUM SMOKED SAUSAGE

Ground brisket with a blend of custom spices and smoked to perfection.

JERK CHICKEN

Jerked leg quarters or whole and spatchcocked
Marinated for 48 hours in Bigga's Authentic Jamaican jerk seasoning.

BACON WRAPPED STUFFED CHICKEN THIGHS

Farm fresh chicken thighs seasoned with our custom spice blend and stuffed with cornbread stuffing, wrapped in bacon and smoked to perfection.

BACON WRAPPED SMOKED MEATLOAF

Delicious Seven Seas Meatloaf made of fresh ground brisket and pork sausage stuffed with a 4-cheese blend wrapped in a bacon weave and smoked to perfection.

BIGGA'S CURRY CHICKEN

Fresh farm raised chickens cooked slow in Bigga's authentic Jamaican curry sauce w/ baby new potatoes.

SMOKED CHICKEN & DUMPLINGS

Moist and tender chicken thighs smoked over Pecan seasoned with our custom herb blend and slow cooked with fresh carrots and handmade dumplings.

PULLED PORK ENCHILLADAS

Our delicious and smoky pulled pork wrapped in flour or corn tortillas with a bed of cheeses and Jesse B's amazing enchilada sauce

Side Dishes

BIGGA'S SMOKED GOUDA MAC

4 cheese blend cooked down in a rich creamy roux with thick cut bacon topped with panko and smoked till beautifully brown and bubbly.

JESSIE B'S POTATO SALAD

Hands down our best side-dish w/ hard boiled eggs unless requested

DIRTY RICE

Fresh herbs and Cajun spices simmered down in our Seven Seas Sausage blend with long grain rice.

SPANISH RICE

Latin seasonings and fresh herbs stewed in a rich tomato broth with long grain rice and saffron.

COCONUT RICE AND RED BEANS (Rice & Peas)

Creamy coconut milk and red beans simmered slow with fresh thyme, garlic, scotch bonnet and Caribbean spices, a staple at any Jamaican meal.

GREEN BEAN CASSEROLE

Fresh green beans slow cooked in bacon and fresh garlic Tossed in our creamy chicken reduction and baked till golden brown.

CUBAN STYLE BLACK BEANS w/ WHITE RICE

Smoked pork shanks and black beans slow cooked in an adobo spice blend.

BIGGA'S CHARRO BEANS

Smoked pork shanks and pinto beans slow simmered in our Latin spice blend, A meal all on its own.

Beverages

All orders include a choice of Sweet and Unsweet Tea

Pricing

1 MEAT PLATE WITH 2 SIDES- 6-8 oz per serving

includes sliced onion, pickles and BBQ sauce
\$12.00 per person.

2 MEAT PLATE WITH 2 SIDES- 8-10 combined oz per serving

includes sliced onion, pickles and BBQ sauce
\$14.00 per person.

3 MEAT PLATE WITH 2 SIDES- 10-12 combined oz per serving

includes sliced onion, pickles and BBQ sauce
\$17.00 per person.

Fees (Non Required Services)

- **Disposable Servings Utensils, Plates and Cups-** \$20 for every 25 guests
- **Serving Fees-** \$75/HR for parties up to 50 guests, \$100/ HR for parties up to 100 guests, \$150 for parties up to 200 guests.