

Smoked and Chopped Catering Menu

Meat by the Pound

Brisket \$22/lb. **Minimum 1lb order**

Chopped or Sliced

Whole Chicken \$22

Chopped Chicken \$16 per lb.

Quarter Chicken \$5 per piece

Chicken Breast \$8 per piece

Beef Sausage \$4.50 per 1/4lb link

Smoked Salmon 1-2lb filet \$Market price/lb

Smoked Catfish Filet \$Market price/filet

Beef Bacon \$11 per lb

Pitmaster Specialties

Sloppy BBQ Joe Half Tray \$40 / Full Tray \$75

All Beef Chili Half Tray \$45

Cabbage Rolls Half Tray \$45

Smoked Kibbeh Balls \$4 per piece

Chopped Beef Slider \$3

Chopped Chicken Slider \$2.50

1lb serving of brisket will feed 3-4 adults

We use USDA prime grade Angus Halal Beef. On site staffed catering is available and pricing varies by time and staffing needs. Please contact smokednchopped@gmail.com for more information.

All orders need to be placed at least 48 hours in advance.

Baked Potato come with chives, cheddar cheese, butter, sour cream

Baked Potato \$4

Chopped Brisket \$10

Chopped Chicken \$9

Chopped Beef Sausage \$9

Chili \$8

Fat Rob Tate \$15 (Chopped Beef, Chopped Sausage, and Beef Bacon)

Sides

Pint \$6/ Half tray \$35 / Full tray \$70

Ranch Style Beans

Cole Slaw

Potato Salad

Cream Corn

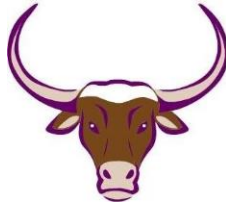
Dirty Rice

Sauce

1 cup (regular or spicy) \$3

1/2 gallon BBQ sauce (regular or spicy) \$15

1 gallon BBQ sauce (regular or spicy) \$25



Breakfast

Breakfast taco: Minimum order ½ dozen

Brisket & Egg \$4

Beef Bacon & Egg \$3.75

Breakfast Sausage & Egg \$3.25

Egg & Potato \$2.50

Egg & Salsa \$2.50

All tacos include salsa on side

Kolache: Minimum order ½ dozen

Brisket/Egg /Cheese \$3.75

Brisket/Cheese \$3.50

Beef Bacon/Egg/Cheese \$3.25

Beef Bacon/Cheese \$3.25

Breakfast Sausage/Egg/Cheese \$3

Egg/Potato/Cheese \$2.75

Egg /Salsa/Cheese \$2.75

Egg/Cheese \$2.75

*We accept special request (build your own). Pricing varies contact smokednchopped@gmail.com for more information

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