

BBQ King Catering Menu

Contact us for customized pricing for your entire event.*



Pig Roasts

Roasts include a fully dressed hog which is seasoned with our award winning rub, BBQ Sauce and Injection. Then it is slow roasted over a natural Oak and Hickory charcoal fire and seasoned with fruit wood of your choice (Apple, Cherry or Sugar Maple). The roast comes with our famous BBQ Baked Beans, Roasted Sweet Corn (seasonable) and our homemade corn bread muffins.

Small Roast 50-75 people \$1095.00 Medium Roast 75-125 people \$1295.00 Large Roast 125-200 people \$1495.00

All above roasts include 2 hour arrival before event, carving, and buffet style service.

Buns, plates, napkins, and disposable silverware are also included.

BBQ Packages

Packages include choice of 2 Sides, Buns, Sauce, and Utensils, 25 person minimum.

Little Piggy \$13.95/person

Choose one of our award winning meats – Fire Roasted Chicken, BBQ Pulled Pork or Smoked Beef Brisket. Add our famous Hickory Smoked Baby Back Ribs add \$9.95 per person.

Two Little Piggy \$16.95/person

Choose two of our award winning meats – Fire Roasted Chicken, BBQ Pulled Pork, or Smoked Beef Brisket. Add our famous Hickory Smoked Baby Back Ribs add \$9.95 per person.

The Whole Farm \$19.95/person

Get all of our award winning meats – Fire Roasted Chicken, BBQ Pulled Pork, or Smoked Beef Brisket. Your party will be the talk of the town with this package. Add our famous Hickory Smoked Baby Back Ribs add \$9.95 per person.



Meat by the Pound

Includes buns and sauce - minimum 5lb order

Awarding Winning BBQ Pulled Pork \$11.95lb

We start with a boneless pork butt shoulder that is dry rubbed with our award winning "Sweet and Smokey" spice rub, and then we slow cook it for 16 hrs until it is tender and juicy. Choose from our award winning BBQ Sauce or southern style vinegar sauce with slaw.

Smoked BBQ Beef Brisket \$14.95lb

We hand select our prime beef briskets that are seasoned with our famous BBQ Rub and injected with our own homemade marinade. Then we smoke it over a mesquite fire for 18-20 hours until it is ready to melt in your mouth.

BBQ Baby Back Ribs \$19.95 per Slab

We start with our hand trimmed meaty baby back ribs that are rubbed with our award-winning BBQ Rub and then smoked over our natural Oak and Hickory fire until they are ready to fall off the bone. Then they are slathered with our famous homemade BBQ Sauce.

West Coast Tri-Tip \$15.95lb

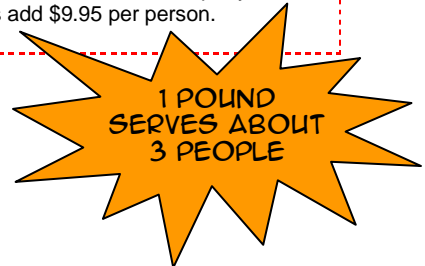
Our hand selected prime Beef Tri-Tip is marinated and seasoned with our special blend of herbs and spices, then grilled to perfection over our natural wood fire.

Roasted Beer Can Chicken \$13.95 per Whole Roaster

We start with our farm raised whole chickens that are seasoned with our award winning BBQ Rub and then injected with your favorite beer and roasted to perfection over our natural charcoal grill. They are served with a golden brown crispy skin and tender juicy center. **This ain't your mama's chicken!**

Hot Dogs and Hamburgers \$9.95 per Person

Custom Steak and Chop Package or Surf and Turf - Call for Pricing*



-Always Fresh/Never Frozen-

BBQ King Charcoal Company—P.O. Box 235 Woodstock, IL 60098
815/338-3477 Office 815/405-7552 Cell www.bbqkingcharcoal.com

* Prices are subject to change. Please give us at least 48 hours to accommodate orders or changes to your order.



Salads & Side Dishes

Also available in pans or per pound. Call for pricing.*

BBQ Baked Beans- \$1.95 per person

We start with Hickory Smoked bacon, and then we add ground sirloin, some beans, BBQ sauce and a few of our special secret spices and you have the best baked beans you have ever had.

Corn Bread Muffins- \$1.00 per person

Homemade from scratch with a few special twists, add kernelled corn to make double corn bread.

Roasted Sweet Corn- \$1.00 per person

Roasted to perfection and dripping with rich creamy butter and your choice of garlic salt, kosher salt, or a blend of special seasonings.

Homemade Slaw- \$1.25 per person

Our original recipe starts with fresh cabbage and carrots that are blended with our own creamy dressing, and is spiced to perfection for your enjoyment.

Potato Salad- \$1.95 per person

Homemade with fresh red potatoes, hard boiled eggs, fresh red onion, celery, and bacon, then blended with mayonnaise, and spiced to perfection.

Fried Potato Salad-\$1.95 per person

This is the one you have been looking for. Fried potatoes with a blend of onions, bacon, hard boiled eggs, celery, and our own buffalo sauce.

Asiago Pasta Salad-\$2.95 per person

We start with fresh pasta then add black olives, sun dried tomatoes, roasted red peppers, hard salami, and Asiago cheese all blended in our homemade Italian dressing.

Tomato Mozzarella Salad-\$2.95 per person

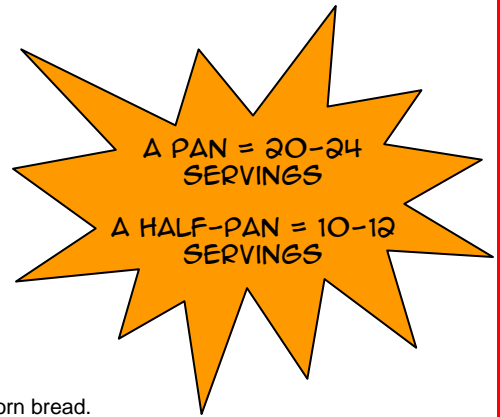
Freshly sliced mozzarella cheese placed on top of red ripe tomatoes then seasoned with salt pepper and basil before drizzling on balsamic vinegar. *Mama Mia!*

Strawberry/Orange Walnut Salad \$2.50 per person

A fresh mix of greens is combined with strawberries, and oranges then topped with walnuts or roasted almonds. Add our homemade Raspberry vinaigrette and/or blue cheese and you have the perfect summer salad.

Fresh Fruit Salad- \$2.95 per person

Pick some or all of your favorite fruits and we will slice them and mix them with your choice of Vanilla, Strawberry or Plain Yogurt then add a hint of cinnamon and brown sugar, and finally top it off with our all natural granola.



Serve It Up

Need servers at your event? Hire our **friendly staff**.

Set It Up

We also offer **delivery & setup**.

Or Pick It Up

Just want to pick it up yourself? Ask about purchasing **warming pans & thermal packaging**.



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