



DINOSAUR

BAR-B-QUE


PRIVATE EVENT CATERING

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246 W WILLOW ST, SYRACUSE, NY 13202

☆☆☆ True Blue BAR-B-QUE ☆☆☆

OUR QUALITY COMMITMENT

- ★ We cook our meats long, low & slow, fresh throughout the day, using regional hickory & oak.
- ★ We exclusively use U.S.D.A. Prime Brisket. 
- ★ Our chickens are antibiotic free and cage-free. Our pork is all natural.
- ★ Our sides are always fresh and homemade.
- ★ If there's a pink ring around your meat, don't fret. It is a result of our smoking process.

PRIVATE EVENTS

We offer 2 private event spaces. Both provide handicap accessibility, wireless internet, A.V. equipment rentals and bluetooth connectivity or house music.



MAIN ROOM

SEATS UP TO 80, FULL PRIVATE BAR

Monday - Thursday night / Sundays **250**

Friday night / Saturdays **400**

Monday - Friday daytime **25** per hour



WILLOW ROOM & PRIVATE BALCONY

SEATS UP TO 35, PRIVATE BALCONY,
PRIVATE BAR, SEPARATE RESTROOM

Monday - Thursday night / Sundays **150**

Friday night / Saturdays **250**

Monday - Friday daytime **25** per hour

ENTIRE UPSTAIRS

Monday-Thursday night / Sundays **400**. Friday night / Saturdays **500**.

BEVERAGES / BAR PLANS

We offer a full selection of beverages for on-premise events. It is our responsibility to comply with and enforce all alcohol service laws of New York State. Bartender(s) will be included with Open Bar packages.

There will be a bartender charge of \$20 per hour per bartender for cash bar or consumption bar.

OPEN BEER & WINE BAR

1 hour **\$20** per person

2 hour **\$27** per person

3 hour **\$34** per person

4 hour **\$40** per person

OPEN BEER, WINE & LIQUOR BAR

1 hour **\$22** per person

2 hour **\$29** per person

3 hour **\$36** per person

4 hour **\$42** per person

PICK-A-PLAN

SANDWICH PLAN ★ \$17 per person | \$18 per person brisket
Choice of 1 Pit-Smoked Entree, 2 Homemade Sides & Sandwich Rolls.

BBQ DUO ★ \$24 per person
Choice of 2 Pit-Smoked Entrees, 2 Homemade Sides & Cornbread.

BBQ TRIFECTA ★ \$28 per person
Choice of 3 Pit-Smoked Entrees, 2 Homemade Sides & Cornbread.

CADILLAC PACKAGE ★ \$38 per person
Choice of 2 Starters, 3 Pit-Smoked Entrees, 3 Homemade Sides & Cornbread.

Prices are subject to change at any time. Tax not included. All packages include: Fountain soda and coffee.

*15% Admin Fee will be applied for various operational catering costs. It is not a gratuity.

Tipping your staff for great service is always appreciated.

PIT-SMOKED ENTREES

PULLED PORK

PRIME BRISKET

ST. LOUIS-CUT RIBS

BBQ BEEF TENDERLOIN ^{\$6} surcharge

PULLED CHICKEN

JALAPEÑO CHEDDAR

HOT LINK SAUSAGE

BBQ CHICKEN MIXED
QUARTERS

BONELESS CHICKEN BREAST

SMOKED TURKEY

BBQ SALMON ^{\$4} surcharge

VEGETARIAN

PORTOBELLO
SLOPPY JOE

PORTOBELLO
STACK

PIT SMOKED
IMPOSSIBLE MEATLOAF

★ SIDES + SALADS ★

HOT

★ BLACK BEANS & RICE

★ CAJUN CORN

★ MASHED POTATOES WITH GRAVY

★ BBQ BEANS

WITH PULLED PORK

★ SYRACUSE SALT POTATOES

WITH CAJUN GARLIC BUTTER

★ MAC & CHEESE

★ SIMMERED GREENS

WITH SMOKED TURKEY

★ A.K. CHILI

COLD

★ CHOPPED SALAD

★ MACARONI SALAD

★ HARLEM POTATO SALAD

★ TOMATO CUCUMBER
SALAD

★ CRISPY COLESLAW

★ ORZO SALAD
W/ ROASTED VEGETABLES

STARTERS

BAR-B-QUE CHICKEN WINGS

Spice-rubbed, pit-smoked, grill finished, with blue cheese dressing, & celery sticks
\$19 per dozen

🔥 Honey BBQ 🔥 K-Pow KOREAN 🔥🔥 Hello Buffalo 🔥🔥 Wango HABANERO 🔥🔥 Garlic Chipotle

DINO SLIDERS

- ★ Pulled Pork w/ Pickles \$5 ea
- ★ BBQ Pulled Chicken \$5 ea
- ★ Brisket w/ Pickled Onions \$6 ea

FRIED GREEN TOMATOES

Crispy fried, Pecorino Romano & cayenne buttermilk ranch dressing.
\$10 for 5 pieces

**GUACAMOLE &
FIRE ROASTED SALSA**
with crispy tortilla chips.
\$4 per person (10 person min)

CREOLE DEVILED EGGS
Cajun spiced topped
with chives.
\$19 per dozen

**SEASONAL
VEGETABLE TRAY**
An assortment of roasted & raw
seasonal vegetables served with
our house-made dressing.
\$60 (serves 25)

DRUNKEN *Spicy* SHRIMP BOIL
Spicy beer boiled, **PEEL & EAT**. Served **COLD** with
habanero cocktail sauce. \$28 per pound (25 shrimp)

BEVERAGES

FRESH BREWED ICED TEA
\$20 1 gallon
Southern Sweet or Unsweetened

FRESH SQUEEZED LEMONADE
\$20 1 gallon

DESSERTS

***Homemade* PIES**
Serves 8-10

- ★ Chocolate Ice Box \$25 each
- ★ Key Lime \$30 each
- ★ Chocolate Peanut Butter \$40 each

ASSORTED *Fresh* BAKED COOKIES
\$1.5 each

DOUBLE CHOCOLATE BROWNIES
\$2.5 each

TRIPLE BERRY TOPPED CHEESECAKE
\$40 each serves 12

★ HELPFUL HINTS ★

WHEN SHOULD YOU BOOK YOUR EVENT?

Private Events are booked on a first come first reserved with a deposit basis. Call early for best availability, but please check in for last minute parties. If we can make it happen, we will.

CHANGES TO AN ORDER

We are happy to take any changes during office hours with at least 48-hours notice.

PRICING

Prices are subject to change at any time.

DEPOSITS

Main Room or Entire Upstairs 500. Willow Room 300.

CANCELLATIONS For Private Events

- ★ No penalty is charged for cancellations with at least 30 days notice, but deposits will be retained.
- ★ We will retain 50% of the invoice total for events cancelled within 1 week of the event
- ★ We will retain 100% of the invoice total for events cancelled within 48 hours of the event
- ★ All charges for cancellations fees will be charged to the credit card on file or billed to clients on House Account status.

ORDER CONFIRMATIONS

Confirming your order with catering office staff is important for making your event a success. Unconfirmed orders will not be guaranteed. We cannot accept changes, cancellations, or confirmations through voicemail.

MISCELLANEOUS ITEMS

Food must be ordered from this menu with each booking, no outside food will be allowed except dessert from a bakery. Additional service charges will apply for bakery desserts.