



# DINOSAUR

## BAR-B-QUE

**PRIVATE EVENT CATERING**

**315.579.0400 ★ SYRCATERING@DINOBBQ.COM**

**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** ★ \$18.5 per person | \$20.5 per person brisket  
Choice of 1 Pit-Smoked Entree, 2 Homemade Sides & Sandwich Rolls.

**BBQ DUO** ★ \$26 per person  
Choice of 2 Pit-Smoked Entrees, 2 Homemade Sides & Cornbread.

**BBQ TRIFECTA** ★ \$31 per person  
Choice of 3 Pit-Smoked Entrees, 2 Homemade Sides & Cornbread.

**CADILLAC PACKAGE** ★ \$42 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	PULLED CHICKEN	BONELESS CHICKEN BREAST	
PRIME BRISKET	JALAPEÑO CHEDDAR HOT LINK SAUSAGE	SMOKED TURKEY	
ST. LOUIS-CUT RIBS	BBQ CHICKEN MIXED QUARTERS	BBQ SALMON \$4 surcharge	
BBQ BEEF TENDERLOIN \$6 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
- ★ HARLEM POTATO SALAD
- ★ CRISPY COLESLAW
- ★ MACARONI SALAD
- ★ TOMATO CUCUMBER SALAD
- ★ ORZO SALAD W/ ROASTED VEGETABLES

# STARTERS

## BAR-B-QUE CHICKEN WINGS

Spice-rubbed, pit-smoked, grill finished, with blue cheese dressing, & celery sticks

\$21 per dozen

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

### DINO SLIDERS

★ Pulled Pork w/ Pickles \$6 ea

★ BBQ Pulled Chicken \$6 ea

★ Brisket w/ Pickled Onion & Jalapeños \$7 ea

### FRIED GREEN TOMATOES

Crispy fried, Pecorino Romano & cayenne buttermilk ranch dressing.

\$12 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.

\$24 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 \$30 each

★ Key Lime \$30 each

★ Chocolate Peanut Butter \$40 each

### ASSORTED *Fresh* BAKED COOKIES

\$1.5 each

### DOUBLE CHOCOLATE BROWNIES

\$3 each

### TRIPLE BERRY TOPPED CHEESECAKE

\$45 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.