

DINOSAUR

★ BAR-B-QUE ★

CATERING MENU

SLOW SMOKED. HOMEMADE. DONE RIGHT.

585.325.9127 | rohcatering@dinobbq.com | www.dinobbq.com

SELECT-A-SERVICE

PICK-UP

Hot and ready to eat, or cold and ready to reheat.

DELIVERY

*10% administrative fee added. 10 guest minimum.

DROP-OFF WITH SERVERS

We set up and serve your guests so you can enjoy the party!

*15% administrative fee added. 35 guest minimum.

FULL SERVE

We bring our mobile BBQ pit for on-site cooking. Our pit crew will serve you buffet style.

*15% administrative fee added. 100 guest minimum.

*Admin Fees are for various operational catering costs and are not a gratuity. Tipping your driver and staff for great service is always appreciated. Distance charges may apply. If you have a food allergy or intolerance, please notify us when ordering. Food allergen information is available.

★ CATERING FOR 10 ★

HOUSE SPECIAL

Chicken and Ribs with 2 Homemade Sides, Cornbread

\$230 feeds 10, pickup only

BBQ SAMPLER

A sampling of Pulled Pork, Prime Brisket, Chicken, Ribs, 2 Homemade Sides, Cornbread

\$240 feeds 10, pickup only

PLANS

SANDWICH PLAN

Choice of Pulled Pork, Pulled Chicken, Turkey or Brisket, 2 Homemade Sides, Sandwich Rolls & House-Cured Pickles

- Pick-up or Delivery \$17 per person

BBQ DUO

Choice of 2 Bar-B-Que Meats, 2 Homemade Sides & Cornbread

- Pick-up or Delivery \$25 per person
- Drop off with Servers \$29 per person
- Full Serve \$31 per person

BBQ TRIFECTA

Choice of 3 Bar-B-Que Meats, 2 Homemade Sides & Cornbread

- Pick-up or Delivery \$30 per person
- Drop off with Servers \$34 per person
- Full Serve \$36 per person

BBQ CADILLAC

Choice of 2 Starters, 3 Bar-B-Que Meats, 3 Homemade Sides & Cornbread

- Pick-up or Delivery \$41 per person
- Drop off with Servers \$45 per person
- Full Serve \$47 per person

Meal plans include plates, utensils, napkins and serving utensils



A LA CARTE 'QUE



★ MEATS ★

- Pulled Pork **GF** \$24/lb.
- Pulled Chicken **GF** \$24/lb.
(BBQ **GF**, Jerk, or Buffalo **GF**)
- St. Louis-Cut Ribs **GF** \$34/rack
- BBQ Half Chicken **GF** \$14 each
- USDA Prime Beef Brisket **GF** \$34/lb.
+\$2 pp surcharge for any plan
- Jalapeño Cheddar Hot Link Sausage **GF**
\$20/lb. (5 links)
- Smoked Turkey **GF** \$24 lb.
(5 lb. min.)
- Mojito Boneless Chicken Breast **GF** \$8 each

VEGETARIAN 'QUE

- Pit Smoked Impossible Meatloaf \$35/lb.
(5 lb. min.)
- Portobello Sloppy Joe \$33/lb.
(2 lb. min.)

★ HOMEMADE SIDES ★

HOT

- BBQ Beans with Pork **GF**
- Salt Potatoes with Cajun Garlic Butter **GF**
\$6/lb. (serves 4)
- Mac & Cheese
- A.K. Chili
- Roasted Whipped Sweet Potatoes w/ nuts **GF**
- Simmered Greens with Smoked Turkey **GF**
- Cajun Corn **GF**

COLD

- Crispy Coleslaw **GF**
 - Macaroni Salad
 - Harlem Potato Salad **GF**
 - Chopped Salad **GF** \$3 per person
 - Tomato Cucumber Salad **GF**
 - Vegetable & Orzo Salad
- \$47/gallon (serves 20-25) or \$12/quart (serves 4-5)

STARTERS

- Creole Deviled Eggs **GF** \$24 per Dozen
- Guacamole & Fire Roasted Salsa with
Tortilla Chips \$4 pp (10 Person minimum)
- Seasonal Vegetable Tray **GF** \$60 (serves 25)
- Drunken Spicy Shrimp
\$28 per pound (25 shrimp)
Peel and eat, served cold with habanero cocktail sauce
- Bar-B-Que Chicken Wings **GF**
\$21 per baker's dozen

EXTRAS

- Cornbread \$15 Pan (20 Pieces)
- Sandwich Rolls \$6.5/dozen
- Slider Rolls \$5/dozen

DESSERTS

- Assorted Fresh Baked Cookies \$1.5 each
- Double Chocolate Brownies \$3 each
- Salted Caramel Cookie Bar \$6 each
- Chocolate Ice Box \$30 each
- Key Lime \$30 each
- Chocolate Peanut Butter \$40 each

BEVERAGES

- Pepsi Products 12 Oz. Can \$3 each | 2 L \$5.5
- Bottled Water \$3 each
- Fresh Squeezed Lemonade 1 gallon \$20
- Fresh Brewed Iced Tea 1 gallon \$20

GF = Gluten Free

Contact Us! →

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