



DINOSAUR BAR-B-QUE


PRIVATE EVENT CATERING

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99 COURT ST, ROCHESTER, NY 14604

☆☆☆ *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

Upstairs at the Dino is a private event space overlooking the Genesee River.

- ★ SEATS UP TO 50
- ★ PRIVATE RESTROOM
- ★ WIRELESS INTERNET
- ★ PRIVATE BAR
- ★ BLUETOOTH CONNECTIVITY OR HOUSE MUSIC
- ★ A/V EQUIPMENT RENTALS

Reservations are for a 4-hour duration. Saturday daytime events must end by 4:30pm and evening events can begin anytime after 6:00pm



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 ★ \$21

Choice of 1 Pit-Smoked Entree, 2 Homemade Sides, Sandwich Rolls and House Cured Pickles.

BBQ DUO ★ \$29 per person

Choice of 2 Pit-Smoked Entrees, 2 Homemade Sides & Cornbread.

BBQ TRIFECTA ★ \$34 per person

Choice of 3 Pit-Smoked Entrees, 2 Homemade Sides & Cornbread.

CADILLAC PACKAGE ★ \$45 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

BBQ CHICKEN MIXED QUARTERS

SMOKED TURKEY

PRIME BRISKET \$2 surcharge

BONELESS CHICKEN BREASTS

PULLED CHICKEN
BBQ or Jerked

ST. LOUIS-CUT RIBS

JALAPEÑO CHEDDAR
HOT LINK SAUSAGE

BBQ SALMON \$4 surcharge

VEGETARIAN

PORTOBELLO
SLOPPY JOE

PORTOBELLO
STACK

PIT SMOKED
IMPOSSIBLE MEATLOAF



SIDES + SALADS



HOT

- ★ MAC & CHEESE
- ★ CAJUN CORN
- ★ MASHED POTATOES WITH GRAVY

- ★ BBQ BEANS WITH PORK
- ★ A.K. CHILI
- ★ SYRACUSE SALT POTATOES WITH CAJUN GARLIC BUTTER

- ★ WHIPPED SWEET POTATOES WITH NUTS
- ★ SIMMERED GREENS WITH SMOKED TURKEY

COLD

- ★ CHOPPED SALAD
- ★ MACARONI SALAD

- ★ HARLEM POTATO SALAD
- ★ TOMATO CUCUMBER SALAD

- ★ CRISPY COLESLAW
- ★ ORZO SALAD W/ ROASTED VEGETABLES

★ EXTRAS ★

STARTERS

BAR-B-QUE CHICKEN WINGS

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

\$21 per baker's 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 \$7ea

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 DEVEILED EGGS

Cajun spiced topped
with chives.

\$24 per dozen

SEASONAL VEGETABLE TRAY

An assortment of 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)

DESSERTS

Homemade PIES

Serves 8-10

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

DOUBLE CHOCOLATE BROWNIES

\$3 each

BEVERAGES

FRESH BREWED ICED TEA

\$20 1 gallon

Southern Sweet or Unsweetened

FRESH SQUEEZED LEMONADE

\$20 1 gallon

★ 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. Tax not included in pricing.

DEPOSITS

Private Events 150.

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 canceled within 1 week of the event.
- ★ We will retain 100% of the invoice total for events canceled 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

We can suggest a rental company that can assist with special décor, linen rentals and A.V. equipment. Any additional services will be outlined on your contract and are subject to applicable taxes and administrative fees. We offer desserts from our menu and allow guests to bring in their own desserts from a bakery. Additional service charges may apply for bakery desserts.

If you have a food allergy or intolerance, please notify us when ordering. Food allergen information is available.