

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 1 Bar-B-Que Meat (Pulled Pork, Pulled Chicken or Brisket +$2 pp), 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

1 lb serves approximately 3–4 people

- Pulled Pork GF $24/lb.
- Pulled Chicken GF $24/lb.
  (BBQ GF, Jerk, or Buffalo GF)
- St. Louis-Cut Ribs GF $35/rack
- BBQ Half Chicken GF $14 each
- USDA Prime Beef Brisket GF $38/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
- Mac & Cheese
- 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
- Tomato Cucumber Salad GF
- Vegetable & Orzo Salad

$47/gallon (serves 20-25) or $12/quart (serves 4-5)
Chopped Salad: $3 per person, Salt Potatoes: $6/lb. (serves 4)

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
- 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!

585.325.9127 | rochcatering@dinobbq.com | www.dinobbq.com

DINOSAUR BAR-B-QUE