



## CATERING MENU

# BBQ Pit Package

Menu:

### ***Choose your meat!***

Smoked and sliced brisket / Smoked and pulled chicken thighs  
Smoked and Grilled St. Louis style pork ribs / Smoked and pulled pork  
(All dry rubbed with light BBQ. All sauce on the side)

### ***Choose your sauce!***

KC original BBQ / Korean BBQ / apple cider BBQ / Peach BBQ / Caribbean Jerk / Cajon BBQ / Angry fire BBQ

### ***Choose your sides!***

Roasted corn Red Mill grits / Baked beans with maple bacon Smoked gouda mashed potatoes / Cold pasta salad Italian style, tomatoes, fresh herbs, olives and feta / Grilled pineapple coleslaw Tajin fire roasted Corn / Grill master red potato parmesan wedges  
Shell Mac N cheese / Jalapeno smoked Gouda Mac N Cheese  
Grilled Watermelon salad / Sweet and savory cornbread  
Hawiaan king soft roles

**Appetizers:** Corn queso dip/ Mini Empanadas/ Spinach, artichoke queso dip

**Desert:** Assorted mini cheesecake- Guava, dulce leche / Tres leches mini cakes

**BBQ Pit Package \$18 per person. Includes: 1 meat, 2 BBQ, 2 Sides.**

**Add any meat for \$4 per person, add any side for \$3 per person  
appetizer and dessert are \$5 per person**

This menu is priced for platter and foil pan drop off. Buffet, plate, utensils and decoration charge is \$150 for every 50 people. Disposable/ 9in black gourmet plates, silver utensils, napkins and serving utensils and full service buffet provided with buffet charge. Rental available. Labor is +\$50 per hour per attendant. One attendant is required for every 50 people

V = Vegetarian, VE = Vegan, GF = Gluten-free, DF = Dairy-free options available Order online @ [www.Carepackageemp.com](http://www.Carepackageemp.com) or email [contactus@carepackageemp.com](mailto:contactus@carepackageemp.com)

