

Kelly's

BARBECUE

SMOKED MEATS

All catering orders include bread, onions, pickles, plates, napkins and service-ware for your party.

TEXAS BEEF BRISKET \$130 whole (feeds 15-20)

Our Signature Item - Smoked Beef Brisket rubbed with salt & cracked pepper, oak smoked for 15+ hours

COMPETITION PULLED PORK \$85/whole (feeds 15-20)

Natural Duroc Pork seasoned with our homemade rub and slow-smoked until pull-apart tender

PORK SPARERIBS \$85/3 full racks (feeds 15-20)

Duroc Pork Spareribs dusted with our special rib blend and smoke-roasted until falling off the bone

WOOD-ROASTED CHICKEN \$35 (15 pieces)

Marinated in our New Mexican green chile spice blend and cooked over a gentle oak fire

JALAPENO CHEDDAR LINKS \$60 (10 - 1/3 lb. links)

Made From Scratch - Angus Beef and Duroc Pork mixed with fresh jalapeno & sharp cheddar cheese

HOMEMADE SIDES

COLESLAW

\$27/tray (feeds 15-20)

CHILI BEANS

\$27/tray (feeds 15-20)

POTATO SALAD

\$27/tray (feeds 15-20)

MAC N' CHEESE

\$40/tray (feeds 12-15)

BLUE CORNBREAD

\$23/whole (feeds 12-15)

KELLY'S BBQ SAUCE

\$8/Bottle

All Items Include CA Sales Tax