



Chicken:	
Leg quarter (thigh and drum) or breast quarters (breast and wing) .....	\$3.50 each
Breast (cut into 4).....	\$2.50 each
Thighs or drums .....	\$1.50 each
Pulled Pork .....	\$12.99 lb
Pulled Chicken.....	\$15.99 lb
Brisket.....	\$19.99 lb
Ribs....(app. 12 bones per rack).....	\$21.50 per slab
Smoked Beef sliced.....	\$14.99 lb
Buns, kaiser .....	\$3.00/8
Sides: cole slaw, baked beans, macaroni salad .....	\$30.00
cheesy potatoes or smoked mac and cheese .....	\$33.00
$\frac{1}{2}$ pan serves approx. 20	
Bread Pudding serves approx. 20 people .....	\$30.00
Corn muffins.....	\$1.00 each
Sauce (we include sauce with meat orders this is for extra) .....	\$5.00 16oz cup

You can figure 1/4lb per sandwich for any of the meats that are sold by the pound.  
 To help with figuring amounts, ask yourself these questions:  
 Are your guests big or little eaters?  
 Adults or children?  
 Do you want more than 1 sandwich per person or 1 and a half?  
 We like to figure 6oz per person, that's 1 and  $\frac{1}{2}$  sandwich per person.  
 If you are having more than 1 meat or side you can figure 6oz. of meat and 6oz. per side per person (total not per item).  
 These are just suggestions, you know your guests best.  
 For large parties we need a 2 week notice.  
 We do have other items available, just ask.  
 Customer is responsible for keeping food at a safe temp.  
 Prices subject to change.  
 6% Pa sales tax will be applied.