



4 STAR CATERING MENU

SDEvents@4srg.com | (773) 812 0707

SMOKE DADDY

TASTE OF THE DADDY:

\$28 per person

baby back ribs

choice of two smoked meats

choice of two sides

slider buns

bbq sauce

MEATS AND GREENS:

\$26 per person

choice of two smoked meats

choice of two sides

choice of one salad

slider buns

bbq sauce

SMOKED MEAT:

\$23 per person

choice of two smoked meats

choice of two sides

slider buns

bbq sauce

SMOKED MEATS:

pulled pork

pulled chicken

bbq chicken

baby back ribs

beef brisket +\$1 per person

burnt ends +\$1 per person

SIDES:

smoked pit beans smoky baked beans, brisket, pork sausage

mac & cheese elbow pasta, creamy cheddar and jack sauce

coleslaw cabbage, carrot, mayo and mustard dressing

cornbread with maple butter

SALADS:

southwestern ranch romaine, corn, tomato, black beans, scallions, tortilla strips, avocado, shredded cheddar, cilantro, chipotle ranch

chopped wedge romaine, bacon, marinated tomato, crispy onions, blue cheese dressing

wrightwood mixed greens, tomato, raisins, avocado, goat cheese, corn, almonds, cornbread croutons, roasted red peppers, green onion, citrus vinaigrette

side salad mixed greens, tomato, bacon, citrus vinaigrette

+ **add pulled chicken** \$4 per person

BBQ SAUCE:

original

sweet & smoky

mustard q

blazin' hot

A LA CARTE

HALF PAN SERVES 12

FULL PAN SERVES 24

STARTERS:

onion rings H / F 32 / 64

mojo seasoned, bbq sauce, green chile jam, chipotle ranch

buffalo cauliflower 32 / 64

crispy fried with blue cheese dressing, scallions

smoked bbq wings 35 / 70

marinated, smoked, grilled, chipotle ranch

deviled eggs 36 / 72

hard-boiled eggs, mayo and mustard filling, honey, scallions

+ add chopped brisket 12 / 24

jalapeno beer cheese 27 / quart

cheddar, jalapeno, chipotle, pale ale, scallions, tortilla chips (serves 12)

SALADS:

side salad 25 / 50

mixed greens, tomato, bacon, citrus vinaigrette

southwestern ranch 40 / 80

romaine, corn, tomato, black beans, scallions, tortilla strips, avocado, shredded cheddar, cilantro, chipotle ranch

chopped wedge 40 / 80

romaine, bacon, marinated tomato, crispy onions, blue cheese dressing

wrightwood 40 / 80

mixed greens, tomato, raisins, avocado, goat cheese, corn, almonds, cornbread croutons, roasted red peppers, green onion, citrus vinaigrette

+ add pulled chicken 13 / 26

BEVERAGES:

soda & water 2.50 / each

coke, diet coke, sprite, bottled water

bloody mary mix 6 / bottle

smokin' original, habanero

SIDES

H / F

smoked pit beans 30 / 60

smoky baked beans, brisket, pork sausage

mac & cheese 30 / 60

elbow pasta, creamy cheddar and jack sauce

coleslaw 24 / 48

cabbage, carrot, mayo and mustard dressing

cornbread 24 / 48

with maple butter

SMOKED MEATS:

pulled chicken 17 / lb

bbq chicken 20 / lb

hot links 20 / lb

pulled pork 22 / lb

baby back ribs 25 / rack

brisket 26 / lb

impossible burger 12 / each

plant-based patty, lettuce, tomato, onion, ketchup, mustard

EXTRAS:

slider buns 12 / dz

sandwich buns 18 / dz

gluten-free slider buns 2 / each

bbq sauce 6.99 / bottle

original, sweet & smoky, blazin' hot, mustard q

DESSERTS:

chocolate chip cookies 15 / dz

brownies 15 / dz

key lime pie squares 25 / dz

KIDS:

served with choice of fresh fruit or mac & cheese

chicken tenders 8 / each

crispy tenders, bbq sauce

cheeseburger* 8 / each

single patty, cheddar cheese

mac & cheese 8 / each

elbow pasta, creamy cheddar and jack sauce

pulled meat sandwich 8 / each

choice of pulled chicken or pulled pork

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

FAQ'S

HOW DO I PLACE MY ORDER?

To order online, please visit:



Have a special request or unique event? Contact the Events & Catering team and we'll be happy to assist with large groups, staffed events, or dates outside of our online availability.

WHEN SHOULD I PLACE MY ORDER?

You are welcome to place your Catering order as far out as you'd like! We ask that all orders be finalized at least 48 hours before the event.

We will do our best to accommodate orders that come in within 48 hours of the event, however it is not guaranteed.

ARE THERE ANY FEES?

Sales tax and a 5% admin fee will be applied to all Catering and Event orders.

Delivery is available within 5 miles of the restaurant:

- Subtotal \$650 or less: \$50 delivery fee
- Subtotal \$651 or more: 8% delivery fee

Long-distance deliveries are available with a mileage-based delivery fee and approval from the Sales Manager.

Gratuity is at your discretion.

DOES MY CATERING ORDER INCLUDE SERVING UTENSILS, CUTLERY, AND WARMING SETS?

Serving utensils are included.

Individually wrapped cutlery sets, plates, and napkins are available at an additional cost.

Your meal will arrive hot and ready to serve. To keep your food warm for up to two hours, you may purchase warming sets for \$9.00 each. Each warming set fits one full pan or two half pans.

IS STAFFING AVAILABLE?

Yes! Our team is happy to assist with passed or stationed bites, buffets, and family-style meals.

Staffed events require:

- Minimum of two week's notice with approval from the Sales Manager
- 3-hour event minimum (including load-in, service, and breakdown)
- \$1000 food and beverage minimum per staff member (excluding tax, gratuity and fees). We recommend 1 staff member for every 25 guests.
- Minimum 20% gratuity.

Ready to explore staffing for your offsite event? Please reach out to the Events & Catering team for more information.