



# 4 STAR CATERING MENU

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# 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**

**smoked turkey breast**

**baby back ribs**

**brisket** +\$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

**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

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HALF PAN SERVES 12

FULL PAN SERVES 24

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### STARTERS:

	H / F
<b>onion rings</b>	32 / 64
mojo seasoned, bbq sauce, green chile jam, chipotle ranch	
<b>buffalo cauliflower</b>	32 / 64
crispy fried with blue cheese dressing, scallions	
<b>smoked bbq wings</b>	35 / 70
marinated, smoked, grilled, chipotle ranch	
<b>deviled eggs</b>	36 / 72
hard-boiled eggs, mayo and mustard filling, honey, scallions	
+ add chopped brisket	12 / 24
<b>jalapeno beer cheese</b>	27 / quart
cheddar, jalapeno, chipotle, pale ale, scallions, tortilla chips (serves 12)	

### SALADS:

<b>side salad</b>	25 / 50
mixed greens, tomato, bacon, citrus vinaigrette	
<b>southwestern ranch</b>	40 / 80
romaine, corn, tomato, black beans, scallions, tortilla strips, avocado, shredded cheddar, cilantro, chipotle ranch	
<b>wrightwood</b>	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:

<b>soda &amp; water</b>	2.50 / each
coke, diet coke, sprite, bottled water	
<b>bloody mary mix</b>	6 / bottle
smokin' original, habanero	

### SIDES

	H / F
<b>smoked pit beans</b>	30 / 60
smoky baked beans, brisket, pork sausage	
<b>mac &amp; cheese</b>	30 / 60
elbow pasta, creamy cheddar and jack sauce	
<b>coleslaw</b>	24 / 48
cabbage, carrot, mayo and mustard dressing	
<b>cornbread</b>	24 / 48
with maple butter	

### SMOKED MEATS:

<b>pulled chicken</b>	17 / lb
<b>bbq chicken</b>	20 / lb
<b>smoked turkey breast</b>	22 / lb
<b>hot links</b>	20 / lb
<b>pulled pork</b>	22 / lb
<b>baby back ribs</b>	25 / rack
<b>brisket</b>	26 / lb
<b>impossible burger</b>	12 / each
plant-based patty, lettuce, tomato, onion, ketchup, mustard	

### EXTRAS:

<b>slider buns</b>	12 / dz
<b>sandwich buns</b>	18 / dz
<b>gluten-free slider buns</b>	2 / each
<b>bbq sauce</b>	6.99 / bottle
original, sweet & smoky, blazin' hot, mustard q	

### DESSERTS:

<b>chocolate chip cookies</b>	15 / dz
<b>brownies</b>	15 / dz
<b>key lime pie squares</b>	25 / dz

### KIDS:

served with choice of fresh fruit or mac & cheese	
<b>chicken tenders</b>	8 / each
crispy tenders, bbq sauce	
<b>cheeseburger*</b>	8 / each
single patty, cheddar cheese	
<b>mac &amp; cheese</b>	8 / each
elbow pasta, creamy cheddar and jack sauce	
<b>pulled meat sandwich</b>	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.