



CATERING MENU

SIGNATURE SMOKE. TEXAS ENERGY.

30 W 26TH STREET NEW YORK, NY 10010

(212) 255-4544 · EVENTS@HILLCOUNTRY.COM

WWW.HILLCOUNTRY.COM · [@HILLCOUNTRYBBO](https://www.instagram.com/HILLCOUNTRYBBO)

HILL COUNTRY CATERING PACKAGES

BUILD YOUR OWN SLIDERS

2 lbs. of Chopped Brisket or Golden Pulled Pork,
24 Slider Buns, 16 oz. Pickles, 8 oz. Barbecue Sauce.
Serves up to 10 people. \$90

PIT SLIDERS

Choice of:

Chopped Brisket or Golden Pulled Pork or Half & Half.
Cool-As-A-Cucumber Salad or Confetti Coleslaw.
Fritos or Potato Chips.
Serves up to 10 people. \$170

*Meat is packed separately and served with
Martin's Potato Buns to build your own sandwiches.*

FAMILY MEAL

Choice of 2 meats and 2 sides.
Serves up to 10 people. \$250
With Brisket Selection. \$280

TEXAS FEAST

Choice of 3 meats and 3 sides.
Serves up to 10 people. \$300
With Brisket Selection. \$330

DESSERT & DRINKS

Tray of Banana Cream Pudding.
Plus 2 Gallons of House Lemonade or
Iced Tea (Sweet or Unsweet). *Serves 20. \$150*

HEAT-UP SET

1 Rack, 2 Sternos, 1 Chafing Tin.
Add it to any package to keep
the pans hot through a long meal. *\$20*

FOR PRICING, AVAILABILITY AND MORE, EMAIL OR CALL
EVENTS@HILLCOUNTRY.COM 212-255-4544

OUR STORY



Hill Country is a Texas barbecue institution with a New York address. Marc Glosserman opened it in 2007 because he grew up with Central Texas barbecue in Lockhart, where his grandfather was the mayor.

The counter works the same as Lockhart: step up, order by the pound, watch the pitmaster carve, and carry your tray to a table lined with butcher paper. Nearly 20 years of prime beef over post oak imported from Texas, and none of it has moved.

Catering is that same counter, packed to travel. Post oak smoked meats, scratch made fixin's, and enough Longhorn Mac & Cheese to make your guests bless your name, delivered anywhere from rooftops to boardrooms to your own backyard.

Whether it is a Tuesday office lunch for 15 or a blowout for 500, the pit travels and the planning stays on our side.

HILL COUNTRY CATERING

MAINS

WHOLE BRISKET

Award winning, whole, 5 pound, pit smoked brisket served cold. Slice it yourself at the party.

PRIME BRISKET (MOIST & LEAN)

The king of Texas BBQ. Rubbed with salt and pepper, sliced to order.

CHERRY BOMBS

Lightly cured, Pork Belly Burnt Ends smoked and glazed in our "Big Red" cherry gochujang sauce.

GOLDEN PULLED PORK

Whole bone-in pork shoulders, pulled and fortified with our Texas Gold BBQ sauce.

TURKEY BREAST

Smoked and butter-basted turkey breast, sliced to order.

PORK SPARERIBS

Chili-rubbed and smoked until tender, sticky and succulent.

HOUSE SAUSAGE

A classic Central Texas-style blend of beef and pork with HC's secret spices.

STUFFED POBLANOS

Poblano peppers stuffed with a rice mixture, topped with queso and pico de gallo. *Can be made vegan. (Vegetarian)*

MARKET CHICKEN

Half-chickens rubbed, smoked and lacquered with our house BBQ sauce.

SIDES

LONGHORN MAC & CHEESE

Cavatappi pasta in a creamy cheddar sauce, topped with seasoned Ritz crumbs. *(Vegetarian)*

COWBOY BEANS (NEW)

Savory, aromatic mix of black beans and pinto beans that sticks to your ribs! *Contains beef.*

MEAN GREEN BROCCOLI

Fresh broccoli tossed in a bright lemon dressing with tomato jerky and parmesan. *(Vegetarian)*

POBLANO CREAMED CORN

If jalapeno poppers and elote-style street corn had a baby. *(Vegetarian)*

SWEET CARROT SOUFFLÉ

Sweet and savory carrot "pudding." This one may surprise you. *(Vegetarian)*

HOT GERMAN POTATOES

A BBQ classic, with bacon, shallots, scallions, and apple cider vinegar for brightness.

CONFETTI COLESLAW

A trio of Napa and purple cabbage and carrot in a tangy yet balanced slaw dressing. *(Vegetarian)*

COOL-AS-A-CUCUMBER SALAD

Crunchy cucumbers, red onion, and fresh herbs in a tangy vinaigrette. A cool, refreshing side that balances smoky barbecue perfectly. *(Vegetarian)*

CORNBREAD

Topped with a honey-butter glaze. *(Vegetarian)*

BEVERAGES

Each gallon serves 10 to 12 guests.

GALLON OF ARNOLD PALMER

House lemonade and fresh-brewed iced tea.

GALLON OF LEMONADE

GALLON OF ICED TEA

(sweet or unsweet)

ASSORTED CANNED SODAS

BOTTLED WATER

SWEETS

BANANA CREAM PUDDING

Serves 10.

HEAT-UP SET

1 Rack, 2 Sternos, 1 Chafing Tin.

Add it to any package to keep the pans hot through a long meal.

All trays serve 10 unless noted.

Please order core menu items at least 24 hours before your event.





TO BOOK OR INQUIRE

events@hillcountry.com

(212) 255-4544

www.hillcountry.com/store/catering

VISIT US

Hill Country Barbecue Market
30 W 26th Street New York, NY 10010

www.hillcountry.com

[@hillcountrybbq](https://www.instagram.com/hillcountrybbq)

SIGNATURE SMOKE. TEXAS ENERGY.

Post oak from Texas, 12 hours in the pit, serving New York since 2007.

The New York Times

EATER

The Washington Post

TRIBEZA
AUSTIN CURATED

TexasMonthly