

HELBERG BBQ CATERING



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MEATS

recommendation:

SLICED BRISKET +

35/LB

oak-smoked brisket, sliced

CHOPPED BRISKET +

31/LB

Luicy brisket channed to perfection

PORK RIBS +

46/RACK

smoked pork ribs (10-12 bones per rack) avg 3 lb per rack

SAUSAGE+

22/LB

Classic beef+pork sausage or jalapeno cheese

PESTO-TURKEY +

24/LB

turkey breast stuffed with (nut free) pesto

CHICKEN THIGHS +

15.50/LB

smoked thighs

PULLED PORK OR PORK STEAK +

18/LB

Smoked pork shoulder or pork steaks

22/LB

DRINKS

TEA

\$6 a gallon, (1 gallon serves 10)

sweet, or unsweet

WATER

bottled waters

LEMONADE \$10 a gallon, (1 gallon serves 10)

classic lemonade

ICE

Ice bags. 10lb and 20lb. We charge .50 a lb.

SERVICES

DELIVERY FEE / FOOD TRANSPORTATION

1.50/MILE (BOTH WAYS)

FULL SERVICE BUFFET

18-20%

Varies on size of event. Includes buffet setup/buffet service

SIDES

half pan (20 servings): \$45

full pan (40 servings): \$90

MUSTARD POTATO SALAD *+

russet+red potatoes with mustard and dill

COLE SLAW *+

cabbage and carrots tossed in a tomato chimichurry

STREET CORN *+

mexican corn salad topped with cotija and tajir

MAC AND CHEESE

housemade cheese sauce with macaroni elbows

COWBOY BEANS +

pinto beans mixed with meat

BAKED POTATO SALAD

russet potatoes with butter, cheese, bacon and chives

SEASONAL SIDE

April - October - Watermelon Salad November - March - Collard Greens

ROASTED VEGTABLES

Seasonal Vegetables that have been seasoned and

FIXINS

2/PERSON

pickles, onions, jalepeno, bread, sauc

SWEETS

BANANA PUDDING*

half pan (20 servings): \$ 45

housemade pudding topped with bananas+gingersnaps

ADD-ONS

SERVING UTENSILS

.25

price per utensil (tongs and spoons,

PLATES + UTENSILS

1.00-2.00/PERSON

simple paper plates or hard plastic decorative plates

CHAFING STAND + STERNO

3

wire rack and sternos to keep food warm(price is per stand,

(menu items with * are VEGITARITAN friendly)

(menu items with + are Gluten-free)