



# HELBERG BBQ CATERING



CATERING@HELBERGRANCH.COM  
254.294.9995

## MEATS

recommendation:  
1/2 lb meat per person

**SLICED BRISKET +** 34/LB

*oak-smoked brisket, sliced*

**CHOPPED BRISKET +** 30/LB

*Juicy brisket chopped 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 +** 12/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.*

## 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 chimichurri dressing*

**STREET CORN \*+**

*cold, mexican corn salad topped with cotija and tajin*

**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*

**FIXINS**

2/PERSON

*pickles, onions, jalepeno, bread, sauce*

## SWEETS

**BANANA PUDDING \***

half pan (20 servings): \$ 45  
full pan (40 servings): \$90

*housemade pudding topped with bananas+gingersnaps*

(menu items with \* are VEGITARITAN friendly)  
(menu items with + are Gluten-free)

## ADD-ONS

**PLATES + UTENSILS** 0.80-1.60/PERSON

*simple paper plates or hard plastic decorative plates*

**SERVING UTENSILS** .25

*price per utensil (tongs and spoons)*

**CHAFING STAND + STERNO** 3

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

**SERVICE FEE** 18-20%

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

**DELIVERY FEE** 1.50/MILE