TEN 50 BBQ

CATERIN' MENU

STARTERS

HOT ROLLS $5
6 Per Order

CORNBREAD $7
Per Piece

PIMENTO CHEESE DIP $25
Quart, Served with Housemade Chips

SALSA ROJA $17
Quart, Served with Housemade Chips

BRISKET QUESO $30
Quart, Served with Housemade Chips

FRUIT BOWL $85
Serves 8–10
Assorted Seasonal Fruit

VEGGIE BOARD

12" BOARD $60
Serves 4–8
Pickled vegetables, Broccoli, Cucumber, Carrot, Campari Tomato, House Ranch

16" BOARD $100
Serves 10–14
Pickled vegetables, Broccoli, Cucumber, Carrot, Campari Tomato, Cauliflower, Celery, House Ranch

MEAT & CHEESE BOARD

12" BOARD $75
Serves 4–8
Cheddar, Gouda, Parmesan, House Sausage, Nuts, Pickled Vegetables, and Mustard-Honey BBQ Sauce

16" BOARD $125
Serves 10–14
Cheddar, Gouda, Parmesan, House and Jalapeño Cheddar Sausage, Nuts, Pickled Vegetables, and Mustard-Honey BBQ Sauce

TORPEDOES

Bacon Wrapped Stuffed Jalapeño
Choice of Chicken or Brisket

SMALL TRAY $185
Serves 25–30

LARGE TRAY $375
Serves 50–60

SMOKED MEATS

PRIME BRISKET ..... $36 *per LB*

PULLED PORK ..... $28 *per LB*

TURKEY ..... $28 *per LB*

SAUSAGE ..... $28 *per LB*
Choice of House or Jalapeño Cheddar

HERITAGE DUROC PORK RIBS ..... $28 *per LB*

CHICKEN ..... $26 *a Bird*

BEEF RIB ..... $38 *per LB*
Minimum 3-Bone Rack

PORK CHOP ..... $24 *per LB*

BURNT ENDS

SMALL TRAY $180
Serves 10–15

LARGE TRAY $360
Serves 30–40

CHICKEN WING PLATTER $85
Serves 8–10

HOUSE MADE SIDES

SINGLE $5
Serves 1

PINT $9
Serves 2-3

QUART $17
Serves 4-5

1/2 PAN $60
Serves 15-20

BRISKET BEANS
COLESLAW
FIVE CHEESE MAC
POTATO SALAD
COLLARD GREENS
GREEN BEANS

SPECIALTY SIDES

Baked Potato
$5 EACH
Butter, Sour Cream, Bacon, Cheddar, Chive
ADD BRISKET +$10
ADD PULLED PORK +$8

Corn
ON THE COB $5 EACH
ELOTE STREET STYLE $8 EACH
Chipotle Crema, Cotija, Tajín

SANDWICHES

BRISKET ..... $18 EACH
Onion, Pickle, Fresno Chile, House BBQ Sauce

PULLED PORK ..... $16 EACH
Coleslaw, Crispy Fried Onions, Carolina Sauce

SMOKED TURKEY CLUB ..... $17 EACH
Avocado, Pickled Red Onion, Havarti, Bacon, Dressed Arugula

SLIDERS $90
12 Per Order
Choice of Brisket or Pulled Pork

TACO TRAYS

SERVED WITH CILANTRO LIME CREMA

BRISKET TACO
Onion, Cilantro, Cotija, Fresno Chili, House BBQ Sauce

PULLED PORK TACO
Plco de Gallo, Fresno Chili, Carolina Sauce

COMBINATION
Brisket & Pulled Pork

SMALL $110
20 Per Order

MEDIUM $200
35 Per Order

LARGE $275
50 Per Order

SALADS

BY THE 1/2 PAN

RANCH CHICKEN SALAD $55
Romaine, Smoked Chicken, Pepper Jack, Egg, Bacon, Avocado, Campari Tomato, House Ranch

SUPER RICA SALAD $55
Mixed Greens, Smoked Chicken, Avocado, Grilled Corn, Cotija, Pickled Onion, Campari Tomato, Cilantro Lime Vinaigrette

SIMPLE SIDE SALAD $45
Mixed Greens, Carrot, Campari Tomato, Cucumber, Pickled Onion, Grilled Corn, Choice of House Ranch or Cilantro Lime Vinaigrette

WATERMELON SALAD ♥ Summer Only ♥
Watermelon, Cucumber, Baby Arugula, Cotija, Mint, Pickled Onion

QUART $17

1/2 PAN $60

PACKAGES

Per Person

BBQ SANDWICH $24
Choice of Sandwich and 2 Sides

CHICKEN & RIB $26
Quartered Half Chicken, Pork Ribs, and 2 Sides

THE PITMASTER $36
Choice of Torpedoes, 3 Meats, 3 Sides, Hot Rolls, and Dessert

THE HOLY TRINITY $34
Brisket, Pork Ribs, House Sausage, 2 Sides, and Hot Rolls

DESSERTS

SINGLE $5
WHOLE PIE $50
Serves 8–10
1/2 PAN $60
Serves 15–20

KEY LIME PIE
Single or Whole Pie

CHOCOLATE PIE
Single or Whole Pie

BANANA PUDDING
Single or 1/2 Pan

FRUIT COBBLER
1/2 Pan Only
Choice of Blackberry or Peach

DRINKS

$15
PER GALLON

Lemonade
or
Iced Tea
Sweet & Unsweet

Quality & Quantity **1-855-QUE-1050 • CATERING@TEN50BBQ.COM** *Pickup & Delivery*