



CATERING COMPANY

VETERAN OWNED AND OPERATED

<http://www.patriotpitbbq.com>

CONTACT CHRIS @ 304-670-1228

SIDES

SWEET CORN: ½ Pan \$50, Full Pan \$100

Whole kernel corn simmered in butter, bacon and coarse black pepper and salt

BAKED BEANS: ½ Pan \$50, Full Pan \$100

Baked Beans simmered in molasses, bacon and crushed black peppercorn

POTATO SALAD: ½ Pan \$30, Full Pan \$50

American-style salad with mustard, green bell peppers and celery

MACARONI SALAD: ½ Pan \$30, Full Pan \$50

Classic macaroni salad with pimento peppers

COLESLAW: ½ Pan \$25, Full Pan \$40

Purple cabbage style with our signature cilantro based sauce with a slight orange finish mixed together to create a refreshing cool side to your meal

MAC & CHEESE: ½ Pan \$65.00, Full Pan \$125

Our signature four cheese sauce is a hearty blend of Sharp Cheddar, Colby, Smoked Gouda, and Jalapeno Jack cheese whipped in a heavy cream blend

SAUCES

HICKORY SAUCE: Bottle \$6

A vinegar based sauce bright in color used primarily on brisket and pork

TRIPLE THREAT SAUCE: Bottle \$6

Sweet & Tangy sauce with a hint of vinegar on the back end

MESQUITE SAUCE: Bottle \$6

A darker color but rich in flavor tomato-based sauce best used for burgers or chicken

FEED YOUR FREEDOM!

WOOD FIRE SMOKED MEATS

HICKORY/MESQUITE SMOKED BRISKET: ½ Pan \$150, Full Pan \$250

A robust blend of kosher salt and coarse black pepper, onion, and garlic rub

OLIVE WOOD SMOKED SPATCHCOCK CHICKEN: Whole Chicken \$25

Coated with a fruity Greek olive oil with a peppery finish and rubbed down with a Mediterranean dry rub blend

APPLE WOOD SMOKED CHICKEN: ½ Pan \$80, Full Pan \$150

A sweet heat blend of paprika, chili powder, and other seasonings, combined to sooth your craving for both sweet and heat

PORK BUTT: Whole \$50, Pulled: ½ Pan \$100, Full Pan \$175

Smoked with Applewood and rubbed down with an Applewood, brown sugar Bourbon blend

RIBS: Full Rack \$25

½ Pan \$125, Whole Pan \$225

St Louis ribs Hickory smoked with a medley of savory herbs and spices and finished off with a sweet kiss of honey

TRI-TIP: Whole \$25, Sliced: ½ Pan \$150, Full Pan \$250

Smoked with a bold aromatic blend of kosher salt, black and red pepper blend, onion and garlic powder

EXTRAS

SMOKED CHEESES: \$20 per 8oz Block

Choice of custom smoked Sharp Cheddar, Colby, Gouda and Jalapeno Jack

MAINEIAC MEATBALLS: ½ Pan \$60, Full Pan \$120

Double-rubbed and bacon-wrapped meatballs

DESSERTS

CHERRYWOOD BAKLAVA WITH SMOKED WALNUTS: ½ Pan \$60
Full Pan \$120

A sweet Greek dessert made up of smoked walnuts, sugar and cinnamon layered in Filo dough and drizzled in honey lemon syrup

APPLEWOOD SMOKED COBBLER: ½ Pan \$50
Full Pan \$100

A fruit filled cobbler lightly smoked in Applewood

WHISKEY-INFUSED BROWNIE: ½ Pan \$25
Full Pan \$50

A rich moist warm chocolate brownie infused with Crown Apple Whiskey and lightly smoked with Applewood

If paying by credit card a 4% fee will be added to final cost.

Tax not included, it will be calculated off the final cost of the bill.

½ payment due on acceptance of job, remainder due on arrival on site.

If job is cancelled prior to 2 weeks before event a 90% refund will be paid back to client. Less than 14 days before event NO refund shall be returned to the client.