

All ABOUT Catering

BBQ BEAR'S SMOKEHOUSE

FULL SERVICE & EVENTS

All-inclusive service complete with an on-site catering team to prepare a buffet and serve your guests!



#2 CHOOSE YOUR ADD-ONS

APPETIZERS

Recommended Portion: 2-3 pieces per guest

Smoked Wings ★ \$24/doz  
Dry rubbed & slow smoked

Moink Balls 🍷 \$20/doz  
Bacon wrapped meatballs - sprinkled w/ Bear's BBQ Beef Rub & smoked to perfection

Classic Deviled Eggs \$15/doz  
Bear's blend of seasonings

Stuffed Mini Sweet Peppers \$28/16pcs  
Stuffed w/ seasoned cream cheese & cheddar cheese blend. Garnished w/ crumbled bacon

The following serve approximately 12-15 guests

Spinach & Artichoke Dip \$27  
Served w/ tortilla chips ★

Smoked Buffalo Chicken Dip \$27  
Served w/ tortilla chips ★

The following serve approximately 40 guests

Vegetable Platter \$50  
Broccoli, baby carrots, cucumbers, celery, tomatoes & ranch dressing

Cheese/Cracker Platter \$80  
Cheddar, pepper jack & monterrey jack

SIDES Serves approximately 15 guests

\$55 per side  
Smoked BBQ Beans 🍷  
Mac & Cheese 🍷  
Potato Salad  
Broccoli Salad  
Collard Greens  
Mashed Sweet Potatoes  
Mashed Red Bliss Potatoes  
Roasted Corn Medley  
Roasted Red Potatoes VEGAN  
Roasted Pepper Trio VEGAN

\$40 per side  
Traditional Coleslaw  
Garden Salad  
ADD: Cranberries, candied walnuts, bacon & cheese +\$10  
Smoked Beet Salad VEGAN



#1

50 GUEST MINIMUM | PRICING PER GUEST  
CHOOSE YOUR PACKAGE

	1 Side	2 Sides	3 Sides
<b>1 Meat</b>	\$15	\$18.25	\$21.50
<b>Rack Rib</b>	\$20	\$23.25	\$26.50
<b>2 Meats</b>	\$20	\$23.25	\$26.50
<b>3 Meats</b>	\$23	\$26.25	\$29.50

CHOOSE FROM INCLUDED MEAT CHOICES

Pulled Pork, Pulled Chicken, Turkey Breast, Kielbasa, Texas Sausage, Brisket, Burnt Ends, Pork Belly Burnt Ends, Baby Back Ribs & Impossible Meatloaf VEGAN

INCLUDED SIDES

Choose from any side below in left column of "Sides" section

ADD ON:

Garden Salad w/ Ranch and Balsamic +\$2 Per Item/Per Guest  
Traditional Coleslaw +\$2 Per Item/Per Guest  
Cornbread w/ Honey Butter (1 Per Guest) +\$2.50 Per Item/Per Guest  
Sandwich Roll (1 Per Guest) +\$.60 Per Item/Per Guest  
Slider Rolls (2 Per Guest) +\$.40 Per Item/Per Guest

All full service packages include:  
Standard paper products & serving equipment (Chafers etc...)

MAKE IT A FOOD TRUCK! +\$2 PER GUEST



Serves 2-3 guests

A LA CARTE

Pulled Pork..... \$18/lb  
Pulled Chicken..... \$18/lb  
Beef Brisket..... \$28/lb  
Burnt Ends (Beef)..... \$30/lb  
Pork Belly Burnt Ends..... \$26/lb  
Turkey Breast..... \$22/lb  
Kielbasa (Pork)..... \$19/lb  
Texas Sausage (Pork)..... \$19/lb  
Jalapeno & cheddar stuffed sausage  
Smoked Salmon Fillets..... \$28/lb  
Baby Back Ribs..... \$32/rack

VEGETARIAN OPTIONS

Impossible Meatloaf VEGAN \$10/slice  
Portobello \$45/15  
Mushrooms VEGAN Seasoned w/ Tamari & beef rub, then smoked  
ADD: Roasted red peppers & melted gouda cheese \$60/15

ALL SAUCES, RUBS & MEATS ARE GLUTEN FREE

★ FRIED IN OIL THAT MAY CONTAIN TRACE GLUTEN

CONTAINS GLUTEN

VEGAN VEGAN OFFERING

# ...ADD-ONS (CONTINUED)

## DRINKS

- Bottled Water \$2 each
- Soda by the can \$2 each
- Sweet Tea \$6 gallon
- Unsweetened Tea \$6 gallon
- Lemonade \$8 gallon
- Gallon drinks include cups

**Coffee & Tea Station \$2 Per Guest**  
Regular & Decaf Coffee, Assorted Tea, Sugars, Cream & Milk

**Infused Water Station \$2 Per Guest**  
Cucumber Lemon or Strawberry Mint

ASK  
ABOUT OUR BAR  
PACKAGES!

## BOTTLED SAUCES & RUBS

SAUCES INCLUDED W/ MEATS & SERVED ON SIDE  
(Kansas City Sweet & Texas Pepper)



**BOTTLED RUBS \$10.99 EACH**  
Pork Rub & Beef Rub

**BOTTLED SAUCES \$8.99 EACH**

- Kansas City Sweet BBQ Sauce
- Texas Pepper BBQ Sauce 🔥
- Grizzly Ghost Pepper BBQ Sauce 🔥🔥

## DESSERTS

All desserts produced in facility that contains nuts

- Assorted Cookies \$12/doz
- Chocolate Brownies \$12/doz
- S'mores Cannolis \$72/3doz

- Bear's Bars**
- Lemon \$40/16pcs
- Berry Crisp \$40/16pcs
- Apple Crisp \$40/16pcs
- Chocolate Pecan \$48/16pcs
- Bourbon

Serves 10-12 guests

- Banana Pudding \$35
- Chocolate Parfait \$40
- Strawberry Cornbread \$40
- Shortcake



## BREAD

- Cornbread w/ Honey Butter \$2.50 each
- Sandwich Rolls \$8/doz
- Gluten Free Roll \$2 each
- Slider Rolls \$5/doz

## EXTRAS

**Upgraded Paper Products \$5 Per Guest**  
Biodegradable bamboo plates, plastic utensils & white dinner napkins

**To-Go Boxes** \$.30 Per Small Box  
Individual boxes \$.50 Per Large Box  
for your guests

**Cake Cutting \$100**

**Table Clearing \$200**  
Basic Bears

**Table Clearing \$300**  
Standard Glassware & Rentals

**Buffet Table Rental \$10 Each**  
For Bear's Service Tables Only

**Linen Rental (Black) \$30 Each**  
For Bear's Service Tables Only

**On-site Trash Removal** Priced Based on Venue Requirements

## Signature Add-ons

**Appetizers Passed or Stationed**  
Choose: 3/\$14pp, 4/\$16pp, 5/\$19pp

**Moink Ball**  
Bacon Wrapped Meatball,  
Tossed in Garlic Parm Sauce

**Buffalo Chicken Bite**  
Homemade Dip in a Phyllo Cup

**Pork Belly Burnt End**  
Cornichon Pickle

**Blue Cheese Crostini**  
Thinly Sliced Tri-tip (Medium Rare), Horseradish Cream

**Lemongrass Chicken Skewer**  
Hoisin glaze

**Burnt End Potato Skin**  
Beef Burnt End, Cheddar Cheese, Scallions, Sour Cream

**Blackened Shrimp Lettuce Wrap**  
Cilantro Lime Marinade, Mango Salsa

**Veggie Crudité Cup** ✓  
Ranch, Celery, Cucumbers, Carrots, Peppers

**Bruschetta** ✓  
Marinated Tomato, Basil, Olive Oil

**Caprese Skewers** ✓  
Fresh Mozzarella, Cherry Tomatoes, Basil, Balsamic Drizzle

**Shrimp -n- Grits**  
Marinated Shrimp, Cheesy Grits

**Cuban Slider**  
Smoked Bacon, Pulled Pork, Cheese, Mustard, Pickle

**Chicken Philly Slider**  
Peppers, Onions, Cheese Sauce

**Brisket French Dip Slider**  
Smoked Gouda, Crispy Onions, Au Jus

### Mac Attack Station \$12pp

Our Mac & Cheese...Your Way!  
Pick (2) Bear's Meats  
Toppings Include: Cornbread Breadcrumbs, Crumbled Bacon, Scallions, Shredded Cheddar, Crispy Fried Onions, & Jalapeños

### Charcuterie Spread \$16pp

Variety of Cheeses, Cured Meats, Assorted Crackers, Fruit, Veggies, Olives, & Spreads



## SERVICE FEE INCLUDES

- Bear's event staff & travel time
- Set up of a single buffet line  
(Additional costs for extra buffet stations)
- Use of Bear's serving equipment
- Standard paper products for serving Bear's products only
- Foods held to temperature in insulated boxes
- Serving guests & replenishment of Bear's foods for contracted buffet time (2 hours)
- Clean up of buffet line with remaining food wrapped per customer's request
- Removal of all trash created by Bear's  
(Additional costs dependent on venue's trash requirements)

## CUSTOMER PROVIDES

- Set up of tables & linens for buffet
- Set up of any separate appetizer or dessert stations if not catered by Bear's
- Trash receptacles & method for disposal
- Parking for Bear's vehicles & access to the venue at a minimum of 1 hour before service
- If privately renting china, suggested sizes for proper portion control are: 9" dinner plate & 6" appetizer plate
- For non-Bear's food items, customer/other vendor responsible for providing the service as well as all necessary serving products (i.e. plates, cups, utensils, etc..)

INQUIRIES WILL BE RETURNED WITHIN 48 HOURS MON-FRI

PRICES SUBJECT TO CHANGE DUE TO MARKET PRICING

CATERING ORDERS REQUIRE 72 HOUR ADVANCE NOTICE.

FULL SERVICE EVENTS REQUIRE A DEPOSIT AND SIGNATURE ON EVENT CONTRACT TO BE BOOKED

BEAR'S GIFT CARDS NOT ACCEPTED ON CATERING ORDERS

SERVICE FEES ADDED ARE BASED ON THE SUB TOTAL OF FOOD & DISTANCE TRAVELED TO VENUE/EVENT