

CATERING MENU

LOW N' SLOW BUFFET

Includes choice of two *Low N' Slow* side dishes and buffet extras

<u>One Meat</u>	<u>Two Meats</u>	<u>Three Meats</u>
10.59/per guest	12.59/per guest	14.59/per guest

HAND PULLED PORK Pork on a Fork uses fresh pork shoulders and we tumble our BBQ rub to get the flavor deep into the meat and slow smoke it overnight. This is the one that made us Top 10 BBQ Joint in the Nation by *USA Today!*

SLICED SMOKED PORK LOIN (All white meat) Seasoned overnight with our award winning rub then slow smoked over pecan wood to perfection, sliced thin. Tender and delicious!

BEEF BRISKET Pork on a Fork uses Black Angus beef brisket, which we trim and season with our signature brisket rub, then slow smoke it overnight, slice thin and ready to serve. Please add 1.49 per guest

TURKEY BREAST Lightly seasoned boneless turkey breast is slowly smoked at a very low temperature to help keep it very moist and tender. Please add .99 per guest

BBQ PIT HAM Our ham is first marinated in our special pineapple and brown sugar mixture; then slow-smoked until tender and juicy.

PULLED CHICKEN We only use fresh chicken that is rubbed with our secret seasoning blend; then slow-smoked until the meat is falling off the bone; we then pull the meat and toss it with Pork on a Fork's Award-Winning BBQ Sauce.

BBQ CHICKEN Fresh chicken that is rubbed with our secret seasoning blend; then slow-smoked and finished on the grill with Pork on a Fork's Award-Winning BBQ Sauce.

POAF BBQ SPAGHETTI You heard right! Its spaghetti tossed in our BBQ themed sauce with chunks of smoked pulled pork.

This is a must try!!

OR THE WINGS!

Add on a tray of our delicious smoked wings that are smothered in bbq sauce.

50 WINGS 54.99 **75 WINGS** 79.99
100 WINGS 109.99

DON'T FORGET THE RIBS!

Add on a tray of our award-winning ribs to any order. **BABY BACK RIBS** (Pork on a Fork's best seller) Taste the ribs that take home the trophies. Seasoned and smoked to perfection. Meaty, smoky, well-marbled and delicious.

50 BONES 99.99 **75 BONES** 142.99 **100 BONES** 189.99

CORPORATE SPECIAL

- This is a holdover meal; not a full meal
- Pulled Pork or Pulled Chicken
- Sub Beef Brisket (+.99/pp)
- Slider Bun
- 2 Low N' Slow sides
- Plateware Extra
- 20 Person Minimum

6.99/Guest Includes BBQ Sauce

LOW N' SLOW BUFFET SIDE DISHES

Choice of two homemade side dishes to be included with *Low N' Slow Buffet*.

Creamy Cole Slaw - BBQ Baked Beans - Potato Chips - Potato Salad - Kernel Corn - Macaroni Salad - Side Salad

"Also available by the pint or quart"

PREMIUM SIDE DISHES

Available with the *Low N' Slow Buffet* for +.49 per person.

Cornbread - Mashed Potatoes - Asparagus - Mac N Cheese - Corn on Cob - Herb Potatoes - Potatoes Au Gratin

"Also available by the pint or quart"

POTATO BAR

Baked Potato - Use this option if you want to do a potato instead of a bun or as an additional side, served with all the fixings (add 1.99 pp)

EXTRAS PERFECT FOR POTLUCKS

Smoked Meats

(by the pound = avg 4 servings)

Smoked Sausage \$10 Pulled Chicken \$12
Pulled Pork \$12 Beef Brisket \$20

Beverages

(1.49 per guest)

Canned Soda Bottled Water Coffee Service
Fresh Brewed Ice Tea Pink Lemonade

Desserts

Cookies 10.49 a dozen
Apple/Peach Cobbler: 29.99 (15 serving tray)

KING OF THE GRILL PACKAGES

THE TAILGATER PACKAGE • Choice of Three Meats -

Pork on a Fork's Famous Pulled Pork, BBQ Chicken, Smoked Bratwurst, Nathan's Hot Dogs, or Black Angus Hamburgers, Italian Sausage, Boneless Chicken Breast • Choice of Three Low N' Slow or Premium Side Dishes • Buffet Extras

<u>100+ Guests</u>	<u>50-99 Guests</u>	<u>25-49 Guests</u>
15.99/Guest	17.99/Guest	18.99/Guest

THE SMOKEHOUSE PACKAGE

- Includes Smoked Chicken, Baby Back (add .99) **OR** St. Louis Style Ribs
- Choose One: Pulled Pork, Pork Chops or Beef Brisket (add .99) BBQ Chicken
- Choice of Three Low N' Slow or Premium Side Dishes
- Choose Two: Gourmet Sandwich Buns, Cornbread Muffin or Slider Rolls
- Buffet Extras

<u>100+ Guests</u>	<u>50-99 Guests</u>	<u>25-49 Guests</u>
19.99/Guest	23.99/Guest	27.99/Guest

THE GRILL SERGEANT

- Choice of One of Our Trimmed USDA Black Angus Steaks: New York Strip or Smoked Prime Rib
- Mouth watering pork chops or award winning ribs
- BBQ Chicken
- Choice of Two Low N' Slow or Premium Side Dishes
- Baked Potato Bar: served with all the fixings.
- Homemade Dinner Rolls and Cornbread
- Buffet Extras

36.99 per Guest

Make it a Surf and Turf, Seasoned Grilled Jumbo Shrimp
Add Only 5.99 Per Guest

ADD THE POAF PIT CREW – Complete your Grill Package with the Pork on a Fork on-site grilling service. This three hour service allows Pork on a Fork BBQ experts to grill and glaze at your location – all while managing your buffet. Sit back and relax as your guests get to enjoy the smell and sounds of the meat prepared on site. **350.00**

BUFFET EXTRAS

Includes a gourmet sandwich rolls, plates, forks, knives, napkins, moist towelettes, serving utensils, carryout containers and Pork on a Fork's Award-Winning BBQ Sauces.

Chaffing setups not included. We have wire basket chaffing setup with foil pan and sterno candles available for \$8 EACH. Delivery and set-up available for an additional fee. Valley Wide, we go anywhere.

STAFFING CHARGES

Wait staff (Minimum of 3 Hours) 35.00/hour
Bartender (Minimum of 3 Hours) 40.00/hour
Staff Captain* (Minimum of 3 Hours) 60.00/hour
*For weddings and large events. Staff Captains are required with any event of 200 or more guests, and for all weddings.

A 20% service fee will be added to all parties with staffing, including grill packages.