



Classic Cold Appetizers

Marinated Goat Cheese

Locally sourced goat cheese marinated in garlic, ginger, basil and orange zest served with crostini.

\$30 tray (serves 20-25)

Praline Pig Candy

Thick-cut bacon, crushed pecans, brown sugar and a dash of cayenne pepper.

\$18/dozen

Sriracha Deviled Eggs

Dijon mustard, lime, cilantro, Sriracha sauce, paprika dusting

\$14/dozen

Pickled Vegetables

A variety of seasonal pickled vegetables. Served with artisan crackers.

\$50/tray (serves 25-30)

Local Fruit & Cheeses

Fresh fruits and cheeses sourced from local farms & dairies. Served with artisan crackers.

\$80/tray (serves 20-25)

Smoked Sausage Medallions

Beef, pork, lamb, and chicken varieties available. Served with artisan crackers.

\$80/tray (serves 25-30)

Old Blue BBQ's Texas Charcuterie Platters

A combination of pickled vegetables, local fruits & cheeses, and smoked sausage medallions. Served with artisan crackers

\$80/tray (serves 25-30)

January 2014



Classic Hot Appetizers

Cajun Sea Scorpions

Smoked colossal shrimp stuffed with crab meat. Served with Cajun remoulade.
\$36/dozen

Smoked Brisket Quesadillas

Chopped smoked brisket, roasted Poblano pepper, Monterey Jack, with grilled flour tortillas and avocado cream sauce
\$8/quesadilla (4 wedges) - minimum quantity: 10

Smoked Chicken Wings

Old Blue BBQ's KC Sweet Style or Hot Wing Style, served with avocado cream dipping sauce.
\$18/dozen

Smoked Artichoke Dip

Creamy dip with four cheeses and artichoke hearts finished in the smoker and served with crostini.
\$60/tray (serves 25-30)

Bacon Wrapped Jalapeno Poppers

Fresh jalapenos stuffed with cheddar and herbs, wrapped in bacon and smoked to perfection, then finished with Old Blue BBQ's KC style sauce.
\$24/dozen

MOINK Balls

Cow, meet pig (mooo-oink!). Bite-size beef meatballs wrapped in bacon and smoked, then brushed in our KC Sweet Sauce.
\$18/dozen



Classic Smoked Meats

Please refer to our Catering Packages or A La Carte Price List for pricing

Sliced Texas Brisket

The heart and soul of Texas barbecue carefully seasoned & served sliced or chopped.

Pulled Beef

Smoked chuck roast seasoned with our Texas rub & pulled when tender

Virginia Pulled Pork

Succulent morsels of pulled pork seasoned with a sweet & tangy rub that gives Carolina barbecue a run for its money! Recommended with our legendary Carolina Gold Sauce.

Baby Back Ribs

These Memphis-style ribs are seasoned and smoked until tender and served dry (sauce on the side) to keep the pork flavor up front.

Pulled Chicken

Shredded dark meat yard bird is perfect for a chicken sandwich with our Carolina sauce

Ask about our seasonal and specialty menus!

January 2014



Classic Cold Sides

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American Style Potato Salad

Classic summer potato salad with red-skinned potatoes, red onion, celery, pickles, and hard-boiled eggs in a light and creamy dressing

Southwestern Quinoa Salad

Fresh roasted sweet corn, black beans, quinoa and bell peppers with cumin lime vinaigrette

Hawaiian Pasta Salad

Cider vinegar infused noodles with shaved carrots, celery and scallions in a light and creamy dressing

Creamy Broccoli Salad

Fresh broccoli, carrots, and dill with a light and thin creamy dressing

Baltimore Style Potato Salad

Red-skinned potatoes, sweet corn, and pickles in a creamy Old Bay dressing

Old Blue BBQ's House Salad

Mixed field greens with grape tomatoes, julienned carrots, cucumbers, and roasted corn served with house-made buttermilk ranch and cilantro vinaigrette

Old Blue BBQ's Caesar Salad

Crisp romaine lettuce with house-made cornbread croutons and topped with shaved Asiago cheese, served with a classic Caesar dressing



Classic Hot Sides

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Home Style Mac and Cheese

Creamy three cheese sauce with spiral pasta

Bourbon Peach Beans

Creamy white beans, peaches and bacon with a smoky bourbon finish

Roasted Poblano Corn Pudding

Roasted Poblano peppers, caramelized onion, sharp cheddar, creamed corn soufflé

Country Green Beans

Fresh green beans roasted with caramelized shallots and toasted slivered almonds

Roasted Root Vegetables

Carrots, parsnips, and potatoes roasted with fresh herbs and aromatics.

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specialty menus!**

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Classic Desserts

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Beverages

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Sweet Tea & Lemonade

Sweet southern style lemonade and sweet tea served from glass dispensers

\$1.50 per person

Flavored Iced Teas & Lemonades

Fruit infused teas and lemonades served from glass dispensers

\$2.00 per person

Assorted Sodas & Bottled water

An assortment of classic sodas (cans) and bottled water

\$1.50 per person

Specialty Sodas

Do you have a favorite regional or vintage soda? Let us get it for you!

Market price

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