



## Joshua Dinner Package

### Appetizer

Crispy Sweet Onion Block served with BBQ ketchup or Spinach Artichoke Queso Dip served with garlic toast. 1 Appetizer per 4 guests.

### Smoked Prime Rib

8 oz. slow smoked over our wood fire grill, served with au jus and a choice of regular or creamy horseradish.

### Two Meat Combo Platter

All meats slow – smoked in house for up to 22 hours. One rib choice.

### Half Rack St. Louis Style Ribs

22 hours slow smoked over almond & mesquite wood.

### Smoasted Chicken

Smoke Roasted, brushed with our signature house made BBQ sauce.

### Beef Brisket or Pulled Pork Platter

Slow smoked up to 22 hours topped with our signature BBQ sauce.

### Side Selections

Mac & Cheese, Shoestring fries, Ranch Beans, Pecan Coleslaw, Potato Salad, Roasted Corn, Mashed Potatoes, Vegetable of the day.

**The following is included with this package; soft drinks/tea/coffee and one side dish per entrée, dessert of the day. Add on house salad or homemade soup \$6.00 per person.**

**\$48.75 per person plus tax & 20% gratuity.**

Our private onsite venue is reserved on a first come first serve basis. To reserve this space please complete a credit card authorization form at the bottom of this attachment. The card provided will be the card charged in full on the day of scheduled event. Bobby-Q requires a final headcount & final menu selections 7 days prior to the day of event. Any revisions made within 7 days may be subject to additional charges.

