





### ONE + TWO

# LUNCH PACKAGE \$11/PERSON one smoked meat (5oz) & two sides

brisket +\$3/person

# DINNER PACKAGE \$14/PERSON

one smoked meat (8oz) & two sides brisket +\$5/person

## TWO + TWO

#### LUNCH PACKAGE \$12/PERSON

two smoked meats (5oz) & two sides brisket +\$3/person

#### DINNER PACKAGE \$15/PERSON

two smoked meats (8oz) & two sides brisket +\$5/person

#### TWO + THREE

LUNCH PACKAGE \$13/PERSON two smoked meats (5oz) & three sides brisket +\$3/person

#### DINNER PACKAGE \$16/PERSON

two smoked meats (8oz) & three sides brisket +\$5/person

# SMOKED PRIME RIB

#### DINNER PACKAGE \$20/PERSON

8oz smoked prime rib & two sides Minimum 20

Buffet includes buns, sauce, pickles, serving utensils and disposable table service. Staffing for one hour of setup, service, teardown, and clean up \$60. Additional service is \$30 per server/ hour. Please see our Customer FAQ sheet for more information.

#### **MEATS**

baby back ribs (+\$3/person) beef brisket (additional charge) double smoked sausage lowa pork loin jalapeno cheddar sausage pulled pork smoked turkey breast

### SIDES

campground beans creamy coleslaw cheesy potatoes fresh garden salad green bean almondine mac n cheese potato salad

Add a half pan of any side feeds 15-20 \$36 Pan of Corn Bread \$12 feeds 12

#### SMOKEY TREATS

	1/2 lb	1 lb	whole body
Brisket	\$14	\$28	currently unavaila
Iowa Pork Loin	\$8	\$16	\$45
Smoked Turkey	\$8	\$16	\$40
Pulled Pork	\$8	\$16	\$60
Double Smoked Sausage	\$9	\$18	2 4. (38)
Jalapeno Cheddar Sausage	\$11	\$20	

1/2 lb feeds 1-2 adults & 1 lb feeds 3-4 adults

### SIDES

Pint	\$8	feeds 3-4
Quart	\$12	feeds 6-8
Half Pan	\$36	feeds 15-20

#### ADDITIONAL SERVICES

Pint of BBQ Sauce	\$5 feeds 15-20	
Slicing Fee	\$10 per body of mea	t
Sterno & Rack Set	\$10 per set	
Seasonal Desserts	\$25 feeds 12	

Delivery minimum order of \$200, delivery charges based on distance traveled.





# **ABOUT US**

Whatcha Smokin BBQ+Brew creates Central Texas style craft BBQ. We slowly smoke our meats overnight using wood we cut down and split from our own backyard. We refuse to reheat our meats to serve the following day! Quality and freshness are the pillars of excellent Texas Style BBQ. From our sides to our desserts, everything is made from scratch with LOVE •

## ADD SOME SMOKE TO...

+"MEAT"INGS © +WEDDINGS +GRADUATION +BIRTHDAYS

+ANNIVERSARIES +PROM

+OFFICE PARTIES +FUNDRAISERS +FAMILY GATHERINGS +CONFERENCES

+QUINCEAÑERA +HOLIDAYS

+OR JUST BECAUSE IT IS GOOD STUFF+

**FOLLOW US ON** 





# CONTACT

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