



Packages



Meats & Sides



Family Style

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 +\$3/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 +\$3/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 +\$3/person

SMOKED PRIME RIB

DINNER PACKAGE \$20/PERSON
8oz smoked prime rib & two sides

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 (+\$2/person)
- double smoked sausage
- Iowa pork loin
- Jalapeno cheddar sausage
- pulled pork
- smoked turkey breast

SIDES

- campground beans
- creamy coleslaw
- cheesy potatoes
- fresh garden salad
- mac n cheese

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

SMOKEY TREATS

	1/2 lb	1 lb	whole body
Brisket	\$12	\$24	currently unavailable
Iowa Pork Loin	\$8	\$16	\$45
Smoked Turkey	\$8	\$16	\$40
Pulled Pork	\$8	\$16	\$60
Double Smoked Sausage	\$9	\$18	
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 meat
Sterno & Rack Set	\$10	per set
Seasonal Desserts	\$25	feeds 12

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





CONTACT

Call us
515.257.7490

Contact us
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Visit us
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CATERING

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

