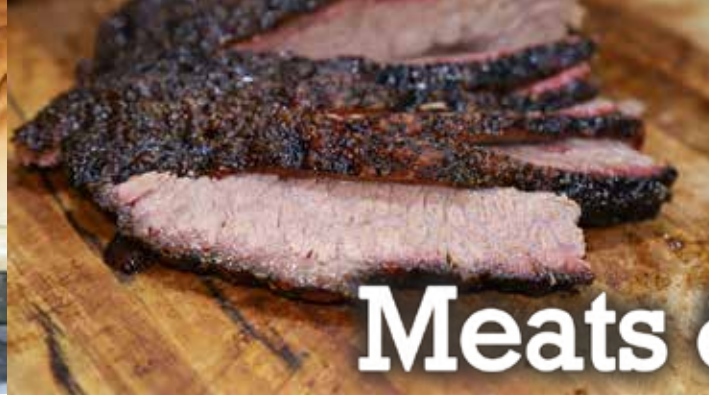




Packages



Meats & Sides



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 (+\$3/person)
lowa pork loin
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

| | ½ lb | 1 lb | whole body |
|--------------------------|------|------|------------|
| Brisket | \$12 | \$24 | \$120 |
| 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 | |

½ 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 |
| Individually package meals | \$1 | per guest |

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





CONTACT

Call us

515.257.7490

Contact us

www.whatchasmokinbbq.com/catering

whatchasmokiniowa@gmail.com

Visit us

403 Iowa Ave

Luther, IA 50152



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 😊
- + GRADUATION
- + ANNIVERSARIES
- + OFFICE PARTIES
- + FAMILY GATHERINGS
- + QUINCEAÑERA
- + WEDDINGS
- + BIRTHDAYS
- + PROM
- + FUNDRAISERS
- + CONFERENCES
- + HOLIDAYS

+OR JUST BECAUSE IT IS GOOD STUFF+

FOLLOW US ON



CATERING

