





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
lowa pork loin
jalapeno cheddar sausage
pulled pork
smoked turkey breast

SIDES

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

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	currently unavailable
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 meat
Sterno & Rack Set	\$10 per set
Seasonal Desserts	\$25 feeds 12

Delivery minimum order of \$200, Dtelivery 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

Call us 515.257.7490

Contact us www.whatchasmokinbbq.com/catering whatchasmokiniowa@gmail.com



CATERING

