

# UNDERDOG BBQ CATERING MENU

**“Rustic to Refined”**

## **APPETIZERS**

**Baked Potato Bar** | \$15 per person

**Smoked Curried Meatballs** 50|\$75

**Texas Twinkies** 50|\$125

**Caprese Pops** 50|\$60

**Smoked Wings** 10lbs|\$100

**Cowboy Caviar** M|\$90

**Fruit Tray** S|\$75 M|\$100 L|\$120

**Charcuterie Board** S|\$85 M|\$145 L|\$200

**Veggie Tray** S|\$30 M|\$50 L|\$75

**Meat and Cheese Tray** S|\$50 M|\$75 L|\$100

**Smoked Golden Deviled Eggs** 12|\$15

**Smoked Salmon Burnt Ends** | \*Market Price

**Lemon Tarragon Smoked Salmon Dip with Crudité, Naan Dippers, and House Fried Chips**  
M| \$130

## **Buffet Style Serve**

Includes: 2 sides, set up and tear down, plates, cutlery, linens, napkins, serving staff, and accompaniments such as Underdog BBQ sauces and garnishes.

1 Meat Platter |\$19.50

2 Meat Platter |\$24.50

3 Meat Platter |\$28.50

## **Meat Options**

Chicken| Pulled Pork| Brisket| Turkey| Sausage| Ribs

## **Side Options**

Buttered Corn with Peppers

Zucchini Medley

Pit Boss Baked Beans

Brussels Sprout Slaw

Potato Salad

Collard Greens

Macaroni and Cheese

Mashed Potatoes and Gravy

Corn Bread with Honey Butter

Side Salad



# UNDERDOG BBQ CATERING MENU

## “Rustic to Refined”

### Sit Down Serve

Includes full: service staff, linens, silverware, plates, salad, rolls, and condiments

#### Pot Roast

Slow smoked chuck roast paired with mashed potatoes, gravy, and roasted root vegetables  
| \$28

#### Smoked Salmon

Honey Teriyaki glazed fresh Norwegian salmon paired with citrus basmati rice and roasted shaved brussels sprouts | \$30

#### OG Prime Rib

Our famous prime rib, cut and smoked to your specifications. Served with a smoked loaded baked potato and seasoned broccoli  
10 oz|\$34 12 oz|\$40

#### Smoked Airline Chicken

Sweet and salty rubbed chicken served with mashed potatoes, gravy, and garlicky green beans |\$25

#### Plant Based Options

Cauliflower Steak  
Grilled Vegetable Skewers  
Portobello BBQ Riblets  
Smoked Seitan | +\$3.50/person  
Smoked Watermelon | + \$3.00/ person  
Plant Based Taco Bar  
1 Protein|\$17/person  
2 Protein|\$19/person  
3 Protein|\$20/person

#### Deserts

Key Lime Pie|\$4/person  
Boozy Blackberry Bourbon Cupcakes|\$4.50/person  
Mini Maple Crème Brûlée|\$4/person  
Smoked Cobbler|\$4/person  
Cornbread Pudding|\$4/person  
Smoked Chocolate Chip Cookies|\$3/person

**Want something you don't see on here? Don't worry! We can customize a menu fully to fit your catering needs. Contact our Director of Catering and Events by calling 814-790-4006 or by emailing [Catering@Underdogbbq.com](mailto:Catering@Underdogbbq.com).**



# ADDITIONAL SERVICES

On-Site Pit

\$250

Bartender(s)

\$50

Carving Station

\$55

Coffee and Tea Bar

\*Per Person

\$1.50

Dessert Table

\*Per Person

\$7.50

Food Truck Style

\$500

Infused Water, Iced Tea and  
Lemonade Bar

\*Per Person

\$2.50



**UNDERDOG  
BBQ**



# U N D E R D O G B B Q

## - S T A G N ' D R A G P A C K A G E -



## DONATED BASKET

Peach Bourbon BBQ Sauce  
\$25 GIFT CARD  
T-Shirt  
Certificate for 15% off Catering

## FOOD

Pulled Pork  
Baked Beans  
Coleslaw  
Texas Twinkies

## DESSERT

Boozy Blackberry Bourbon Cupcakes

***Catering@UnderdogBBQ.com***