



BBQ Catering Menus

BBQ Dinner - \$13/Person:

Choice of two Smoked Meats

- Pulled Pork
- Brisket
- Turkey Breast
- Spare Ribs (Add \$2 per Person)
- Chicken Thighs & Drumsticks

Appetizers/Bar Mix

Choice of 2 sides

Mixed Raw Vegetable Platter

Kelly B's BBQ Sauces

Buns

Dessert

Whole Hog Dinner - \$14/person:

Whole Hog cooked in our Pit and presented with beautiful garnish. Our cooks will then pull the meat and serve to your guests.

Appetizers/Bar Mix

Choice of 2 sides

Mixed Raw Vegetable Platter

Kelly B's BBQ Sauces

Buns

Dessert

Shrimp Boil Louisiana Style - \$16 to \$18/person (Depends on market price of shrimp):

To Include:

Corn on the cob

New Potatoes

Sausages

Appetizers/Bar Mix

Salad

Mixed Raw Vegetable Platter
Buttered French Bread
Dessert

*This unique dinner is served Louisiana Style with the potatoes, corn, sausages and shrimp dumped on a large table covered with paper. People just load their plates from there. We could also order in live crawfish to mix in with the shrimp if you are interested. Pricing may vary on this as well depending on market & shipping price at the time. We could also have available a small number of boneless chicken breasts in case there is anybody allergic to shell fish.

Fried and/or Smoked Turkey Dinner - \$14/person:

Appetizers/Bar Mix
Choice of 2 Sides
Salad
Mixed Raw Vegetable Platter
Assorted Fresh Rolls & Butter
Dessert

Grilled Rib Eye or K.C. Strip Steaks (8 oz.) & Chicken Breasts - \$18/person:

Appetizers/Bar Mix
Choice of 2 Sides
Salad
Mixed Raw Vegetables
Assorted Fresh Rolls & Butter
Dessert

Side Dishes:

*Unless otherwise indicated all meals include a choice of 2 sides. Add \$1/person for any additional sides.

- Baked/BBQ Smoked Beans
- Barbecue Green Beans
- Sumi Salad or traditional Cole Slaw
- Baked Potato w/sour cream, butter, bacon, chives
- Green Salad & Mixed Raw Vegetables

Appetizers:

- Variety of Smoked Sausages
- Variety of Cheeses
- Snacks (pretzels, bar mix, etc.)

All dinners include the following:

- Plates

- Eating Utensils
- Napkins
- Buffet Style Serving Tables & Serving Dishes
- Set up and tear down of Serving Line
- Kelly B's Award Winning BBQ Sauce
- Condiments

If serving any of the BBQ meat dishes we will also have our smoker on site to keep food warm and to provide the BBQ Aroma that we Kansas Citians so dearly love.

If serving our Shrimp Boil, all will be cooked on site.

If you have any other ideas or would like a combination of any of the above dinners just let us know and we will price it out for you. Please keep in mind if you are going to have variety we need to cook enough of everything for everybody. We also provide event planning services as well, so if you are looking for a theme we will have our event planner contact you.

We also have per pound pricing available on cooked meats only. If you want to pick up the meat for your party and reheat it yourself just let us know.

Meat By the Pound –no sides*

Pulled Pork	\$10.00 per Pound
Sliced Brisket	\$12.00 per Pound
Burnt Ends	\$13.00 per Pound
Smoked Baby Back Pork Ribs	\$20.00 per Slab
Smoked Chicken or Turkey	\$8.00 per Pound

*Prices Subject to change based on current Market Price.

Rubs & Sauces

Beaux Hawg BBQ Sauce

- Sweet
- Sweet & Spicy
- Original (spicy and less sweet)

19 oz. Jar \$7.00

Beaux Hawg Meat Rubs

- Rib Rub
- Beef/Steak Rub
- Pork Rub
- Poultry Rub

16 oz. Bag \$10.00