



## BEVERAGES

### A LA CARTE

Includes sweeteners.

**Iced Tea** | **Lemonade** 5<sup>00</sup> gallon  
(sweet or unsweet)

**Bottled Water** | **Canned Sodas** 1<sup>00</sup> each  
(still or sparkling) (Coke, Diet Coke, or Sprite)

## BEVERAGE PACKAGE

Includes the following variety of beverages. Includes sweeteners.

3<sup>50</sup> per guest

**Iced Tea** | **Lemonade** | **Bottled Water** | **Canned Sodas**  
(sweet or unsweet) (still or sparkling) (Coke, Diet Coke, or Sprite)

### Our Services

We are committed to serving you and your guests to have an exceptional event. Professional and experienced consultants will gladly accommodate any combination of menu and beverage to provide a menu that's perfect for your gathering.

### In-house Smoked Meats

We make our food fresh from the highest quality ingredients for the best taste. We are proud to serve all-natural meats smoked with post oak low and slow to ensure absolute tenderness. Highly-skilled pit masters trim, season and smoke all our meats to perfection in our restaurants daily. All meats are added hormone and antibiotic free.

### Staffed

Menus presented in this brochure include basic disposable plates, plastic-ware, cups, and napkins. Premium disposable items are available for \$04 per guest. We offer setup, full buffet service, staffed carving stations and full service dining for additional fees. In order to deliver an outstanding experience, service costs are based on your specific event and labor needs. \$50 setup fee for non-service style catering. Labor is \$30 per Partner service hour.

*• Event venues often have specific requirements for caterers. Your quote may be adjusted to include labor requirements from your venue. Locations with on-premise alcohol service may also provide basic bartending, see consultant for availability. Note that due to IABC rules, you will need to purchase and transport your own alcohol to the venue.*

### Delivery and Travel Fees

No delivery fees for menu and beverage services within 10 miles of our location with a \$360 order minimum. We are happy to deliver outside this distance for \$1 per driving mile. Buffet set-up is an additional cost.

### Booking Your Event

We want to help make your event a success. Although a few weeks notice is often sufficient for us to best serve you, we recommend confirming your event as soon as possible. Due to high demand, weekend or holiday events usually require more notice. A 25% deposit is required to reserve the date and a signed contract will confirm the details. Due to a limited number of dates, the deposit is non-refundable, see contract for cancellation details.

# TRUE *Texas* BBQ<sup>®</sup> Catering MENU

WWW.TRUETXBBQ.COM



## BARBECUE PLATES

\*Price per guest includes meat, two sides, BBQ sauce, onions, pickles, & sliced bread. Add additional side per person for \$3.

Brisket | Pulled Pork | St. Louis Ribs  
Turkey Breast | Sausage

\$2.75 up-charge per plate



### REGULAR

approx. ¼ lb. meat portions

### LARGE

approx. ½ lb. meat portions

Two Meat 460 - 1840 cal. 15<sup>99</sup>

Three Meat 650 - 2410 cal. 19<sup>99</sup>

19<sup>99</sup>

24<sup>99</sup>

## SANDWICH BARS

Buns, meat, pickles, onions, & sauce + a choice of one side  
(regular is approx. ¼ lb. meat per serving, large is approx. ½ lb. meat per serving)

### REGULAR

### LARGE

Pulled Pork 510/1050 cal. 7<sup>79</sup>

Turkey 420/670 cal. 8<sup>79</sup>

Chopped Brisket 490/820 cal. 9<sup>29</sup>

Sausage 590 cal. 8<sup>99</sup>

Sliced Brisket 550/940 cal. 10<sup>79</sup>

11<sup>79</sup>

12<sup>79</sup>

13<sup>29</sup>

12<sup>99</sup>

14<sup>79</sup>



## LOAD IT UP BARS

Meat options: Sliced Brisket, Chopped Brisket, Turkey, Pulled Pork, or Sausage. Add a side per person for \$3.

10<sup>00</sup> per guest

Baked Potato 460 - 1840 cal.

Potato, choice of 1 meat, butter, cheese, sour cream, & green onions

Loaded Cornbread 1245 - 1260 cal.

Cornbread, choice of 1 meat, brisket beans, cheese, jalapeños, & green onions

BBQ Mac 925 - 940 cal.

Mac 'n' cheese, choice of 1 meat, cheese, jalapeños & green onions

Nachos 1110 cal.

Tortilla chips, choice of 1 meat, cheese, jalapeños, & green onions



## A LA CARTE

### MEATS BY THE POUND

Natural Brisket fatty 1460 cal. / lean 1280 cal. 21<sup>99</sup>  
sauced chopped 1060 cal. 17<sup>99</sup>

Natural Smoked Turkey Breast 760 cal. 18<sup>99</sup>

Natural Pulled Pork 1120 cal. 13<sup>99</sup>

### MEATS BY THE EACH

Natural Sausage Link 450 cal. 5<sup>00</sup>

Full Rack of St. Louis Ribs 2410 cal. 34<sup>99</sup>



## A LA CARTE TX SIZE

Each pan serves approx. 10-12 people

34<sup>00</sup> each

Collard Greens 1800 cal. | Cole Slaw 3850 cal. | Potato Salad 3960 cal.

Mac 'n' Cheese 4750 cal. | Brisket Beans 2460 cal.



## DELICIOUS DESSERTS

Each pan serves approx. 10-12 people

25<sup>00</sup> each

Banana Pudding 4260 cal.

30<sup>00</sup> each

Peach Cobbler 3345 cal.

Ask about our seasonal item.

