

SMYLIE BROTHERS

BREWING CO.

CATERING PICK-UP MENU

Please allow 48 hours notice for catering orders

BBQ

BBQ is sold by the pound. One pound of meat serves about 3 guests.

CHOPPED BRISKET tossed with our Texas BBQ Sauce	18
PULLED PORK tossed with our Kansas City BBQ Sauce	15
PULLED CHICKEN tossed with our Kansas City BBQ Sauce	15
BABY BACK RIBS full rack, glazed with our Kansas City BBQ Sauce	22

APPETIZERS & SIDES

Serves 25 guests

WHITE BEAN DIP PLATTER	50
served with seasonal crudités, spent grain croutons & grilled flatbread	
CHEESE & CHARCUTERIE PLATTER	100
served with seasonal preserves, beer mustard and crackers	
CRUDITÉS PLATTER	50
seasonal vegetables served with ranch dressing and white bean dip	

1/2 pans Serves 8 - 10 guests

HOUSE/SEASONAL SALAD	bowl	30/35
SEASONAL VEGETABLE	1/2 pan	35
MAC & CHEESE	1/2 pan	30
SPOONBREAD	1/2 pan	25
BAKED BEANS	quart / 1/2 pan	15/25
COLE SLAW	quart / 1/2 pan	6/15
SMOKEHOUSE CHILI	quart	17
HOUSE MADE PICKLES or GIARDINIERA	pint / quart	5/10

DESSERTS

BROWNIES	24/48 bites	24/28
CHOCOLATE CHIP COOKIES	1 dozen	15
SEASONAL PIE	9" 8 slices	25

BUNS & SAUCES

BRIOCHE SLIDER BUNS	1 dozen	5
4" BRIOCHE BURGER BUNS	1 dozen	15
GLUTEN FREE BUNS	1 dozen	20
KANSAS CITY BBQ SAUCE	pint / quart	4/8
TEXAS BBQ SAUCE	pint / quart	4/8