

# 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.*

<b>CHOPPED BRISKET</b> tossed with our Texas BBQ Sauce	25
<b>PULLED PORK</b> tossed with our Kansas City BBQ Sauce	15
<b>PULLED CHICKEN</b> tossed with our Kansas City BBQ Sauce	15
<b>BABY BACK RIBS</b> full rack, glazed with our Kansas City BBQ Sauce	22

### APPETIZERS & SIDES

*Serves 25 guests*

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

1/2 pans Serves 8 - 10 guests

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

### DESSERTS

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

### BUNS & SAUCES

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