

SMYLIE BROTHERS

BREWING CO.

CATERING PICK-UP MENU

Please allow 48 hours notice for catering orders

BBQ

Priced per pound, we recommend one pound of meat per 2-3 guests in addition to sides

CHOPPED BRISKET tossed with our Texas BBQ Sauce	28
PULLED PORK tossed with our Kansas City BBQ Sauce	17
PULLED CHICKEN tossed with our Kansas City BBQ Sauce	17
BABY BACK RIBS full rack, glazed with our Kansas City BBQ Sauce	27

APPETIZERS & SIDES

Serves 25 guests

FRESH FRUIT PLATTER	52
CRUDITÉS PLATTER	55
seasonal vegetables served with ranch dressing, white bean dip, & flatbread	

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 30
BAKED BEANS	quart / 1/2 pan 20/30
COLE SLAW	quart / 1/2 pan 10/15
SMOKEHOUSE CHILI	quart 20
HOUSE MADE PICKLES or GIARDINIERA	pint / quart 5/10

DESSERTS

BROWNIES	24/48 bites 24/28
CHOCOLATE CHIP COOKIES	1 dozen 15

BUNS & SAUCES

BRIOCHE SLIDER BUNS	1 dozen 6
4" BRIOCHE BURGER BUNS	1 dozen 16
GLUTEN FREE BUNS	1 dozen 21
KANSAS CITY BBQ SAUCE	pint / quart 5/10
TEXAS BBQ SAUCE	pint / quart 5/10