

All ABOUT Catering

BBQ BEAR'S SMOKEHOUSE

FULL SERVICE & EVENTS

All-inclusive service complete with an on-site catering team to prepare a buffet and serve your guests!



#2 CHOOSE YOUR ADD-ONS

APPETIZERS

Recommended Portion: 2-3 pieces per guest

Smoked Wings ★ \$24/doz  
Dry rubbed & slow smoked

Moink Balls 🍷 \$16/doz  
Bacon wrapped meatballs - sprinkled w/ Bear's BBQ Beef Rub & smoked to perfection

Classic Deviled Eggs \$15/doz  
Bear's blend of seasonings

Stuffed Mini Sweet Peppers \$28/16pcs  
Stuffed w/ seasoned cream cheese & cheddar cheese blend. Garnished w/ crumbled bacon

The following serve approximately 12-15 guests

Spinach & Artichoke Dip \$27  
Served w/ tortilla chips ★

Smoked Buffalo Chicken Dip \$27  
Served w/ tortilla chips ★

The following serve approximately 40 guests

Vegetable Platter \$50  
Broccoli, baby carrots, cucumbers, celery, tomatoes & ranch dressing

Cheese/Cracker Platter \$80  
Cheddar, pepper jack & monterrey jack

SIDES Serves approximately 15 guests

\$40 per side  
Smoked BBQ Beans 🍷  
Mac & Cheese 🍷  
Potato Salad  
Broccoli Salad  
Collard Greens  
Mashed Sweet Potatoes  
Mashed Red Bliss Potatoes  
Roasted Corn Medley  
Roasted Red Potatoes  VEGAN  
Roasted Pepper Trio  VEGAN

\$25 per side  
Traditional Coleslaw  
Garden Salad  
ADD: Cranberries, candied walnuts, bacon & cheese +\$10  
Smoked Beet Salad  VEGAN



#1

50 GUEST MINIMUM | PRICING PER GUEST CHOOSE YOUR PACKAGE

	1 Side	2 Sides	3 Sides
<b>1 Meat</b>	\$15	\$18.25	\$21.50
$\frac{1}{2}$ <b>Rack Ribs</b>	\$21	\$25	\$29
<b>2 Meats</b>	\$17	\$20.25	\$23.50
<b>3 Meats</b>	\$18	\$21.25	\$25

CHOOSE FROM INCLUDED MEAT CHOICES

Pulled Pork, Pulled Chicken, Turkey Breast, Kielbasa, Texas Sausage, Portobello Mushrooms

PREMIUM MEAT CHOICES (UP CHARGE ADDED TO BASE PRICE ABOVE)

Impossible Meatloaf +\$1 Per Item/Per Guest  
Brisket, Burnt Ends, Baby Back Ribs, Salmon +\$4 Per Item/Per Guest

INCLUDED SIDES

Choose from any side in left column of "Sides" section

ADD ON:

Garden Salad w/ Ranch and Balsamic +\$2 Per Item/Per Guest  
Traditional Coleslaw +\$2 Per Item/Per Guest  
Cornbread w/ Honey Butter (1 Per Guest) +\$2 Per Item/Per Guest  
Sandwich Roll (1 Per Guest) +\$.60 Per Item/Per Guest  
Slider Rolls (2 Per Guest) +\$.40 Per Item/Per Guest

All full service packages include: Standard paper products & serving equipment (Chafers etc...)

MAKE IT A FOOD TRUCK! +\$2 PER GUEST



A LA CARTE

Serves 2-3 guests  
Pulled Pork..... \$16/lb  
Pulled Chicken..... \$16/lb  
Beef Brisket..... \$25/lb  
Burnt Ends (Beef)..... \$25/lb  
Turkey Breast..... \$21/lb  
Kielbasa (Pork)..... \$19/lb  
Texas Sausage (Pork)..... \$19/lb  
Jalapeno & cheddar stuffed sausage  
Smoked Salmon Fillets..... \$28/lb  
Baby Back Ribs..... \$32/rack

VEGETARIAN OPTIONS

Impossible Meatloaf  VEGAN \$10/slice  
Portobello Mushrooms  VEGAN \$45/15  
Seasoned w/ Tamari & beef rub, then smoked  
ADD: Roasted red peppers & melted gouda cheese \$60/15

ALL SAUCES, RUBS & MEATS ARE GLUTEN FREE

★ FRIED IN OIL THAT MAY CONTAIN TRACE GLUTEN

CONTAINS GLUTEN

VEGAN VEGAN OFFERING

# ...ADD-ONS (CONTINUED)

## DRINKS

- Bottled Water \$2 each
- Soda by the can \$2 each
- Sweet Tea \$6 gallon
- Unsweetened Tea \$6 gallon
- Lemonade \$8 gallon
- Gallon drinks include cups



**Coffee & Tea Station \$2 Per Guest**  
Regular & Decaf Coffee, Assorted Tea, Sugars, Cream & Milk

**Infused Water Station \$2 Per Guest**  
Cucumber Lemon or Strawberry Mint

## BOTTLED SAUCES & RUBS

SAUCES INCLUDED W/ MEATS & SERVED ON SIDE  
(Kansas City Sweet & Texas Pepper)



**BOTTLED RUBS \$10.99 EACH**  
Pork Rub & Beef Rub

**BOTTLED SAUCES \$8.99 EACH**

- Kansas City Sweet BBQ Sauce
- Texas Pepper BBQ Sauce
- Grizzly Ghost Pepper BBQ Sauce

# DESSERTS

All desserts produced in facility that contains nuts

- Assorted Cookies \$12/doz
- Chocolate Brownies \$12/doz
- Bear's Bars
- Lemon \$40/16pcs
- Berry Crumble \$40/16pcs
- Apple Crumble \$40/16pcs
- Chocolate Pecan \$48/16pcs
- Bourbon

- Serves 10-12 guests
- Banana Pudding \$35
  - Chocolate Parfait \$40
  - Strawberry Cornbread \$40
  - Shortcake



# BREAD

- Cornbread w/ Honey Butter \$2 each
- Sandwich Rolls \$8/doz
- Gluten Free Roll \$2 each
- Slider Rolls \$5/doz

## EXTRAS

- Upgraded Paper Products \$5 Per Guest**  
Biodegradable bamboo plates, plastic utensils & white dinner napkins
- To-Go Boxes** \$ .30 Per Small Box  
Individual boxes for your guests \$ .50 Per Large Box
- Cake Cutting \$100**
- Table Clearing \$200**  
Basic Bears
- Table Clearing \$300**  
Standard Glassware & Rentals
- Buffet Table Rental \$10 Each**  
For Bear's Service Tables Only
- Linen Rental (Black) \$30 Each**  
For Bear's Service Tables Only
- On-site Trash Removal** Priced Based on Venue Requirements

# Signature Add-ons

## Stationed Appetizers

- Cheese Board \$15 Per Person**  
Variety of Five (5) Cheeses Assorted Crackers
- Upgrade to a Charcuterie Board +\$3 Per Person**  
Variety of Three (3) Cheeses, Three (3) Cured Meats, Assorted Crackers, Fruit, Olives, Nuts, Jam

- Mac & Cheese Bar \$12 Per Person**  
Bear's Mac & Cheese...Enhanced!  
Pick Two (2) Bear's Meats  
Toppings Include: Cornbread Breadcrumbs, Crumbled Bacon, Scallions, Shredded Cheddar, Crispy Fried Onions, & Jalapeños

- Crudité \$13 Per Person**  
Sliced Cucumbers, Carrots, Cauliflower, Broccoli, Bell Peppers, Assorted Crackers, Hummus, and Ranch

- Shrimp Display \$15 Per Person**  
Cold Smoked Shrimp  
Thai Chili and Cocktail Sauces

**Inquire about our Full Signature Menu Offerings**

## Passed Appetizers

- Each Choice: \$5 Per Person
- Puff Pastry Squares**  
Goat Cheese, Prosciutto, and Herb Filling
- Teriyaki Chicken Bites**  
Soy Pomegranate Glaze  
: Substitute Smoked Teriyaki Tempeh
- Burnt End Bites**  
Blistered Tomato and BBQ Sauce
- Smoked Salmon**  
Served on Sliced Cucumber with Aioli
- Bear's Seasoned Crab Salad**  
Served on Sliced Cucumber
- Bacon Wrapped Dates**
- Brie Phyllo Tart**  
Served with Berry Compote
- Stuffed Mushroom Phyllo Cup**  
Make any three (3) passed appetizers a station!  
\$15 per person



## SERVICE FEE INCLUDES

- Bear's event staff & travel time
- Set up of a single buffet line  
(Additional costs for extra buffet stations)
- Use of Bear's serving equipment
- Standard paper products for serving Bear's products only
- Foods held to temperature in insulated boxes
- Serving guests & replenishment of Bear's foods for contracted buffet time (2 hours)
- Clean up of buffet line with remaining food wrapped per customer's request
- Removal of all trash created by Bear's  
(Additional costs dependent on venue's trash requirements)

## CUSTOMER PROVIDES

- Set up of tables & linens for buffet
- Set up of any separate appetizer or dessert stations if not catered by Bear's
- Trash receptacles & method for disposal
- Parking for Bear's vehicles & access to the venue at a minimum of 1 hour before service
- If privately renting china, suggested sizes for proper portion control are: 9" dinner plate & 6" appetizer plate
- For non-Bear's food items, customer/other vendor responsible for providing the service as well as all necessary serving products (i.e. plates, cups, utensils, etc..)

- INQUIRIES WILL BE RETURNED WITHIN 48 HOURS MON-FRI**
- PRICES SUBJECT TO CHANGE DUE TO MARKET PRICING**
- CATERING ORDERS REQUIRE 72 HOUR ADVANCE NOTICE.**
- FULL SERVICE EVENTS REQUIRE A DEPOSIT AND SIGNATURE ON EVENT CONTRACT TO BE BOOKED**
- BEAR'S GIFT CARDS NOT ACCEPTED ON CATERING ORDERS**
- SERVICE FEES ADDED ARE BASED ON THE SUB TOTAL OF FOOD & DISTANCE TRAVELED TO VENUE/EVENT**



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