CATERING MENU

REAL WOOD-FIRED BARBECUE, DONE RIGHT

HOW DOES OUR CATERING WORK?

1. Determine how many people you would like to feed.
2. Pick the menu item(s) you would like to serve.
3. Multiply the price of your chosen item(s) by the number of people you're serving — that's the cost of your catering, plus tax.
4. Choose one of the event options below.
5. Meat & side items are assembled in aluminum pans.
6. Call or text Tricia's cell at 208-982-7776 to ask questions or place an order.

EVENT OPTIONS

Most orders are pick-up. Delivery is limited and not guaranteed — please call to check availability before planning around it.

PICK UP

Order and we pack it up for you in aluminum catering pans at no additional charge.

DELIVERY (Limited Availability)

We will bring your bulk food order to you when available. Drop-off service only. $50 delivery charge.

WHAT'S INCLUDED

- Choice of Meats (1, 2 or 3)
- Any Two Sides
- Rolls
- Barbecue Sauce
- Utensil Packets
- Three Compartment Paper Plates
- Tongs & Spoons

PRICING

One Meat	**$14.95 / person**
Two Meats	**$17.95 / person**
Three Meats	**$19.95 / person**

* Add Ribs to any combination for an additional $2 per person
* Add Tri Tip to any combination for an additional $2 per person

MEAT CHOICES

★Pulled Pork

Bone-In Chicken

Sausage

St. Louis Style Pork Ribs *

Tri Tip *

*** Additional charge — see pricing**

SIDES

Caesar Salad

Campfire Beans

Coleslaw

Farmer's Market Green Salad

Garlic Mashed Potatoes

★Macaroni n' Cheese

Tricia's Potato Salad

Additional Sides — $3.50 per person

DESSERTS

Croissant Bread Pudding

Additional — $3.50 per person

READY TO ORDER?

208-982-7776

Call or text Tricia's cell

★ = Favorites! | Gratuity is not included but very much appreciated.

* Pricing and availability subject to change.