



# CENTRAL CITY BBQ

## CATERING & SPECIAL EVENTS

Central City BBQ is not only home to the greatest BBQ in the Big Easy, it is also one of the newest, and most unique venues near the CBD for hosting special events.

*"Central City BBQ is the best barbecue restaurant New Orleans has ever seen..." nola.com May 2017*

Central City BBQ is one of the most remarkable event spaces in all of New Orleans. With over

6,000 square feet of facility event space, our completely renovated facility boast enough space to comfortably seat up to 200 guests. Combined with the expansive outdoor space, Central City BBQ can accommodate any size and type of event. From corporate events to weddings, to seated dinners to a whole hog, our restaurant can satisfy all of your requirements.

With 10 farmhouse western red cedar tables, an array of colorful seating, and walls built from reclaimed pine and cypress, you and your guests are sure to enjoy the unique feel of The Pit Room; our private event space. At 3,000 square feet, The Pit Room at CCBBQ is sure to accommodate your every need whether you are looking for a more formal, seated dinner, or a casual reception styled event.

If you are hosting a larger scale event, our entire facility is available for rental. Our main dining area boasts seating for 100, a built-in bar, and the Smoke Yard; our outdoor courtyard.

Contact us at [catering@centralcitybbq.com](mailto:catering@centralcitybbq.com) for facility pricing information.

## MEATS BY THE POUND

CERTIFIED ANGUS BURNT ENDS	27
CERTIFIED ANGUS BRISKET	25
PULLED PORK	15
RACKS OF RIBS	29
WHOLE CHICKEN	17
SMOKED BOUDIN	17
SMOKED SAUSAGE	17
SMOKED TURKEY BREAST	19
COWBOY CANDY <i>pork belly</i>	25

## SIDES

SOLD BY THE HALF PAN OR FULL PAN	
HALF PANS FEED 15, FULL PANS FEED 30	
SALAD	30/60
BACON MAC AND CHEESE	45/90
SWEET CORN SPOON BREAD	45/90
POTATO SALAD	35/70
CREOLE SLAW	35/70
PITHOUSE BEANS	35/70
BRUSSEL SPROUTS	45/90

## DESSERTS

BROWNIES	35/70
SEASONAL FRUIT COBBLER	35/70

## PORK UP YOUR ORDER

SMOKED CHICKEN WINGS	12 FOR 15
UMAMI PICKLES	6 PER PINT
PORK NACHOS (SET UP FOR 20 MINIMUM)	10 PER PERSON
*SERVED WITH TORTILLA CHIPS, CHEESE, PULLED PORK, JALAPENOS, SOUR CREAM	
BRISKET NACHOS (SET UP FOR 20 MINIMUM)	16 PER PERSON
*SERVED WITH TORTILLA CHIPS, CHEESE, PULLED PORK, JALAPENOS, SOUR CREAM	
**NACHOS ONLY AVAILABLE FOR ONSITE EVENTS AT CCBBQ**	
BRISKET CHILI	50 PER GALLON

*PRICES MAY CHANGE AT ANY TIME WITHOUT NOTICE  
ABOVE PRICING DOES NOT INCLUDE 10.2% TAX AND 20% SERVICE CHARGE*

# WHOLE HOG PICKIN'

We can feed your group a slow roasted whole hog Carolina Style! Hogs range from 50-100 pounds. Delivery with set up, display and servers also available for a worry free, hands on service! Fresh local hogs take upwards of 18 hours to cook, and our pit masters do it right with proper butchery to bring your event this delicious and unique BBQ treat! We suggest a pound of pork per person for whole hogs.

**PRICES START AT 13 PER POUND**



*PRICES MAY CHANGE AT ANY TIME WITHOUT NOTICE  
ABOVE PRICING DOES NOT INCLUDE 10.2% TAX AND 20% SERVICE CHARGE*

# OPEN BAR PRICING

**PRICE BASED ON THREE HOUR EVENTS**

## BEER & WINE ONLY

INCLUDES THREE TAPS OF LOCAL AND CRAFT BEER, MILLER LITE, COORS LITE, BUD, RED & WHITE HOUSE WINES & SOFT DRINKS

**21 PER PERSON**

**7 PER PERSON FOR ADDITIONAL HOUR**

## CALL BAR

1800 TEQUILA, JACK DANIELS WHISKEY, JIM BEAM BOURBON, CATHEAD VODKA, TANQUERAY GIN, BACARDI RUM, DEWAR'S SCOTCH, INCLUDES 3 TAPS OF LOCAL AND CRAFT BEER, MILLER LITE, COORS LITE, BUD, RED & WHITE HOUSE WINES & SOFT DRINKS

**28 PER PERSON**

**9 PER PERSON FOR ADDITIONAL HOUR**

## PREMIUM BAR

GREY GOOSE VODKA, BOMBAY SAPPHIRE GIN, MAKERS MARK BOURBON, PATRON TEQUILA, JOHNNY WALKER RED, CROWN ROYAL WHISKEY, INCLUDES 3 TAPS OF LOCAL AND CRAFT BEER, MILLER LITE, COORS LITE, BUD, RED & WHITE HOUSE WINES & SOFT DRINKS

**34 PER PERSON**

**11 PER PERSON FOR ADDITIONAL HOUR**

## CONSUMPTION BAR

FULL OPEN BAR FEATURING CALL LIQUORS, PREMIUM LIQUORS AND SUPER PREMIUM LIQUORS, BEER, WINE AND SOFT DRINKS ALL ON A TAB

**\$100 PER BARTENDER PER THREE HOUR EVENT**

**ONE BARTENDER IS REQUIRED FOR EVERY 40 GUESTS**

*PRICES MAY CHANGE AT ANY TIME WITHOUT NOTICE  
ABOVE PRICING DOES NOT INCLUDE 10.2% TAX AND 20% SERVICE CHARGE*