



eat
drink
everyday

planning an event?

Pick up or drop off
for groups of 20 or more

Full service catering and in-house
events for groups of 40 or more

Pricing is per person unless otherwise
specified and must be prepared for the total # of
people in the party

Menu options and pricing are suggestions.
We are happy to discuss special menus and
pricing depending on your event

Only 48 hours notice needed in most cases

Price does not include tax and gratuity (18% for full
service catering only)

\$1 per person fee for drop off or pick up to cover
cost of wares and paper

catering@industrytx.com

Industry
catering



mains

brisket sliders \$4.5 each
house pickles, pickled red onion, bbq sauce, potato roll

chicken salad sliders \$3.5 each
smoked chicken salad, greek yogurt, poblano, corn, greens, tomato, pepita pesto

pork pastor sliders \$3.5 each
pineapple pico, avocado crema, cotija

shroom wraps \$8 / \$6
smoked mushroom, carrot, red cabbage, garlic rice, cilantro, tamari peanut sauce

loaded potato bar \$7
grilled pepper/onion, cheddar, avocado crema, bbq sauce
add chile +\$5

nacho bar \$8
refried beans, queso, shredded lettuce, jalapenos, avocado crema, tomato, salsa.

add brisket, chicken, pork +\$5

BYO BURGER BAR \$16
smoked and grilled beef patty, swiss, mustard, mayo, lettuce, tomato, onion, jalapenos, bacon onion jam

BYO TACO BAR \$14
served with flour and corn tortillas, cheddar, onion, jalapeno, avo crema, shredded lettuce, cilantro.
choice of 2 proteins

BYO BOWL \$14
Served with garlic rice, black beans, cheddar, onion, tomato, avo crema, shredded lettuce, salsa, cilantro
choice of 2 proteins

| | | |
|------------------|----------------------------|---------|
| smoked chicken | pork pastor | brisket |
| smoked mushrooms | smoked+sauteed cauliflower | |

greens

\$5 appetizer/\$8 meal

Industry bowl
local field greens, sweet potato, pepitas, chevre, garlic rice, brussels sprouts, garlic-cashew honey lime dressing

House Salad
local field greens and romaine, purple cabbage, tomato, onion, cucumber, shredded cheddar, choice of dressing

Farm Beet Salad
local greens, smoked beets, goat cheese, bacon smoked tomato quinoa, micro-greens, white balsamic vin

Caesar Salad
romaine, parmesan, croutons, Cesar Dressing

add smoked chicken or brisket +\$4pp

grazing

These can work as appetizers or sides to go with mains. We recommend 2-5 items from here depending on your group. Ask us for suggestions!

| | |
|---|------------------------------|
| chips and salsa \$2.5 | green chile queso \$3 |
| crispy brussels sprouts \$3 | black beans \$1.75 |
| sweet potato hummus \$3 | brown rice \$1.75 |
| green chile mac & cheese \$2.5 | creamed elotes \$1.75 |
| bacon braised green beans \$1.75 | |

pantry

bulk items to reheat and prepare at home! Usually in stock and available to take home without advance notice

killer quarts

| | |
|---|---------------------------------------|
| green chile queso(vg) \$17 | bacon braised green beans \$18 |
| creamed elotes(vg) \$11 | smoked garlic rice(v) \$8 |
| guajillo salsa(v) \$13 | black beans(v) \$10 |
| smoked sweet potato hummus(v) \$18 | |

sauce is boss

avo-yogurt spread(vg) \$8
industry hot sauce(v) \$7
bacon onion jam \$7
honey lime vinaigrette(v) \$8
garlic-cashew dressing(v) \$11
poblano ranch \$8
chipotle aioli(vg) \$9
industry bbq sauce(v) \$5

BYO sprouts Kit! \$20
diced brussels, rum-dijon glaze, candied pecans, chive.

smoke

pit chili \$17
served by the quart

smoked chicken thighs \$18
served in a quart container

smoked mushrooms (v) \$8
served by the quart

pork pastor \$20
served by the quart

smoked salmon burger \$20
4 patties

smoked brisket \$18
served by the pound

smoked whole chicken \$15

bev

iced tea (sweet or unsweet) \$12/gallon
daily agua fresca \$20/gallon
lemonade \$16/gallon