

# CATERING MENU

MIDDLETOWN, RI • 1-401-236-5074



# SCIALITY BBO PACKES

### LOW TIDE

\$20/PP

Meats: Brisket & Pulled Pork

Sauces: Pick 2

Sides: Coleslaw, pickle bar, cornbread,

beans, house honey butter

#### HIGH TIDE

\$35/PP

Meats: Brisket, Pulled Pork, Chicken

Sauces: Pick 3

Sides: Coleslaw, pickle bar, cornbread, beans, mac & cheese, house honey butter

Desserts: Freshly baked cookies

#### MOON TIDE

\$50/PP

Meats: Brisket, Pulled Pork, Chicken, Ribs

Sauces: All 4

Sides: Coleslaw, red cabbage slaw, pickle bar, cornbread, beans, mac & cheese, fresh cut fruit,

house honey butter, potato rolls

Desserts: Freshly baked cookies & key lime pie

## **PACKAGES**

Our BBQ packages are carefully crafted to provide you and your guests a simple way to order a variety of our smoked meats, homemade sauces, house sides and desserts. We ask that that packages are ordered without substitutions. Minimum order size 15 people. For orders less than 15 see our a-lacarte menu.

Buffet setups, serving utensils, flatware etc. is available for purchase separately.

## SAUCES

ORIGINAL
DIJON
CAROLINA
ALABAMA WHITE

\$28/PINT • \$11/QUART

We recommend ~1 pint per 5-8 people

Please notify us of any allergies at the time of placing the order.

# A LA CARTE



## MEATS

/	
SLICED USDA PRIME BEEF BRISKET	\$28/LB
CHOPPED USDA PRIME BEEF BRISKET	\$28/LB
KALUA PULLED PORK	\$17/LB
CITRUS MESQUITE PULLED CHICKEN	\$17/LB
PINEAPPLE CHILI CHICKEN WINGS	\$25/DOZ
ST. LOUIS PORK RIBS	\$22 1/2 RACK

We recommend about 1/3 lb per person for sandwiches, or 1/2 lb per person for a meal. All meats are gluten free

\$40 RACK





## DESSERT

FRESH BAKED COO	KIES \$3/EA
HOUSE KEY LIME P	\$50/EA
CHOCOLATE OREO	\$30/SMALL
DIRT PUDDING	\$45/LARGE
	Small (~15 servings)
	Large (~25 servings)

SIDES	SMALL (10-15 servings)	MEDIUM (20-25 servings)	LARGE (35-40 servings)	
HOUSE PICKLES	\$ 30	\$ 50	/) \$80	
PICKLED RED ONION	\$ 30	\$ 50	\$ 80	
PICKLED JALAPEÑOS	\$ 15	\$ 25	\$ 40	
COLESLAW	\$ 22	\$ 35	\$ 60	
RED CABBAGE SLAW	\$ 10	\$ 15	\$ 30	
MAC SALAD	\$ 45	\$ 65	\$ 90	
<b>BURNT END BAKED BEANS</b>	\$ 45	\$ 65	\$ 90	
MAC & CHEESE	\$ 45	\$ 80	\$ 120	
FRESH CUT FRUIT	\$ 40	\$ 60	\$80	
CORNBREAD	\$ 24 per 6 slice skillet			

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## BAR & BEVERAGE



#### SERVICE DETAILS

#### SET-UP & STAFF

\$300 set-up fee includes 2 staff for a 2 hour event + set-up & breakdown

- Additional time may be purchased for \$65 per hour per staff.
- Additional staff may be required for large parties over 125 quests.

#### SERVICE STYLES

Bar service is available from our on-site service carts & trailers- The Rustic Bar, J-House, Food Shack Taco Cart & Rising Tide BBQ pit, or as a "pop-up" at your event.

 Set-up fee may be waived when beverage service is provided with the Taco Cart or BBQ Pit

#### PACKAGES

All bar packaging include soda and water, ice, cups and cocktail napkins. \$10 for guests under 21 years old with hosted bar packages

#### HOSTED BEER & WINE \$ 22/pp

Includes up to 4 beer & 3 wine selections.

Add seltzer +\$ 2/pp Add signature cocktail +\$ 4/pp

#### HOSTED FULL BAR \$ 28/pp

Includes 4 beer, 3 wine, 1 seltzer, & 4 liquor selections Includes mixers: lime juice, orange juice, cranberry juice, assorted soft drinks, seltzer & tonic.

Add signature cocktail +\$ 2.50/pp

#### CASH BAR

\$5/pp

Guests may purchase their own beverages or you can pre-pay a portion of the tab to start the beverage service. Drink Tickets also available for purchase for your guests.

## **NON-ALCOHOLIC BEVERAGES**

#### BEVERAGES

Bottled water (\$2.50) Assorted Coca Cola beverages (\$2.50) Spindrift seltzer (\$2.50) Del's Pink Lemonade (\$3) Granny Squibb Sweet Tea (\$3) Fresh squeezed Natalie's Orange Juice (1/2 gallon) (\$19)

#### COFFEE & TEA

1 coffee tote w/ cups, stirrers, creamer, sugar, and sweeteners. Serves ~ (12) 8 oz cups (\$45)

- House medium roast "dawn patrol blend"
- Decaf

Assorted black & green teas (\$2/pp)