

BUILD-YOUR-OWN (priced per person)

Taco Bar 16
tortillas (flour & corn), cheddar cheese, diced red onion, jalapeno, avocado crema, Industry salsa, shredded lettuce
INCLUDED: choice of two (2) proteins

Taco Bowl Bar 13
smoked garlic brown rice, seasoned black beans, field greens, cheddar cheese, diced red onion, jalapeno, avocado crema, shredded lettuce, cilantro, corn tortilla chips, Industry salsa
add protein \$5 (brisket, chicken tinga, avocado)

Burger Bar 16
house ground Texas Wagyu patty, swiss cheese, cheddar cheese, yellow mustard, dill mayo, smoked ketchup, lettuce, sliced tomato, red onion, jalapeno, bacon onion jam, brioche bun, seasoned kettle chips
Sub Veggie Patty \$1 add Bacon \$1.5 add Queso \$2 add Avocado \$3

Loaded Potato Bar 11
smashed potato, grilled peppers & onions, cheddar cheese, avocado crema, house bbq sauce, green onion
add Sour Cream \$1 add Whipped Butter \$1 add Queso \$2 add Bacon \$2 add Pit Chili \$5
add protein \$5 (brisket, chicken tinga, avocado)

Nacho Bar 10
corn tortilla chips, green chili queso, seasoned black beans, avocado crema, diced tomato, shredded lettuce, jalapeno, Industry salsa
add protein \$5 (brisket, chicken tinga, avocado)

Sando Bar 14
smoked chicken thigh, house hot sauce, house BBQ sauce, mayo, swiss, lettuce, tomato, onion southwest slaw, house pickle, brioche buns add Queso \$2

Mac and Cheese Bar 11
green onion, jalapeno, corn salsa, fried onion, bacon-onion jam, tomato, hot sauce, bacon, pit chili, peppers and onions, smoked mushrooms, ranch, avocado crema
add protein \$5 (brisket, chicken tinga, avocado)

BEVERAGES (priced per gallon)

Tea 18 sweet or unsweet	Coffee 22 cups, creamer, sugar
Lemonade 25 made in house daily	Daily Agua Fresca 25 made in house daily
Richards Rainwater 3.5/ea	Bottled Water 2.5/ea

VG=Vegetarian V=Vegan

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 people or more.

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

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

Less than a week’s notice needed in most cases.

Price does not include tax and gratuity (10% service fee. 20% for full service catering)

Service fees for delivery or drop-off catering orders will vary.

catering@themeatanddrink.com



CATERING MENU

GRAZING (priced per person)

Party Bites? Appetizer? Sides? Your call.

Salsa and house fried chips V (2oz pp)	2.75
smoked tomatoes, onions, cilantro, jalapenos, guajillo lime	
Green Chili Queso and house fried chips VG (2oz pp)	3.50
smoked chiles, smoked mushrooms, cilantro	
Crispy Brussels Sprouts V (4oz pp)	4.25
bourbon-Dijon glaze, candied pecans, sliced green onion	
Smoked Chicken Salad Cups (4oz pp)	4.00
smoked chicken thigh, poblano, corn, cilantro, tortilla cup	
Industry Tendies	2.50/ea
smoked, battered, and fried chicken thigh strips, served with your choice of 2 sauces: house BBQ, jalapeno ranch, honey mustard, smoked ketchup, buffalo	
Poblano Pimento Cheese VG (2oz pp)	5.50
red pepper jelly, green onion, with garlic crostini	
Street Corn Salad VG (4oz pp)	5.00
house tajin, cotija cheese, cilantro, lime	
Smoked Garlic Rice V (4oz pp)	3.00
Savory Black Beans V (4oz pp)	3.00
Green Beans & smoked veggies V (4oz pp)	3.50
onion, garlic, tomato, poblano	

Smoked & Fried WINGS!

choice of 3 sauces:

30 for \$60

Buffalo, house BBQ, blackberry-habanero,

50 for \$90

lemon pepper, hot & sweet pecan, dry

100 for \$170

served with jalapeno ranch

GREENS (priced as side portion p/p)

Industry Salad VG 7	House Salad VG 6
field greens, smoked garlic brown rice, sweet potatoes, Brussel sprouts, pepita, feta, cashew-honey vin	field greens, cucumber, red onion, tomato, cheddar cheese + choice of 2 dressings
BBQ Salad 8	
Your choice: Brisket, smoked cauliflower, or chicken tossed in BBQ sauce, shredded kale, corn, jalapeno ranch, Texas slaw, fried onions, house pickle	

Dressings

honey lemon vin,

garlic cashew,

jalapeno ranch,

red pepper vin,

garlic balsamic vin

MAINS ADD A SIDE!

Brisket Slider	4.5/ea
smoked brisket, house BBQ sauce, house pickle	
Chicken Tinga Taco	5/ea
shredded chicken in chipotle sauce, elote salsa, cotija, on a homemade corn tortilla	
Burger Slider	5/ea
house-ground chuck/brisket, onion bacon jam, swiss, dill pickle mayo, lettuce	
Chicken Sando Slider	5/ea
fried thigh, house hot sauce, swiss, southwest slaw	
Smoked Chicken Salad Wrap Bites	4.5/ea
poblano, corn, cilantro, flour tortilla	
Veggie Wrap Bites	3.5/ea
smoked sweet potato hummus, field greens, purple cabbage, red/green bells, cucumber, red pepper vin, flour tortilla	
Industry Quesadilla	6/ea
cheese, peppers and onions, w/Industry salsa & avo crema choice of chicken tinga or smoked brisket	
Mini Veggie Sando	4/ea
roasted red and green bell peppers, garlic cashew dressing, onion, avocado, feta, Texas toast	
Green Bean Casserole	5/pp
bacon braised green beans, rice, queso, fried onion	
Indy Fried Rice	5/pp
garlic brown rice, green onion, purple cabbage, egg, house hot sauce, soy sauce, chipotle mayo, cilantro	
Texas Fish Fry	12/pp
Cornmeal battered catfish nuggets, chimichurri, tartar sauce	
Blackened Texas Catfish	14/pp
blackened catfish filet, creamy tomato sauce, cilantro	
Industry CFC	12/pp
fried chicken thigh covered with queso, peppers & onions	
Smoked Half Chicken	15/pp
Smoked thigh and breast, homemade corn tortillas, smoked onion & jalapenos, Eddie's Green sauce, house BBQ Sauce, and chipotle aioli	
Texas BBQ Spread	35/pp
Smoked chicken breast and thigh, brisket, mac n cheese, Texas slaw, sweet smoked green beans, Texas toast, homemade corn tortillas, pickles, onion, BBQ sauce, Southern mustard, Eddie's green sauce	

MORNING MUNCHIES

Breakfast Tacos	4/ea
served with a side of Industry salsa ADD PROTEIN, PICK 1: brisket, bacon, Avocado, black beans, smashed tots	
Migas	7/ea
scrambled eggs, corn tortilla, onion, tomato, cheddar cheese, jalapeno. served with salsa & Eddie's green sauce Corn or flour tortillas 1.5 more pp	
Brisket Breakfast Sando	13.5/ea
smoked brisket, scrambled egg , pimento cheese, house BBQ sauce, brioche bun	
Biscuits & Gravy	6.25/ea
one biscuit halved, brisket gravy, green onion	
Granola Parfait	8/ea
greek Yogurt, Texas granola, pepitas, honey, blackberry compote	
Bread Pudding French Toast	12.50/ea
two pieces, blackberry compote, whipped cream, pecan syrup	
The Man Bun	8/ea
homemade cinnamon roll with cream cheese frosting	
Hot Honey Chicken Biscuit	9.50/ea
fried chicken thigh in a sweet pecan hot sauce, homemade biscuit	

SWEETS \$4/PP

Banana Pudding Cups	Pecan pie bites
vanilla wafer, whipped cream	homemade crust, whipped cream
	Brownie Squares
	with chocolate chips

EXTRAS Napkins, plates, and serving utensils included

Individual Cutlery Sets	\$1/pp	Ice
compostable		\$10/bag
Cup, Lid, & Straw Sets	\$1/pp	
compostable		