

BUILD-YOUR-OWN (priced per person)

Taco Bar 17
tortillas (flour & corn), cheddar cheese, diced red onion, jalapeno, avocado crema, Industry salsa, shredded lettuce
INCLUDED: choice of two (2) proteins

Taco Bowl Bar VG 15
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 17
house-ground Wagyu beef patty, swiss cheese, cheddar cheese, mustard, chipotle aioli, smoked ketchup, house made pickles, romaine, sliced tomato, red onion, jalapeno, brioche buns, seasoned kettle chips
Sub Veggie Patty \$1 add Bacon \$1.5 add Queso \$2 add Avocado \$3

Loaded Potato Bar VG 12
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 12
corn tortilla chips, green chili queso, seasoned black beans, Eddie’s green sauce, 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 VG 11
green onion, jalapeno, corn salsa, fried onion, bourbon-onion jam, tomato, house hot sauce, bacon, peppers and onions, smoked mushrooms, Eddie’s Green Sauce
add protein \$5 (brisket, chicken tinga, avocado)

BEVERAGES (priced per gallon)

Tea	18	Coffee	22
sweet or unsweet		cups, creamer, sugar	
Lemonade	25	Daily Agua Fresca	25
made in house daily		made in house daily	
Richard’s 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 (3oz pp)	2.75
smoked tomatoes, onions, cilantro, jalapenos, lime	
Green Chili Queso and house fried chips VG (3oz pp)	3.50
smoked chiles, smoked mushrooms, cilantro	
Crispy Brussels Sprouts V (4oz pp)	4.25
bourbon-Dijon glaze, candied pecans, green onion	
Smoked Chicken Salad Cups (4oz pp)	3.50
smoked chicken thigh, poblano, corn, chimichurri, tortilla cup	
Industry Tendies	2.75/ea
smoked & fried chicken thigh strips, served with your choice of 2 sauces: house BBQ, poblano ranch, honey mustard, smoked ketchup, buffalo	
Egg Salad VG (2oz pp)	3.50
green onion, celery, Dijon, mayo, greek yogurt, chimichurri, with crostinis and house-fried chips	
Street Corn Salad VG (4oz pp)	5.50
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 (3oz pp)	3.50
onion, poblano, garlic, tomato	

Smoked & Fried WINGS!

choice of 3 sauces:

30 for \$65

Buffalo, house BBQ, blackberry-habanero, lemon pepper, hot & sweet pecan, dry

50 for \$110

served with poblano ranch

100 for \$180

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, poblano ranch, Texas slaw, fried onions, house pickle	

Dressings

honey lemon vin, garlic cashew, sweet potato vin, poblano ranch, 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 Wagyu patty, cheddar, chipotle aioli, LTO	
BBQ Chicken Slider	5/ea
smoked & fried thigh, house BBQ, swiss, southwest slaw, pickle	
Smoked Chicken Salad Wrap Bites	4.5/ea
poblano, corn, cilantro, flour tortilla	
Mini Egg Salad Sandwiches VG	3.5/ea
chimichurri, romaine, tomato, housemade pickles, Texas Toast	
Industry Quesadilla	6/ea
cheese, peppers and onions, w/Industry salsa & avo crema choice of chicken tinga or smoked brisket	
Mini Veggie Sando VG	4/ea
grilled sweet potato, bell peppers, garlic-cashew dressing, pickled onion, avocado, feta, Texas toast	
Green Bean Casserole VG	5/pp
smoked onion, poblano, tomato, garlic rice, queso, fried onion	
Indy Fried Rice VG	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	
Industry CFC	12/pp
smoked & fried chicken thigh covered with queso, peppers & onions	
Smoked Half Chicken	15/pp
Smoked thigh and breast, smoked onion & jalapenos, homemade corn tortillas, 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, house pickles, onion, homemade BBQ sauce, southern mustard, Eddie's green sauce.	

MORNING MUNCHIES

Breakfast Tacos	4.5/ea
served with a side of Industry salsa ADD PROTEIN, PICK 1: brisket, bacon, avocado, black beans, tots	
Migas VG	8/pp
scrambled eggs, corn tortilla, onion, tomato, cheddar, 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, cheddar cheese, house BBQ sauce, brioche bun	
Biscuits & Gravy	6.25/ea
one biscuit halved, brisket gravy, green onion	
Texas Granola Parfait VG	8/ea
Greek yogurt, granola, pepitas, honey, blackberry compote	
Breakfast State Fair VG	7/pp
fried sweet potato churros, bourbon whipped cream	
The Man Bun	8/ea
homemade cinnamon roll with cream cheese frosting	
Hot Honey Chicken Biscuit	9/ea
fried chicken thigh in a sweet pecan hot sauce, cheddar, 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