



**WE SMOKE EVERY NIGHT,
ALL NIGHT!**

BBQ this good doesn't come together overnight. Our Pitmaster and owner Andy Husbands has spent more than two decades perfecting his recipes, pulling from years on the competition circuit and his expertise as a chef. Along with Andy's expertise, it is our blend of oak and cherry hardwood and our secret spices that give our tender and juicy BBQ its incredible flavor.

You call on The Smoke Shop BBQ when you want the best of the best.

ABOUT US:

OUR MEAT & SAUCES

Competition-inspired and award-winning, our sauces bring out the flavors of our Texas Style Sliced Beef Brisket and heritage pork. Not that they need it, but they want it!

PITMASTER

Our award-winning Pitmaster, Andy Husbands, knows a thing or two about BBQ. We guess you do too. After all, you chose us!

METHOD

We don't stop at the finest meats and rubs. We bring oak and cherry to the party to create a unique blend of smoke and spices, but our real secret ingredient is time.

CONTACT US:

CATERING@THESMOKESHOPBBQ.COM

Kendall Square
617-577-7427
1 Kendall Square
Cambridge, MA 02139

Seaport
617-261-7427
343 Congress Street
Boston, MA 02210

Assembly Row
617-623-7427
325 Assembly Row
Somerville, MA 02145

Harvard Square
617-547-7427
8 Holyoke Street
Cambridge, MA 02138

THESMOKESHOPBBQ.COM/CATERING



**YOU DESERVE
BOSTON'S BEST BBQ!**

**BEST OF
BOSTON**



SMOKE SHOP DINNERS

UNCLE JED'S FOR 4 - \$122

1st Place Ribs
Texas Style Sliced Beef Brisket
Pulled Chicken
Sweet & Spicy Coleslaw
The Corn Bread
Homemade Pickles
Homemade Sauces

IQUE FOR 10 - \$304

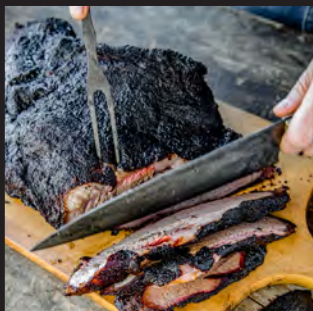
1st Place Ribs
Texas Style Sliced Beef Brisket
Pulled Pork
Pulled Chicken
Burnt Ends
Sweet & Spicy Coleslaw
Zucchini Salad
Pit Beans
The Corn Bread
Butter Cake
Slider Rolls
Homemade Pickles
Homemade Sauces

ELEVATE YOUR NEXT EVENT

Create a special memory for your guests with our premium catering packages.

Options include: special serving & tableware, appearances by Andy, and team-building activities.

Pricing available upon request.



CATERING PACKAGES

COMBO #1: THE PIT CREW - \$27 PER GUEST

Choice of 2 Meats* & 2 Side Dishes
Served with Slider Buns, Pickles & Award-Winning Sauces

COMBO #2: THE PIT BOSS - \$30 PER GUEST

Choice of 3 Meats* & 3 Side Dishes
Served with Slider Buns, Pickles & Award-Winning Sauces

COMBO #3: THE PIT MASTER - \$41 PER GUEST

1st Place Ribs & Texas Style Sliced Beef Brisket
Choice of 2 Additional Meats
Choice of 3 Side Dishes
Served with Slider Buns, Pickles & Award-Winning Sauces

COMBO #4: THE GRAND CHAMPION - \$49 PER GUEST

1st Place Ribs, Texas Style Sliced Beef Brisket, Pulled Pork,
Jalapeno Cheddar Links & Signature Wings
Choice of 3 Side Dishes
Choice of 2 Desserts
Served with The Corn Bread, Slider Buns, Pickles
& Award-Winning Sauces

*Brisket & Burnt Ends are an additional \$4 per guest

*Plasticware & Paper Goods available for \$1.5 per guest

BULK ORDER MENU

HALF PANS SERVE 10-12 GUESTS

FULL PANS SERVE 20-24 GUESTS

THE MEATS

	HALF PANS	FULL PANS
Texas Style Beef Brisket	\$120	\$230
Burnt Ends	\$120	\$230
Pulled Pork	\$59	\$115
Pulled Chicken	\$59	\$115
Jalapeno Cheddar Links	\$55	\$110
Gardein Vegan Chick'n Patties	\$60	\$120
1 st Place Ribs	\$35 PER RACK	
Smoke Shop Signature Wings	\$22 PER DOZEN	
Smoke Shop Signature Hot Wings	\$22 PER DOZEN	

THE SIDES

	HALF PANS	FULL PANS
House Salad	\$15	\$28
Sweet & Spicy Coleslaw	\$29	\$55
Pit Beans	\$40	\$70
Pimento Mac & Cheese	\$29	\$55
Smashed Potato Salad	\$29	\$55
Zucchini Salad	\$29	\$55
Sliced Watermelon	\$15	\$28
Homemade Pickles	\$20	\$35
The Corn Bread	\$18	\$35
Our Sauces	\$9 PER PINT OR \$15 PER QUART	
Sweet Victory		
Hot Streak		
Gold Medal		

THE DESSERTS

Butter Cake	\$1 PER PIECE
Cookies	\$1 EACH OR \$18 FOR 20
Chocolate Chip	
Double Chocolate	
Oatmeal Raisin	

FOR KIDS

Plain Mac & Cheese	\$6
Fried Chicken Fingers	\$6

Before placing your order, please inform your server if a person in your party has a food allergy.