

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 <u>Hub Hall</u> 80 Causeway Street Boston, MA 02114

THESMOKESHOPBBQ.COM/CATERING



YOU DESERVE BOSTON'S BEST BBQ!



SMOKE SHOP DINNERS

UNCLE JED'S FOR 4 - \$126

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

IQUE FOR 10 - \$309

1st Place Ribs
Texas Style Sliced Beef Brisket
Pulled Pork
Pulled Chicken
Burnt Ends
Sweet & Spicy Coleslaw
Zucchini Salad
Pit Beans
The Corn Bread
Pumpkin Spice 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 - \$28 PER GUEST

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

COMBO #2: THE PIT BOSS - \$31 PER GUEST

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

COMBO #3: THE PIT MASTER - \$42 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 - \$52 PER GUEST

1 st 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 PAN	
Texas Style Beef Brisket	\$126	\$242	
Burnt Ends	\$128	\$246	
Pulled Pork	\$65	\$120	
Pulled Chicken	\$65	\$120	
Smoked Turkey Breast	\$70	\$140	
Jalapeno Cheddar Links	\$55	\$110	
Gardein Vegan Chick'n Patties	\$60	\$120	
1 st Place Ribs	\$35 P	\$35 PER RACK	
Smoke Shop Signature Wir	ngs \$26 PI	ER DOZEN	
Smoke Shop Signature Hot		ER DOZEN	

THE SIDES	HALF PANS	FULL PAN
House Salad	\$19	\$35
Sweet & Spicy Coleslaw	\$33	\$62
Pit Beans	\$44	\$77
Pimento Mac & Cheese	\$33	\$62
Sweet Potato Mash	\$44	\$77
Brussels Sprouts	\$33	\$62
Zucchini Salad	\$33	\$62
Sliced Watermelon	\$ 19	\$35
Homemade Pickles	\$24	\$42
The Corn Bread	\$18	\$35
Our Squees	\$0 PER PINIT OR \$15 PER QUART	

THE DESSERTS

Oatmeal Raisin

Sweet Victory

Hot Streak

Gold Medal

Pumpkin Spice Butter Cake	\$4 PER PIECE
Cookies	\$1 EACH OR \$18 FOR 20
Chocolate Chip	
Double Chocolate	

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.