



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

<u>Kendall Square</u> 617-577-7427 1 Kendall Square Cambridge, MA 02139	<u>Seaport</u> 617-261-7427 343 Congress Street Boston, MA 02210	<u>Assembly Row</u> 617-623-7427 325 Assembly Row Somerville, MA 02145
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<u>Harvard Square</u> 617-547-7427 8 Holyoke Street Cambridge, MA 02138	<u>Hub Hall</u> 80 Causeway Street Boston, MA 02114
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THESMOKESHOPBBQ.COM/CATERING



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

**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.

**BEST OF
BOSTON**



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
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 & tablewear, 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

1st Place Ribs, Texas Style Sliced Beef Brisket, Pulled Pork
Hot Links & Signature Wings
Choice of 3 Side Dishes
Choice of 2 Deserts
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	\$126	\$242
Burnt Ends	\$128	\$246
Pulled Pork	\$65	\$120
Pulled Chicken	\$65	\$120
Smoked Turkey Breast	\$70	\$140
Hot Links	\$60	\$120
Gardein Vegan Chick'n Patties	\$60	\$120
1st Place Ribs	\$35 PER RACK	
Smoke Shop Signature Wings	\$26 PER DOZEN	
Smoke Shop Signature Hot Wings	\$26 PER DOZEN	

THE SIDES

	HALF PANS	FULL PANS
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 Sauces	\$9 PER PINT OR &15 PER QUART	
Sweet Victory		
Hot Streak		
Gold Medal		

THE DESSERTS

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

FOR KIDS

Plain Mac & Cheese	\$6
Fried Chicken Fingers	\$8

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