

WE SMOKE EVERY 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.



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.

YOU DESERVE BOSTON'S BEST BBQ!

Smole Shop by Andy Husbands

CONTACT US:

CATERING@THESMOKESHOPBBQ.COM

Seaport

617-261-7427

Kendall Square 617-577-7427 1 Kendall Sauare 343 Congress Street Cambridge, MA 02139

Assembly Row 617-623-7427 325 Assembly Row Somerville, MA 02145 Boston, MA 02210

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

Hub Hall **80** Causeway Street Boston, MA 02114

BEST OF

BOSTON



SMOKE SHOP DINNERS

UNCLE JED'S FOR 4 - \$128

Ist Place Rlbs Texas Style Sliced Beef Brisket Pulled Chicken Sweet & Spicy Coleslaw The Corn Bread Homemade Pickles Homemade Sauces

IQUE FOR 10 - \$315

Ist 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

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 - \$29 PER GUEST

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

COMBO #2: THE PIT BOSS - \$32 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

Ist 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

Ist 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

<u>BULK ORDER MENU</u>

HALF PANS SERVE 10-12 GUESTS FULL PANS SERVE 20-24 GUESTS

E MEATS	HALF PANS	FULL PANS	
Texas Style Beef Brisket	\$126	\$242	
Burnt Ends	\$128	\$246	
Pork Belly Burnt Ends	\$128	\$246	
Pulled Pork	\$65	\$125	
Pulled Chicken	\$65	\$125	
Hot Links	\$60	\$120	
Gardein Vegan Chick'n	\$60	\$120	
1st Place Ribs	\$35 P	\$35 PER RACK	
Smoke Shop Signature Wings	\$26 P	\$26 PER DOZEN	
Smoke Shop Signature Hot Wings	\$26 P	\$26 PER DOZEN	

THE SIDES

House Salad

Sweet & Spi

Pimento Mac

Sweet Potato Brussels Spro

Zucchini Sala Sliced Water

Homemade

The Corn Bre Potato Bun S

Our Sauces

Pit Beans

	\$20	\$37	
y Coleslaw	\$35	\$65	
-	\$44	\$77	
& Cheese	\$35	\$65	
o Mash	\$44	\$77	
outs	\$33	\$62	
d	\$35	\$65	
melon	\$19	\$35	
Pickles	\$24	\$42	
ad	\$19	\$37	
lider Rolls	\$8 PER PACKAGE OF 12		
	\$9 PER PINT OR	&15 PER QUAR	

HALF PANS | FULL PANS

Sweet Victory Hot Streak Gold Medal

THE DESSERTS

Seasonal Butter Cake Cookies Assorted Variety \$4 PER PIECE \$1 EACH OR \$18 FOR 20

FOR KIDS

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

\$6 \$8

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