

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

<u>Seaport</u> 617-261-7427 343 Congress Street Boston, MA 02210

325 Assembly Row Somerville, MA 02145

Assembly Row

617-623-7427

Harvard Square 617-547-7427 8 Holyoke Street Cambridge, MA 02138 Hub Hall 80 Causeway Street Boston, MA 02114

East Boston (Coming Soon)
77 Lewis Street
Boston, MA 02128

THESMOKESHOPBBQ.COM/CATERING-AND-PRIVATE-EVENTS/



YOU DESERVE BOSTON'S BEST BBQ!

BEST OF BOSTON **2022**

BEST BARBECUE 4x WINNERS







SMOKE SHOP DINNERS

1st Place St. Louis Pork Ribs Texas-Style Sliced Beef Brisket **Pulled BBQ Chicken** Sweet & Spicy Coleslaw The Cornbread Homemade Pickles Homemade Sauces

1st Place St. Louis Pork Ribs Texas-Style Sliced Beef Brisket **Pulled Pork** Pulled BBQ Chicken **Burnt Ends** Sweet & Spicy Coleslaw Cucumber Salad Pit Beans The Cornbread **Gooey 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.





*All events are subject to a MA State state tax and admin fee.



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

1st Place St. Louis Pork 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 St. Louis Pork Ribs, Texas-Style Sliced Beef Brisket, Pulled Pork, Cheddar-Jalapeño Links & Signature Wings Choice of 3 Side Dishes Choice of 2 Deserts Served with The Cornbread, Slider Buns, Pickles,

& Award-Winning Sauces

*Brisket & Burnt Ends are an additional \$4 per quest. *Plasticware & Paper Goods available for \$1.5 per quest.

HALF PANS	FULL PANS	
\$126	\$242	
\$128	\$246	
\$128	\$246	
\$65	\$125	
\$65	\$125	
\$60	\$120	
\$60	\$120	
\$35 P	\$35 PER RACK	
ings \$26 P	ER DOZEN	
\$26 P	ER DOZEN	
	\$126 \$128 \$128 \$65 \$65 \$60 \$60 \$35 P ings \$26 P	

HE SIDES	HALF PANS	FULL PANS
House Salad	\$20	\$37
Sweet & Spicy Coleslaw	\$35	\$65
Pit Beans	\$44	\$77
Pimento Mac & Cheese	\$35	\$65
Seasonal Potato	\$44	\$77
Seasonal Veggie	\$33	\$62
Cucumber Salad	\$35	\$65
Sliced Watermelon	\$19	\$35
Homemade Pickles	\$24	\$42
The Cornbread	\$19	\$37
Potato Bun Slider Rolls	\$8 PER PACKAGE OF 12	
Our Sauces	\$9 PER PINT OR	&15 PER QUART

Sweet Victory Hot Streak Gold Medal

Gooey Butter Cake \$4 PER PIECE Brownies \$4 PER PIECE Individually wrapped

Cookies Assorted variety

\$1 EACH OR \$18 FOR 20

Plain Mac & Cheese 58 Fried Chicken Fingers 58

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