

We Smoke Whole Hogs!

(Whole Hog Minimum of 75 people)

STARTERS

- Fresh Veggies & Dill Dip (serves 20-25) *V,GF \$57.99
- BBQ Dusted Cheese & Hot Link Bites (30 skewers)*GF \$50.99
- Fresh Fruit & Southern Charm Dip (serves 20-25) *V,GF..... \$79.99
- Smoked Chik'n Wings (40) & Ranch (serves 8-13)*GF..... \$58.99
- Smoked Rib Tips & Quick Cukes (5lbs. Serves 15-20) *GF... \$63.99

BRIOCHE BBQ SLIDERS

(Assembled sandwiches)

Chopped Chik'n, Pulled Pork, Brisket (+\$1), or Memphis Combo.
\$3.79/ea.

GO GREEN

- Garbanzo Bean Salad (serves 25-32) *VG, GF Half Pan..... \$40.99
- Farm Fresh Salad & Ranch (Serves 12-15) *V, GF Half Pan \$29.99
- Vegetarian Garden Salad with Ranch..... \$7.99
- Vegan Garden Salad with Vinaigrette..... \$7.99

BOWLS

- Vegetarian Bowl *V..... \$9.99
- Bed of Mashed Potatoes and Mac & Cheese with Creamy Slaw, Cheese, Party Corn, Garlic Crumbles, and drizzled with BBQ Sour Cream. Served with a Honey Buttered Cornbread Muffin Top.
- Vegan Bowl *VG, GF..... \$8.99
- Bed of Sweet Potatoes topped with Tangy Slaw, Party Corn, and Pickled Red Onions.

LEGENDARY SIDES

Sides available by the pint & quart

- Creamy Coleslaw*V, GF
- Tangy Coleslaw*VG, GF
- Quick Cukes*VG, GF
- Fire Roasted Cream Corn*V, GF
- Mac & Cheese *V
- Dill Potato Salad*V, GF
- Sweet Potatoes*V, GF
- Mashed Potatoes*V, GF
- Jimmie Beans*GF
- Honey Buttered Cornbread Muffin Tops*v (Dozen \$13.99)



BBQ ENTREES & SANDWICHES

Add a 2nd Legendary Side for \$2.00

Add a 3rd Legendary Side for \$1.49

(Entrees & Sandwiches are served buffet style)

BBQ ENTREES

Entrees are served with a choice of one Legendary side and Honey Buttered Cornbread Muffin Top.

Beef Brisket is +\$2.00 if selected as a meat choice.

- All American BBQ\$22.49
- Three Bones and choice of two Smokehouse Meats (Select Brisket for +\$1)\$23.49
- Jimmie's Smoked Ribs.....\$19.49
- Five Bones
- Smokehouse Duo.....\$17.49
- Choice of two Smokehouse Meats
- Rib & Smokehouse Meat.....\$16.49
- Two Bones and choice of one Smokehouse Meat
- Go Hog Wild.....\$12.49
- Half Pound of Pulled Pork

SMOKIN' BBQ SANDWICHES

Sandwiches are served with a Toasted Brioche Bun and choice of one Legendary side.

- Slow Smoked Texas Beef Brisket.....\$13.99
- Memphis Combo.....\$11.99
- Smoked Chopped Chicken.....\$11.99
- Smoked Pulled Pork.....\$11.49

Minimum order of 20 people.

Buffet Style Served. Entrees & Sandwiches include paper goods, serving utensils, and BBQ Sauce.

Individually packed meals incur a \$1.50 upcharge per entrée.

V = Vegetarian, VG =Vegan, GF =Gluten Free

SMOKEHOUSE MEATS

Meat is served without sauce unless noted.

- Slow Smoked Texas Beef Brisket *GF
- Memphis Combo (Brisket, Pork & Hot link in Sauce) *GF
- Pulled Pork *GF
- Chopped Chik'n *GF
- Smoked Bone-in Chik'n *GF
- BBQ Smoked Bone-in Chik'n (Chicago Blue Sauce) *GF
- Smoked Texas Hot Link *GF
- Smoked Rib Tips (tossed in our Chicago Blue Sauce) *GF
- Smoked Chik'n wings *GF

EXTRAS

- Bottle of Handcrafted BBQ Sauce *GF..... \$5.99/ea.
- Gluten-Free Sandwich Bun..... \$1.99/ea.
- Toasted Brioche Buns..... \$12.49/dz.
- Brioche Slider Buns..... \$7.99/dz.
- Honey Kissed Lemonade..... \$8.99/gal.
- Fresh Brewed Iced Tea (sweet or unsweetened) . \$8.99/gal.
- Bottled Water..... \$2.00/ea.
- Canned Coke & Diet Coke..... \$2.00/ea.
- Serving Tongs & Serving Spoons..... \$1.00/ea.
- Disposable Chafing Set (Rack, Inset Pan, and 2 sterno)\$15.00

DESSERTS

- Chocolate Chunk Cookies..... \$1.29ea. or \$13.99dz.
- Krispie Bars (8pcs.) \$14.99
- Ghirardelli Chocolate Brownies.....\$1.99
- Pan of Ghirardelli Brownies (serves 16-32)\$29.99
- Homemade Banana Pudding (serves 15)\$24.99
- Warm Peach Cobbler (serves 12-24)\$44.99
- Red Velvet Cake (serves 12-24)\$39.99

Deliveries are subject to a 15% service charge and food trucks & full-service events 25% service charge. Service charges are disbursed to our drivers & hourly team members.



Contact Amy at 612-240-1503 or catering@oldsouthernbbq.com to discuss your catering needs today!

Prices are subject to change.

Catering Service Options

Pick Up

Simply place your order and pick it up at your neighborhood location. Our fresh smoked BBQ will be conveniently packaged for you to take to your destination. We'll have your order ready and waiting for you!

Delivery & Set Up

Let us bring the 'Que to you - including high-quality disposable plates, cutlery, napkins, wet naps, serving utensils, and extra BBQ sauce. We'll bring the food to your event location and set up a self-serve buffet - all you need to do is provide an empty table & linen that is set up and ready for service. We'll review the menu with the Host and leave you to enjoy the Legendary 'Que. Delivery fees & service charges apply.

Full Service

Let us wow your guests with our slow-smoked BBQ and made-from-scratch legendary sides and smokin' service. Our catering team will make it easy for you and handle all the details. We'll bring chafing dishes, high-quality disposable plates, cutlery, napkins, wet naps, serving utensils, and extra BBQ sauce. We'll deliver, set up, and maintain your Legendary 'Que buffet and keep your event and dining areas clean and organized.

Delivery fees, service charges & service labor apply. We recommend Full-Service Catering for events of 100 people plus!



Old Southern BBQ Catering
Let us help make your next gathering
'sauce'ome!

Get Your Quote Today!

**Catering Director: 612-240-1503,
or email**

**Catering@OldSouthernBBQ.com
www.OldSouthernBBQ.com**

**2421 Hanley Rd
Hudson, WI 54016**

**4501 France Ave S
Minneapolis, MN 55410**

**3845 Lexington Ave N
Arden Hills, MN 55126**

**8088 Old Carriage Ct
Shakopee, MN 55379**

**291 Water St.
Excelsior, MN 55331**

Our Award-Winning Sauces

Southern Gal

Simple and Sweet, Southern Gal is handmade in small batches, with sweet brown sugar & molasses.

Put a little South in your mouth & add to your brisket!
Gluten-free
No High Fructose Corn Syrup

Dixie Red

A Robust & Sweet Kansas City Style BBQ Sauce with a hint of smoke that leaves your taste buds wanting more!
Slather on a rack of ribs for a Slab-u-lous pairing!
Gluten-free
No High Fructose Corn Syrup

Chicago Blue

A Tangy and Robust Original BBQ Sauce inspired by the old-school Chicago Pitmaster flavors that got Dave hooked on BBQ!
Specially designed with our Smokin' Chicken in mind!
Gluten-free
No High Fructose Corn Syrup

Chicago Fire

A Lively, Bold, & HOT!
Gluten-free
No High Fructose Corn Syrup