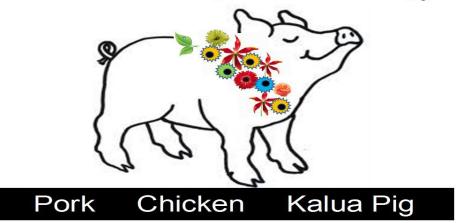
# BRADFORD BBQ



Catering-Delivery-Concessions 859.221.4975

# Big Blue Party Pack: Our most popular drop off service.

Pulled Pork BBQ Sandwich, cole slaw ,baked beans \$8.50 /guest (disposable paper/plastic products \$1.00/guest) Minimum order 4 guests.
Call for special pricing on larger orders.
Sweet, Smokey, and Tangy sauces are included.

### Add to your Party Pack:

Chicken \$2.00 per guest
Brisket \$3.00 per guest
Baby Back Ribs \$20.00
St. Louis Style Slab \$15.00
Smoked Wings wit sauce.10/\$10.00
Dessert: Home Made Peach, Wild Berry, or Apple Cobbler \$2.50 per serving

#### **Favorite Party Packs**

#1 (Serves 12-16) \$175.00 Pulled Pork, Pulled Chicken, 2 Dozen Wings, 3 Sides, Buns, Sauce

#2 (Serves 18-24) \$250.00 Pulled Pork, Pulled Chicken, Beef Brisket, 48 Wings, Buns, 6 Sides, Sauce

#### Platters (Market price)

**Veggie Tray** Cherry tomatoes, carrots, celery, and broccoli with ranch dressing

**Cheese Tray** Cheddar, monterey, hot pepper and smoked cheese sliced or cubed

### **Meat & Cheese Tray**

Smoked Turkey, ham, and sausage with Swiss, cheddar, and pepper jack cheeses

#### **Fruit Trav**

Assorted fresh seasonal fruit Chocolate or Cream Cheese Dip available upon request.

# Slow Smoked Pulled Meat by the Pound (Serves 4 guests)

Pulled Pork \$10.00/Pound Chicken Breast \$11.00 Brisket \$12.00

**Sides** (Pint Serves 4 Guests) Cole Slaw \$3.00 Potato Salad \$5.00

Baked Beans \$4.00 Green Beans \$5.00

Mac & Cheese \$8.00 Mashed Potatoes \$8.00 Sweet Potatoes \$8.00

#### **Desserts**

Cobbler Mixed Berry, Peach, or Apple \$2.50/guest

**Cheesecake**: Cream cheese, lemon juice and pure vanilla baked on top of buttered graham cracker crumbs Serves 10. \$25.00 Topping: Raspberry or Chocolate Sauce: \$5.00

**Peanut Butter Pie**: Cream cheese blended with creamy peanut butter mixed to perfection served on graham cracker crust. Serves 10 \$25.00 Chocolate Sauce \$5.00

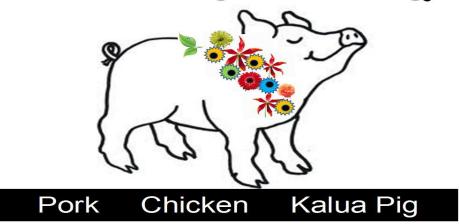
#### **Brownies:**

Moist and rich home made chocolate brownies. Dozen \$12.50

**Gourmet Cookies**: Choice of Sugar or Chocolate Chip. Dozen \$12.50

15% Delivery Charge. Additional charge for Keeneland and other special events may apply.

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## Catering Menu:

**Big Blue Party Pack:** Our most popular drop off service. Pulled Pork BBQ Sandwich, coleslaw ,baked beans, \$9.00. Add on extra sides, Ribs, Wings, Brisket, and Cobbler to create your own Party Pack. Call for special pricing on larger orders.

#### Luau & Caribbean Parties:

KAHLUA PORK - Rubbed with Hawaiian spices and smoked for 18-20 hours. (Add a whole pig to this menu!)

TERIYAKI or CARIBBEAN JERK CHICKEN - Smoked bone-in chicken.

ALOHA SWEET POTATO BAKE topped with toasted coconut, ISLAND COLE SLAW and WHITE RICE Polynesian sauce and an assortment of BBQ Sauces and Hawaiian breads and rolls with butter \$15.00/quest

#### MARGARITAVILLE:

CARIBBEAN JERK PORK - shredded pork rubbed with a spicy blend special seasonings and/or BAR-B-QUE CHICKEN - with a spicy herb and lime rub, Sides include: Caribbean Cole Slaw, Calypso Red Beans and Rice, Smoked Sweet Potatoes with coconut and rum, rolls, and a trio of BBQ Sauces. \$15.00/guest

## **CATERING DETAILS**

- 1. A \$100.00 non-refundable deposit secures your date.
- 2. No less than seven (7) days prior to your scheduled event we require
  - a. Final menu changes
  - b. Final guest count. Balance paid in full.

Our drop off service makes catering your event even more affordable

.Disposable chafing dishes keep the food hot for your guests, available for purchase: \$15.00/each.

Full service catering is available. Call for details.

# Whole Hog Roast

All pigs are smoked at our location for 20 hours. \$7.00 PER LB. BASED ON RAW WEIGHT or MARKET PRICE.

TRADITIONAL SMOKED PIG – Injected, brined, and rubbed with BBQ herbs & spices

Special Seasonings: Add \$25.00 per pig.

KALUA SMOKED PIG: Traditional Hawaiian spices and fruits.

CAJUN SMOKED PIG: Spicy Cajun marinades and seasonings

CARRIBEAN SMOKED PIG: Spicy aromatic herbs and peppers characteristic of Caribbean food.

HARVEST-STYLE SMOKED STUFFED PIG: Stuffed with apples, onions, bread crumbs, parsley, sage and ginger - (ADD: bratwurst sausage stuffing - \$9.00/lb)

TUSCAN-STYLE SMOKED STUFFED PIG: Stuffed with fennel, garlic, coriander and rosemary. (ADD: Italian sausage stuffing - \$9.00/lb

Concession Trailer: Soft Serve Ice Cream Chocolate Vanilla & Twist, Cotton Candy, and Lemonade \$100.00/hour with two servers and additional \$5.00 per/guest charge. Special pricing if we are on site for catering.

Follow us on Face Book and Twitter @bradfordbbq to find our food truck location!