

BEALE ST. SMOKEHOUSE BBQ

Member of Fenton Regional Chamber of Commerce

FENTON – 810-750-0507

For custom catering assistance call LISA – 810-399-5035

www.BealeStSmokehouse.com

[Facebook: Fenton Beale St. Smokehouse](#)

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CATERING MENU



www.BealeStSmokehouse.com

2461 North Road, Fenton, Michigan 48430

810-750-0507 or 810-399-5035

Custom Catering Packages Available.

- Full Service On-site Catering
 - Corporate Events
 - Weddings • Birthdays
 - Office Parties • Graduations

"We serve real Southern Style Memphis BBQ seasoned with a dry rub. All pork, beef, chicken and ribs are specially prepared and smoked with selected hardwoods to create our signature smoky flavor."

FULL SERVICE CATERING, DELIVERY AND PIG UP & GO

Full Service Catering: We bring the food to you, set up service area and break it down! Includes chafing dishes and serving utensils. \$50.00 per hour, per staff, 2 staff/2 hour minimum. — any delivery beyond 10 miles is an additional \$1.00 per mile based on round trip.

Large Order Delivery: We bring the food to you and drop it off. \$25.00 delivery fee — any delivery beyond 10 miles is an additional \$1.00 per mile based on round trip. Must be ordered at least two weeks in advance.

Pig Up & Go: Everything is packaged in disposable containers. Items over 5 lbs. come in disposable aluminum pans. Pick-up only.

Note: During our busy seasons, we reserve the right to limit the quantity of meat per customer based on the amount of orders already received and our ability to smoke enough meat to accommodate the anticipated needs all of our Catering, To-Go and Dine In customers during those specific periods of time.

CATERING MENU

Serving guide: One pound of Pulled Pork, Pulled Chicken or Sliced Beef Brisket will make four 4oz. regular sandwiches or two 8 oz. plate servings.

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| Pulled Pork | \$ 13.19 per pound |
| Pulled Chicken | \$ 14.29 per pound |
| Sliced Beef Brisket | \$ 15.39 per pound |
| Rack of St. Louis Ribs | \$ 23.79 each |
| Smoked Sausage | \$ 4.39 each |
| ¼ Jumbo BBQ Chicken <i>(can be cut into 1/8th pieces)</i> | \$ 4.99 each |
| 16 oz. Bottle BBQ Sauce <i>(Sweet, House or Spicy, 20 servings)</i> | \$ 6.19 each |
| Cornbread with Honey Pecan Butter | \$ 11.99 per dozen |
| Hamburger Buns | \$ 5.49 per dozen |
| Slider Buns <i>(holds 2 oz. meat)</i> | \$ 3.29 per dozen |
| Baked Beans | \$ 6.59 per pound |
| Mac & Cheese | \$ 5.49 per pound |
| Potato Salad | \$ 7.69 per pound |
| Cole Slaw | \$ 5.49 per pound |
| Collard Greens | \$ 5.49 per pound |
| Redskin Mashed Potatoes | \$ 5.49 per pound |
| Cookies | \$ 15.39 per dozen |
| Beverages <i>(includes: 1 soda, 1 water, cup and ice)</i> | \$ 2.89 per person |

SIDES & ADD-ONS

| | | |
|--|--------------|---------|
| Fresh Vegetable Tray | Serves 15-25 | \$73.29 |
| Fresh Fruit Tray | Serves 15-25 | \$85.79 |
| Large Tossed Salad | Serves 15-25 | \$26.99 |
| <i>Lettuce, tomato, cucumber, croutons</i> | | |
| Large Ceaser Salad | Serves 15-25 | \$33.99 |
| <i>Lettuce, grated Parmesan, croutons</i> | | |

SMOKED WINGS PARTY TRAYS

Plain, Kentucky Bourbon*, Garlic Parmesan*, Dry Rub*, Asian Ginger**, Caribbean Jerk**, Sriracha***
*Mild **Medium ***Spicy

Minimum of 24 Wings 21.99 (.92 each for additional wings)
Minimum of 24 Boneless 17.99 (.75 each for additional wings)

FULL SERVICE CATERING INFORMATION

To better serve you, full service catering orders must be placed at least **2 weeks in advance**. It takes a lot of planning and preparation to create the great BBQ offerings at Beale St. and we need to accommodate all of our Catering, To-Go and Dine In customers.



25% deposit to secure date



6% sales tax



There is a 3.99% charge for credit card processing. Pay with cash or check to avoid the credit card processing charge.



All catering events are rain or shine affairs. It is the customer's responsibility to provide suitable shelter.



Disposable Plates, Napkins, Forks, Knives & Sauces, \$1.00 pp



Disposable aluminum pans for leftovers, \$1.00 each



Prices are subject to change.



We will need customer to provide 1 or 2 eight foot tables depending on amount of food being served.



We request that there be no more than 50 feet from unloading site to food tables.



If you would like to allow your guests to continue to eat after we leave, you may want to provide extra serving utensils and containers for serving food.