

BEALE ST. SMOKEHOUSE BBQ

Member of Fenton Regional Chamber of Commerce

If you know what you want and are picking up,
call Beale St. Smokehouse BBQ at **810-750-0507**

or

If you would like to book an event for catering and need help
figuring out quantities or you need staffing, text Lisa at **810-399-5035**

www.BealeStSmokehouse.com

[Facebook: Fenton Beale St. Smokehouse](https://www.facebook.com/FentonBealeStSmokehouse)

[twitter@bealestreet](https://twitter.com/bealestreet)

CATERING MENU



www.BealeStSmokehouse.com

2461 North Road, Fenton, Michigan 48430

810-750-0507

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. May need to 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. If you need help with quantities, text Lisa at 810-399-5035.

Pulled Pork	\$ 16.29 per pound
Pulled Chicken	\$ 17.59 per pound
Sliced Beef Brisket	\$ 18.89 per pound
Rack of St. Louis Ribs	\$ 25.99 each
Smoked Sausage	\$ 4.49 each
¼ Jumbo BBQ Chicken <i>(can be cut into 1/8th pieces)</i>	\$ 6.49 each
16 oz. Bottle BBQ Sauce <i>(Sweet, House or Spicy, 20 servings)</i>	\$ 6.29 each
Cornbread with Honey Pecan Butter	\$ 11.99 per dozen
Hamburger Buns	\$ 6.69 per dozen
Slider Buns <i>(holds 2 oz. meat)</i>	\$ 3.39 per dozen
Baked Beans	\$ 7.99 per pound
Mac & Cheese	\$ 6.69 per pound
Potato Salad	\$ 8.99 per pound
Coleslaw	\$ 6.69 per pound
Collard Greens	\$ 6.69 per pound
Redskin Mashed Potatoes	\$ 6.69 per pound

SALADS

Large Tossed Salad <i>Lettuce, tomato, cucumber, croutons</i>	Serves 15-25	\$27.79
Large Ceaser Salad <i>Lettuce, grated Parmesan, croutons</i>	Serves 15-25	\$34.99

SMOKED WINGS PARTY TRAYS

Plain, Kentucky Bourbon. Garlic Parmesean, Dry Rub, Asian Ginger, Caribbean Jerk, Sriracha

Minimum of 24 wings. Flavor Choices only in increments of ten. \$.1.09 each

Wire Rack Heating Stands with 2 sternos available for \$12 each.

Plates, Plastic Ware & Napkins available for \$1.00 per setting.

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 accomodate 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 procesing. 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



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.