



CATERING MENU

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ALL MEAT IS COOKED ON A
CUSTOM-MADE SMOKER
BBQ FIRED BY REAL WOOD

Proteins

*Protein Options Come with One Starch, One Side,
One Salad & a Bun.*

SMOKED CAB PRIME BRISKET \$24.00

Canadian Angus Beef Smoked Low and Slow to Perfection Seasoned with Home-Made Rub Over Oak Coals. Prime Cut for Our Prime Customers.

ROAST BEEF \$22.00

Outside Flat, Slow Roasted to Your Desired Temperature. Sliced & Served.

PRIME RIB - MARKET COST

Beautifully Seasoned Prime Rib Slow Roasted Over Wood Fire & Smoked to Perfection.

SPATCHCOCKED TURKEY \$22.00

Flawlessly Seasoned Turkeys Cooked Hot and Fast for the Most Beautiful Tasting BBQ Turkey You Will Ever Have!

8OZ NY STRIP LOIN \$26.00

Reverse Seared NY Strip Loin Slow Smoked to Blue Rare then Sliced and Finished over Hot Coals to Desired Temperature.

WHOLE PIG - MARKET COST

This whole pig will feed 50-60 Guests Hey who wants to watch a pig get carved up and served?

PULLED PORK \$20.00

12-Hour Slow Smoked Boston Butts Shredded Up then Tossed in a Savory BBQ Sauce.

BABY BACK RIBS \$26.00

Smoked Baby Back Ribs Basted with BBQ Sauce.

Starch

Choose One.

BABY ROASTED POTATOES

BAKED POTATO

MASHED POTATO

RICE

BEANS

Sides

Choose One.

KERNAL CORN

PEAS

MIXED VEG

1/2 CORN ON COB (SEASONAL)

Salads

Choose One.

TOSSED SALAD

CAESAR SALAD \$2.50 EXTRA

MACARONI SALAD

COLESLAW

BROCCOLI SALAD \$1.50 EXTRA

Dessert Options

NO BAKE CHERRY CHEESECAKE, \$4.00 EXTRA

SKOR BAR CAKE,

APPLE CRISP,

CARROT CAKE

PUFFED WHEAT OR RICE CRISPY CAKE \$2.50

GLAZED DONUTS (IF TIME PERMITS) \$1.50

* WHOLE PIGS NEED 2-3 WEEKS NOTICE TO GET IN

* FINAL NUMBERS NEEDS
MINIMUM OF 1 WEEK IN ADVANCE

** OUT OF TOWN CATERING **

\$1/KM TO DELIVER

\$1.65/KM DELIVER W/ SMOKER

\$3/KM W/ FOOD TRUCK

ALL MEALS DELIVERED BUFFET STYLE DISPOSABLE PLATES & CUTLERY INCLUDED
SERVERS AVAILABLE FOR \$20/HR PER SERVER