

MICCLURE'S BARBECUE

Catering Menu



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Hors d'oeuvres & Snacks

Canapes

Spinach & Feta with Sundried Tomatoes &
Red Onions

Smoked Mushrooms, Goat Cheese, &
Roasted Red Peppers

Pimento Cheese with Bacon & Green Onion

\$15 Per Dozen (6 dozen minimum)

Artisanal Meat & Cheese Platter

Various Hard & Soft Cheeses, Cured Meats &
Charcuterie, Pickles, Mustards, Olives, Grapes,
Berries, with Crackers & Toast Points

\$125 small (50 guests) - \$200 large (100 guests)

Crudité

Cherry Tomatoes, Cucumbers, Zucchini,
Squash, Broccoli, Cauliflower, Carrots, with
Hummus & Ranch Dressing

\$65 small (50 guests) - \$120 large (100 guests)

Cheese & Fruit Tray

Various Cubed Cheeses, Grapes,
Berries, and Melon

\$75 small (50 guests) - \$140 large (100 guests)

Shrimp Cocktail Platter

Boiled, peeled, and chilled local shrimp with
cocktail & remoulade sauces, crackers, and
lemons

\$85 small (50 guests) - \$150 large (100 guests)

Fried Boudin Balls

With Horseradish Dipping Sauce

\$24 dozen

Meat Pies

Seasoned Meat with Onions in a Fried Pastry Shell
with Pepper Jelly

\$30 Dozen



Stuffed Jalapenos

with sausage, cream cheese, wrapped in bacon and
glazed with bbq sauce

\$24 Dozen

BBQ Eggrolls

With Pulled Pork, Asian Slaw,
and Soy Dipping Sauce

\$24 Dozen

Chicken Tenders

Buttermilk Soaked & Fried
with Honey Mustard

\$24 Dozen

Jumbo Chicken Wings

Smoked & Fried with Classic Buffalo,
Sweet BBQ, Hot Fire, or Asian BBQ

with Ranch & Blue Cheese

\$16 dozen



Chicken Wings & Waffles

Buttermilk Soaked & Fried Wings with
Fried Mini Waffles and Maple Syrup

\$24 Dozen

Finger Sandwiches

Ham, Turkey, and Roast Beef with
Cheddar & Swiss Cheese on Various
Bread with Mayo & Mustard on Side

\$30 sm (25) - \$60 md (50) - \$110 lg (100)

Shrimp Remoulade Sliders

with Bacon, Lettuce, & Tomato

\$36 Dozen

Muffuletta Bites

with Olive Salad, Ham, Mortadella, Salami, and
Provolone

\$36 Dozen

Cuban Bites

with Pulled Pork, Ham, Swiss, Pickles, and
Mustard

\$36 Dozen

Bbq Sliders

Pork, Brisket, or Chicken mixed with BBQ
Sauce and Topped with Cole Slaw

\$36 Dozen

Smoked Mushroom Mini Melts

with Smoked Onions & Peppers and Swiss
Cheese

\$32 Dozen

Classic Cheeseburger Sliders

with lettuce, tomato, pickles & onion

\$36 Dozen

Barbecue & Sides



Meats by the Pound

Whole chicken	\$12.50
Pulled pork	\$15.00
Brisket	\$20.00
St. Louis Cut rack Ribs	\$27.00
Sausage Link	\$3.50

All Meats & All Sides

\$24.00 per person

¼ pound of Pulled Pork, ¼ pound of Brisket, 2 Ribs, ¼ pound of Chicken, ½ link of Sausage, and 3 oz of every side per person

Two Meats & Two Sides

\$18.00 per person

Choose two meats: ½ pound pork, ½ pound brisket, ¼ chicken, 1 sausage link, or 3 ribs, with your choice of two sides

Three Meats & Three Sides

\$22.00 per person

Choose three meats: ½ pound pork, ½ pound brisket, ¼ chicken, 1 sausage link, 3 ribs, with your choice of three sides

Whole Pig Cookout

\$20.00 per person

Slow Smoked Whole Hog

Includes four sides of your choosing

(minimum 50 guests)

Side Dishes

BBQ Jambalaya

3 Cheese Macaroni

Sweet & Spicy Cole Slaw

Pork & Beans

Creole Potato Salad

Molasses Stewed Collard Greens

Half gallon shallow ½ pan	\$25
Gallon deep ½ pan	\$50
2-gallon full pan	\$90

Buttermilk Soaked Fried Chicken

8 pieces \$12

16 Pieces \$24

32 Pieces \$48

100 pieces \$150

Custom Amounts & Pricing Also Available

Tray of 4 Dozen Buttermilk Fried Jumbo Wings \$65

Sides of Alabama White, Pepper Jelly, and Hot Fire Sauce Upon Request



New Orleans Favorites & Seafood

Crawfish Boil

(February - June only)

With Corn, Potatoes, & Onions

Price tbd (seasonal)

Boil Upgrades Available: Mushrooms, Garlic,
Sausage, Artichokes, Or Brussels Sprouts



Louisiana Shrimp Boil

With Corn, Potatoes, & Onions

Price tbd (seasonal)

Raw Oyster Bar

With cocktail sauce, crackers, and
lemons

\$15 dozen (10 dozen minimum)

Chargrilled Oysters

Classic Style with herbed garlic
butter and parmesan

Or

Rockefeller Style with Spinach,
Parmesan, and Bread Crumbs

\$20 Dozen (10 dozen Minimum)

Shrimp & Grits

With Creole Gravy

\$55 Gallon

Red Beans & Rice

with Smoked Sausage

\$50 Gallon

Chicken & Andouille Gumbo

With Rice

\$50 Gallon

Seafood Gumbo

With Shrimp & Crab and Rice

\$55 Gallon

BBQ Jambalaya

\$50 Gallon

Crawfish Monica

Louisiana Crawfish Tails in Cream
Sauce with Green Onions, Red
Peppers, and Parmesan on Rigatoni

\$60 Gallon

Carving & Party Stations

Minimum 50 guests

Smoked Prime Rib

with horseradish cream sauce

\$30 per person

Grilled Filet Mignon

With marchand de vin & blue
cheese reduction

\$25 person

Stuffed Beef Tenderloin

With spinach, roasted red peppers,
smoked onions & garlic, and blue
cheese

\$30 Person

Redfish On The Half Shell

Grilled Redfish Filets topped with
Jumbo Lump Crabmeat & Fresh
Herb Salad

\$25 Person

Special Sides For Carving Stations

Fried Brussels Sprouts

Goat Cheese & Bacon Potato Gratin

Creamed Spinach

Garlic Butter Asparagus

\$4 per person per side

Hamburger Bar

Grilled ½ pound Hamburgers with a
spread of Cheeses, Pickles, Onions,
Tomatoes, Lettuce, Smoked
Onions, Smoked mushrooms,
Bacon, Blue Cheese Crumbles,
Brioche buns and condiments

\$15 person



Taco & Nacho Bar

With brisket, pulled pork, and
chicken, sour cream, salsa, pico de
gallo, guacamole, queso, green
onions, cilantro & onions, beans, &
pickled jalapenos

Crunchy Taco Shells, Soft Corn
Tortillas & Fresh Fried Nacho Chips

\$12.50 Person

Salads

Garden Salad

with spring lettuce mix, red onions,
cherry tomatoes, carrots, cucumber,
and croutons with ranch &
vinaigrette

\$40 small / \$75 large

Spinach Salad

with red onion, tomatoes, goat
cheese, strawberries, and vinaigrette

\$40 small / \$75 large

Caesar Salad

with romaine, croutons, &
parmesan cheese

\$40 small / \$75 large

Pasta Salad

with corn, tomatoes, red onion,
sweet peppers, feta cheese, and
seasoned olive oil

\$45 small / \$85 large

Desserts

Bread Pudding

with Bourbon Cream Sauce

\$40 Gallon

Peach Cobbler

With Vanilla Ice Cream

\$45 gallon

Pecan Pie

with Vanilla Ice Cream

\$20 per pie

Apple Pie

with Vanilla Ice Cream

\$20 per pie

*Prices do not include tax, gratuity, or
offsite charges*