

MCCLURE'S

at the NOLA Brewing Tap Room

mccluresbarbecue@gmail.com



Catering Menu

Appetizers & Snacks

Artisanal Meat & Cheese Platter

Various hard & soft cheeses, cured meats & charcuterie, pickles, mustards, olives, grapes, berries, & crackers.

\$125 (approximately 50 guests)

Crudite

Cherry tomatoes, cucumbers, zucchini, squash, broccoli, cauliflower, and carrots. Served with ranch dressing & hummus.

\$75 (approximately 50 guests)

Cheese & Fruit Tray

Various cubed cheeses, grapes, berries, and melon.

\$85/small (approximately 50 guests)

Shrimp Cocktail Platter

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

\$85 (approximately 50 guests)

Appetizers & Snacks

Chicken Tenders

Fried & served with BBQ, honey mustard & ranch dipping sauces
\$24/dozen

Boudin Balls

Fried housemade boudin coated in bread crumbs and served with a horseradish dipping sauce
\$24/dozen

Chicken Wings

Fried & tossed with classic Buffalo, BBQ, Jerk, Fire, or Viet-Thai sauce
\$18/dozen

Finger Sandwiches

Ham, turkey, & roast beef with cheddar & swiss and mayo & mustard on various breads
\$50/ Tray (50)

BBQ Sliders

Pork, brisket, or chicken mixed with BBQ sauce & topped with cole slaw
\$42/dozen

Classic Cheeseburger Sliders

With greens, pickles, & onion
\$42/dozen

Barbecue & Sides

Meats By The Pound

Brisket	\$22/pound
Pulled Pork	\$16/pound
Chopped Chicken	\$14/pound
St. Louis Cut Pork Ribs	\$27/rack

All Meats, All Sides

¼ pound of pulled pork, ¼ pound of brisket, 2 ribs, ¼ pound of chicken, & 3 oz of each bbq side
\$25/person

Whole Hog Cookout

Slow-smoked whole hog includes all 4 sides
\$20/person

Barbecue Sides

3-Cheese Macaroni
Sweet & Spicy Cole Slaw
Pork & Beans
Creole Potato Salad
\$50/gallon

Louisiana Favorites

Buttermilk-Soaked Fried Chicken

\$18/dozen pieces

Crawfish Boil

With corn, potatoes, & onions

Boil upgrades: mushrooms, garlic, sausage, artichokes &/or brussels sprouts

February - May only

Price TBD (seasonal)

Shrimp Boil

With corn, potatoes, onions

Price TBD (seasonal)

Shrimp & Grits

With creole gravy

\$55/gallon

Red Beans & Rice

With smoked sausage

\$50/gallon

Jambalaya

\$50/gallon

Crawfish Monica

Louisiana crawfish tails in cream sauce with green onions, red peppers, & parmesan on rigatoni

\$60/gallon

Salads

Mixed Greens

With spring mix, red onions, cherry tomatoes, carrots, and cucumbers with ranch & raspberry walnut vinaigrette dressings

\$40/gallon

Spinach Salad

With red onion, tomatoes, goat cheese, strawberries, & raspberry walnut vinaigrette dressing

\$40/gallon

Desserts

Petit Fours

Brownie Bites

Pecan Pie Bites

Apple Pie Bites

\$24/dozen

Bread Pudding

With bourbon cream sauce

\$40/gallon