

MCCLURE'S BARBECUE

Catering Menu

Contact Neil McClure at mcluresbarbecue@gmail.com

Barbecue Menu

<u>Whole Pig Cookout</u>	<i>Minimum 50 guests</i>	20.00 person
Includes 4 sides of your choosing		
<u>Texas Style Sliced Brisket</u>		20.00 pound
<u>Carolina Style Pulled Pork</u>		15.00 pound
<u>Slow Smoked Chicken</u>		12.50 each
<u>St. Louis Cut Pork Ribs</u>		27.00 rack
<u>All Meats & All Sides</u>		24.00 per person
<i>¼ pound brisket, ¼ pound pork, ½ sausage, ¼ chicken, 2 ribs, and 3 oz of every side for each person</i>		

Sides

Spicy Sweet Cole Slaw
Pork & Beans
4 Cheese Macaroni

Molasses Stewed Collard Greens
Creole Potato Salad
Barbecue Jambalaya

Half Gallon (shallow ½ pan) 25.00

Gallon (deep ½ pan) 50.00

2 Gallons (deep full pan) 90.00

Dong Phuong Bakery Brioche Buns - .75 each large / .40 each slider size

Buttermilk Fried Chicken

Flavors: Original Buttermilk, Pepper Jelly, Hot Fire Sauce, Alabama White Sauce

8 Pieces \$12 - 16 Pieces \$22 - 32 Pieces \$40 - \$100 Pieces \$125

Snack Menu

<u>Smoked Vegetables (vegetarian)</u>	50.00 small / 90.00
large Mushrooms, cherry tomatoes, garlic, red onion, sweet peppers, squash, and zucchini	
<u>BBQ Sliders</u>	35.00
dozen brisket, pulled pork, smoked chicken; tossed with bbq sauce (Smoked mushroom available as well for vegetarians)	
<u>Jumbo Chicken Wings</u>	15.00 dozen
Plain, buffalo, bbq, or asian sauce with ranch or blue cheese	
<u>Boudin Balls</u>	25.00 dozen
with horseradish dipping sauce	
<u>Vegetable Platter</u>	65.00
assortment of fresh vegetables with hummus & ranch	
<u>Shrimp Cocktail Platter</u>	85.00
Boiled & Peeled Shrimp, Remoulade & Cocktail Sauces, Lemons	
<u>Classic Deviled Eggs</u>	10.00 dozen
(2 doz minimum)	
<u>Fruit & Cheese Platter</u>	70.00
assortment of fresh fruits and cubed cheeses	

<u>Finger Sandwiches</u>	16 dozen (5 dozen minimum)
Ham & Cheddar, Turkey & Swiss, Roast Beef & Cheddar	
<u>Mini Muffulettas</u> olive salad, ham, mortadella, salami, provolone	28.00 per dozen
<u>Chicken Tenders</u>	12.00 dozen
Buttermilk Soaked & Fried	
<u>BBQ Eggrolls</u>	24.00 dozen
Pork, Chicken, or Brisket with Asian Slaw and Ginger Dipping Sauce	
<u>Meat Pies</u>	30.00 dozen
Seasoned Ground Beef and Onions in a fried Empanada Shell with Pepper Jelly	
<u>Bacon Wrapped Stuffed Sweet Peppers or Jalapenos</u>	30.00 dozen
Stuffed with sausage and cream cheese, glazed with bbq sauce, and smoked	

Seafood

Crawfish Boils

2 pounds of crawfish are suggested per person with corn, sausage, potatoes, mushrooms, and onions
6 per pound (estimated / seasonal) Minimum of 75 pounds

Shrimp Boil

We suggest 1/2 pound of shrimp, with corn, sausage, potatoes, mushrooms, and onions
15 per pound (estimated/seasonal) Minimum of 20 pounds

Chargrilled Oysters

with butter, garlic, lemon, parsley, and parmesan
dozen
(12 dozen minimum) 17.00

Salads

Garden Salad

35 Small (1 gallon) / 70 Large (2 gallon)

Spring lettuce mix, red onions, cherry tomatoes, carrots, cucumber, croutons

Caesar Salad

35 Small (1 gallon) / 70 Large (2 gallon)

Romaine, parmesan cheese, croutons

Spinach Salad

35 Small (1 gallon) / 70 Large (2 gallon)

Spinach, red onion, tomatoes, goat cheese, balsamic vinaigrette

Pasta Salad

40 Small (1 gallon) / 80 Large (2 gallon)

pasta with fresh corn, tomatoes, red onion, feta cheese, seasoned olive oil

New Orleans Favorites

Red Beans & Rice

with smoked andouille sausage

50 Small / 90 Large

Chicken & Andouille Gumbo

with rice

50 Small / 90 Large

Shrimp & Crab Gumbo

with rice

65 Small / 120 Large

Shrimp & Andouille Jambalaya

with Smoked Meats & Vegetables cooked with Creole Seasonings & Rice

65 Small / 120 Large

Crawfish Monica

Crawfish tails in a garlic cream sauce over rotini pasta

65 Small / 120 Large

Crawfish or Shrimp Etouffee

Crawfish tails in a Creole sauce smothered over rice

65 Small / 120 Large

Desserts

Bread Pudding with Bourbon Cream Sauce	40 Gallon Pan
Peach Cobbler with Vanilla Ice Cream	45 Gallon Pan
Pecan Pie with Vanilla Ice Cream	50 Gallon Pan

We can also handle a wide variety of other requests you may have...just ask!!!

**Prices listed do not include tax, offsite fees, or gratuity.
Delivery Available with notice.**