

MCCLURE'S BARBECUE

Catering Menu

Contact Neil McClure at mcluresbarbecue@gmail.com

Barbecue Menu

<u>Whole Pig Cookout</u>	<i>Minimum 50 guests</i>	18.50 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 pound
Chopped Thighs		
<u>St. Louis Cut Pork Ribs</u>		27.00 rack
<u>All Meats & All Sides</u>		20.00 per person
<i>¼ pound brisket, ¼ pound pork, ½ sausage, ¼ chicken, 2 ribs, and 2 oz of every side for each person</i>		

Sides

Spicy Sweet Cole Slaw
Red Beans & Rice
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

Snack Menu

Build Your Own Sliders

brisket, pulled pork, smoked chicken; tossed with bbq sauce with Hawaiiin
(Smoked mushroom available as well for vegetarians)

36.00 per dozen

Chicken Wings

per dozen

16.00

Boudin Balls

one order (3)

6.50

Vegetable Platter

assortment of fresh vegetables with hummus & ranch

70.00

Shrimp Cocktail Platter

Boiled Shrimp, Remoulade & Cocktail Sauces, Lemons

150.00 (10 pounds)

Deviled Eggs

Classic, , Roasted Red Pepper, Guacamole & Pico, or All Three Styles

9.00 dozen
(3 doz minimum)

Fruit & Cheese Platter

assortment of fresh fruits and cubed cheeses

75.00

Finger Sandwiches

Ham & Cheddar

Turkey & Swiss

Roast Beef & Cheddar

Egg Salad

Chicken Salad

16 per dozen
(4 dozen minimum)

Mini Muffulettas olive salad, ham, mortadella, salami, provolone

28.00 per dozen

Shrimp or Oyster Po Boys

6" sandwiches dressed with lettuce, tomato

8.00 each
Minimum of 12 sandwiches

Seafood

Crawfish Boils

2 pounds of crawfish are suggested per person with corn, sausage, potatoes, mushrooms, and onions

6.50 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, and Creole Seasonings

18 dozen estimated / 8 dozen minimum

Oysters Rockefeller

Chargrilled with spinach & parmesan in a Pernod sauce

20 dozen estimated / 8 dozen minimum

Other Items

Garden Salad 32 Small (1 gallon) / 64 Large (2 gallon)
Spring lettuce mix, red onions, cherry tomatoes, carrots, cucumber, croutons

Caesar Salad 32 Small (1 gallon) / 64 Large (2 gallon)
Romaine, parmesan cheese, croutons

Spinach Salad 32 Small (1 gallon) / 64 Large (2 gallon)
Spinach, red onion, tomatoes, goat cheese, balsamic vinaigrette

Pasta Salad 35 Small (1 gallon) / 70 Large (2 gallon)
pasta with fresh corn, tomatoes, red onion, feta cheese, seasoned olive oil

Red Beans & Rice 50 Small / 90 Large
with smoked andouille sausage

Chicken & Andouille Gumbo 50 Small / 90 Large
with rice

Barbecue Jambalaya 50 Small / 90 Large
with Smoked Meats & Vegetables cooked with Creole Seasonings & Rice

Crawfish Monica 65 Small / 120 Large
Crawfish tails in a garlic cream sauce over rotini pasta

Desserts

Bread Pudding with Bourbon Cream Sauce 40 Small / 75 Large

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

Prices listed do not include tax or 15% gratuity for my staff. Delivery Available with 24 hour notice. Minimum of \$1000 for offsite catered events with staff & chaffing dishes.