



MENU

TEXAS BARBECUE PACKAGE

USA STYLE BRISKET

USDA-grade, 21+ hour smoked brisket

PULLED PORK

Perfect for burgers or on its own

CHICKEN WINGS

Smoked and seared chicken with a variety of rubs

BRISKET BURNT ENDS

Finished with Angus & Oink rubs and BBQ sauce

SIDES: SELECT THREE

PIT BEANS Our most popular side, a perfect side to brisket. Beans, BBQ sauce, bacon, onion, and more. (V) available

MAC N' CHEESE No BBQ is complete without it and our home smoked cheese

CORN ON THE COB Finished with garlic butter, sea salt

BBQ BABY POTATOES Slow roasted, finished with garlic oil, butter

SLAW Homemade, mustard-based coleslaw

CAULIFLOWER BBQ WINGS Available with buffalo or BBQ sauce

SALAD Classic: fresh lettuce, tomato, red onion

Choice of three: A Mediterranean twist: feta & olives

Caesar salad

PEPPER POPPERS Peppers stuffed with cheese, kid-friendly!

VEGETARIAN (ON REQUEST)

Homemade black bean burgers

Black bean and chickpea base

£30/per person, minimum 25

>WHAT ELSE IS INCLUDED?

Fresh rolls – a variety of condiments – cheese slices

On request: Biodegradable cutlery – plates – napkins

>HOW ABOUT MY VEGETARIAN/VEGAN GUESTS?

Let us know how many! We are happy to swap out a protein or provide a set number of servings of our homemade (V) burgers.

>THE EXTRAS

Want more? No problem! Additional sides are priced at £4.95/person (minimum amount applies)

>HOW DOES IT WORK?

We work to your schedule. As we specialise in Texas low-and-slow with cooking times of between 10 and 20+ hours, our items are cooked off-site using our smokers.

Our items rest during transport, ensuring they are perfect when they arrive at your location.

While we will provide on-site serving in the future, our current focus is a drop-off service. Your food will be delivered in trays, which will keep everything warm until you are ready to eat!

FOR BOOKINGS AND QUERIES, REACH US ON 07713 805 293

BBQ-TECH.COM