

DEAD END BBQ CATERING MENU

MINIMUM OF 20 GUESTS

Larry's Lunch

\$9.00 LUNCH / \$11.00 DINNER

Choice of one meat and two sides

- Pulled Pork
- Pulled Chicken
- Smoked Sausage

Midis Meal

\$10.00 LUNCH / \$12.00 DINNER

Choice of two meats and three sides

- Pulled Pork
- Pulled Chicken
- Smoked Sausage
- Sliced Brisket (Add \$1)

Dead End Dinner

\$11.00 LUNCH / \$13.00 DINNER

Choice of three meats and three sides

- Pulled Pork
- Pulled Chicken
- Smoked Sausage
- Sliced Brisket (Add \$1)

George's Feast

\$14.00 LUNCH / \$16.00 DINNER

Four meats and three sides

- Pulled Pork
- Pulled Chicken
- Smoked Sausage
- Sliced Brisket

Each meal includes bread & barbecue sauce
(*slider buns and corn muffins*)

*Add Ribs to any meal for \$4 per person
(*2 bones each*)

*Lunch prices offered from 11am - 2pm only

Sides

- Rocky Top Potato Salad
- Red, White and Bleu Slaw
- Mixed Mustard & Turnip Greens
- Southern Style Green Beans
- Beans and Smoked Sausage
 - The Mayor's Beans
- Macaroni and Pimento Cheese
- House Seasoned Potato Chips

We are available to accommodate most menu request. If you do not see something you are looking for, please contact Catering Sales Manager Leah Harville at leah@deadendbbq.com or (865)414-9417.



Full Service Catering

Non- Alcoholic Beverages

Cold Beverages \$2 Per Person

Sweet Tea, Unsweetened Tea, Water & Lemonade
Includes Ice, Lemons, Sweetener & Cups

Add sliced fruit to tea or lemonade for an additional \$1 per person.
Add flavoring to tea or lemonade for an additional \$2 per person.

Hot Beverages \$2 Per Person

Coffee, Hot Tea, Hot Cider or Hot Chocolate
Includes creamer, sugar and cups

Alcoholic Beverages

We partner with several bar tending services in the area that provide quality bar services for any event.

For more information, please contact:
The Pour Guys <http://thepourguys.com/>
Red Man Group www.redman-group.com/

Catering Services

Prices May Vary By Event

Buffet Full Service

(with Disposable Ware purchased from Dead End or supplied by client)

\$25 per server, per hour
A self-serve, doubled sided buffet maintained by Dead End BBQ staff. Buffet equipment provided. Food restocked. Dining tables pre-bussed of disposable flatware and glassware. Buffet break down.

Service includes setup through breakdown of event.

Buffet Full Service (with Rentals supplied by client)

\$35 per server, per hour
A self-serve, doubled sided buffet maintained by Dead End BBQ staff. Buffet equipment provided. Food restocked. Dining tables pre-bussed. All rented flatware and glassware will be scraped free of food particles and prepared to return to the rental company. Buffet break down.

Service includes setup through breakdown of event.

Dessert Service \$1 person

Pre-cutting and plating all desserts that are not provided by Dead End BBQ.

Additional Catering Services

On-site Carving Station \$100 per station

Add to any preexisting package to take your event to the next level. We recommend our Tennessee Brisket or Smoked Pork Loin!

On-site Smoker \$200

Add to any preexisting package to bring the smells and sounds of a true barbeque to your event. Additional staff required.

Disposable Ware \$2 per Person

Decorative Clear Plastic Plate (9"), Silver Plastic Utensils, & White Dinner Napkin. Clear plastic cup included with purchase of Cold Beverage Service. Available for entrée and dessert service.

Eco-Disposable Ware \$2 per Person

Eco-friendly Biodegradable Plate (9"), Utensils, & White Paper Dinner Napkin. Clear plastic cup included with purchase of Cold Beverage Service. Available for entrée and dessert service.

China, Flatware, Napkins & Glassware Rentals

We partner with several party rental companies in town to create that unique table setting for your event.

For more information, please contact:
Campbell Tent & Party Rentals <http://campbelltent.com/>
All Occasions Party Rentals <http://alloccasionspartyrentals.com>
Anderson Rental <http://andersonrentalco.com/>

Delivery Charges

Based on Guest Count and Delivery Location.

Dead End BBQ Catering

*****Plated Appetizers*****

Smoked Hummus Tray \$50

(20 servings)

House smoked hummus served with cucumbers, carrots and tortilla chips

Smoked Meat & Cheese Tray \$60

(20 servings)

Smoked sausage and bologna served with cheddar cheese and assorted crackers. Our house made beer mustard and basting sauce pair perfectly with this appetizer.

Seasonal Fruit Tray \$60

(20 servings)

Selection of season fruit

Seasonal Vegetable Tray \$40

(20 servings)

Selection of seasonal vegetables served with ranch dipping sauce

Bar-B-Queso \$75

(20 servings)

*House Queso topped with pulled pork and a drizzle of Dead End Red barbecue sauce.
Served with choice of house chips or tortilla chips.*

Smoke House Wings \$50

(50 bones)

Our wings are seasoned with Dead End Rub, smoked for two hours and then crisped to order. Served with cool ranch or bleu cheese dressing.

Sutherland Sliders \$60

(20 sliders)

Sample size sandwiches served with a choice of Dead End award-winning BBQ pork, beef brisket, chicken, or bologna.

Buffalo Chicken Dip \$75

(25 servings)

Southern Corn Bread Salad \$60

(25 servings)

Traditional layered salad with jalapeno cornbread, beans with smoked sausage, ranch, shredded cheese and topped with tomatoes and green onions.