



MANASABROSO
CATERING

Our Fine Mess

BBQ MENU



A BBQ wedding catering menu

for guests should offer classic, crowd-pleasing BBQ mains, an assortment of fresh and hearty sides, and a couple of light starters to round out the meal. Pricing is as follows and include two hors d'oeuvres:

- One Meat Brisket Plate and two sides: \$26.99 per person
- One Meat Plate BBQ chicken or ribs and two sides: \$24.99
- Two Meat Plate and two sides: \$27.99
- Three Meat Plate and two sides: \$29.99

Hors d'oeuvres Pick Two:

- Bacon Wrapped Jalapenos
- Bacon Wrapped Shrimp
- BBQ Meatballs
- BBQ Sausage Bites

Salad (Optional) \$2 more

- Chopped Romaine Salad with Mixed Veggies & Cheddar, Creamy Ranch Dressing



Main BBQ Proteins

- Texas Grilled Chicken Quarters with Texas BBQ Sauce
- Pulled Pork Shoulder with Texas City BBQ Sauce
- Smoked Beef Brisket Price varies as option for USDA Choice or Prime
- BBQ Vegetable Skewers (vegetarian/vegan option)

Sides (Choose Two Classic Sides)

- Macaroni and Cheese (Four Cheese Fondue style)
- Barbecue Baked Beans (old-fashioned and sweet)
- Creamy Coleslaw, Red Cabbage Coleslaw in Rice Vinegar or Regular Coleslaw
- Roasted or Grilled Vegetables (asparagus, corn, zucchini)
- Southern Potato Salad
- Cornbread
- Fresh Green Beans
- Loaded Potato Salad loaded baked potato in salad form
- Cucumber salad

Prices are subject to change. Costs might vary depending on market fluctuation.

