FOOD TRUCK CATERING



CALL NOW

214-446-2BBQ

Appetizers served buffet style Choose up to 3 Main Entrees 3 Meats & 3 sides
Limit of 1 Loaded Entree

GET IT STARTED

Smokin' Queso

Creamy queso w/ green chilies topped with choice of Chopped Brisket, Pulled Pork or Smoked Sausage, and served with House-made Tortilla Chips & Salsa...\$2.50

Stuffed Jalapeños

WINGS

Smoked chicken wings w/ your choice of Buffalo, Classic BBQ, Lemon Pepper or Garlic Parmesan\$2.25

PORK BELLY "BURNT ENDS"

Inspired by classic Beef Burnt Ends, these bite sized pieces of tender smoked belly...'nuf said......\$10 per lb

SOUTHWEST RUMAKI

Chicken breast bite with water chestnut and jalapeño wrapped in bacon and glazed w/ Peach & Chipotle BBQ Sauce.......\$3.00

SMOKED MEATBALLS

Hand rolled meatballs, slow smoked & tossed w/ Blackberry BBQ Glaze.......\$3.00

SANDWICHES

PITMASTER SANDWICH PLATE

Choice of meat topped with Pickled Red Onion & served on a toasted bun, served with pickles and choice of two sides\$11.00

THE SMOKEWAGON

BBQ PLATES

Meats including: Smoked Brisket,
Pulled Pork, Smoked Turkey, Smoked
Sausage or Pork Ribs (add \$1), served
with two sides, and Texas Toast

1 MEAT - \$12

2 MEAT - \$14

3 MEAT - \$16

LET'S GET LOADED

SMOKIN' SPUD

With Green Chili Cheese Sauce, Green Onion, Bacon, Butter, Sour Cream, Grilled Onion & Cheddar Cheese w/ two sides and Choice of Meat......\$13

FAT MAC GREEN BEAN WITH BACON & ONION Served with Green Chili Cheese Sauce, Bacon, Green Onion, Candied Jalapenos, & BAKED BEANS W/BROWN SUGAR & BACON topped with Toasted Garlic Bread Crumbs with 2 sides and Choice of Meat.....\$13 GREEN CHILI MAC & CHEESE Nacho Mama's BROCCOLI SALAD (ADD \$1) Loaded House-made Tortilla Chips topped with Green Chili Cheese Sauce, Grilled Corn, Chives, Cilantro, Candied Jalapenos, Pico, ROASTED GARLIC MASHED POTATOES Sour Cream, and Cotija Cheese with 2 sides and Choice of Meat.....\$13 THE FINALE FRIED N' LOADED With Green Chili Cheese Sauce, Honey Garlic Bacon, Chives, Cotija & BBQ Ranch, with 2 FRIED FRUIT PIE sides and Choice Of Meat.....\$13 House-made Fried Fruit Pies.....\$2 TACOS CHURROS W/ Chocolate Dipping Sauce.....\$2 PULLED PORK TACO (2) LOADED CHURROS With slaw, cilantro and Cotija Cheese With Chocolate and Caramel Drizzle and topped with a BBQ Ranch Drizzle, with 2 Whipped Cream\$3 sides \$11 FRUIT COBBLER Brisket Taco (2) Peach, Apple or Berry Cobbler.....\$3 With grilled onion and Poblano peppers, Cotija Cheese, and Cilantro topped with Sweet Onion Honey-Chipotle Sauce, with 2 DRINKS sides \$11 RIB TACO (2) LEMONADE, TEA. & WATER With Grilled Corn, Cilantro, and Candied Can be served from truck or self serve ... \$2 Jalapeno and Pickled Red Onion topped with BBQ sauce, with 2 sides\$11 Prices include Black Foam Disposable Plates, Plastic Cups, Ice and Cutlery Kits. Upgraded disposables available SCRATCH MADE SIDES upon request. Prices do not include tax or service charge. A food truck fee will apply to accommodate for fuel and CLASSIC SLAW truck staffing. Menu cards and pencils for guests are required and will be TRADITIONAL RED SKIN POTATO SALAD provided by Southern Drawl Catering for Weddings. Minimum F&B purchase of \$800 (Monday-Thursday), \$1200 STREET CORN (Friday-Sunday)