



WOODPILE CATERING MENU

Welcome to Woodpile BBQ Shack! We pride ourselves in cooking authentic, slow smoked BBQ. Our meats are smoked over locally sourced Hickory, Apple and Oak woods. Our sides are all made from scratch. As a full-service caterer, we offer drop off and on-site service. We can feed anywhere from 35 to 2,000!

Our base price is **\$19 per person** which includes two meats with two sides. Additional meats are \$3 per person and additional sides are \$2 per person. Pricing includes set-up and delivery. \$80 per hour for service plus 12% gratuity. Plates, utensils, napkins and buns are included.

MEATS

- Pulled Pork
- Central Texas Brisket (+\$3 per person)
- St. Louis Ribs (+3 per person)
- Burnt Ends (+\$3 per person)
- Pulled Chicken
- Jalapeno Cheddar Sausage
- Double Smoked Sausage
- Chicken Quarters
- **Whole Hog (75 person minimum) (+1per person)**

SIDES

- Coleslaw (v)
- BBQ Pit Beans
- Mac & Cheese (v) (+\$1.50 per person)
- Garden Salad (ve)
- Garlic Green Beans (ve)
- Roasted Potatoes (ve)
- Sweet Potato Mash (v)
- Cucumber Salad (ve)
- Roasted Seasonal Vegetables (ve)
- Cornbread (v)

APPETIZERS

- Caprese Skewers - \$2/person
- Fruit Tray - \$2/person
 - Skewer - \$2.5/person
- Vegetables and Dip - \$2/person
 - Individual cups - \$2.5/person
- Cheese and Crackers - \$2.75/person
- Candied Bacon - \$12/dzn
- Cheddar Jalapeno Sausage - \$14/lb
- Burnt Ends - \$27/lb

DESSERT

- Banana Pudding - \$36/dozen
- Brownies - \$20/dozen
- Brown Butter Chocolate Chip Cookies - \$20/dozen
- Key Lime Pie - \$24/pie
- Fruit Crisp - \$40/half pan

Questions, and/or to book a party, please contact **Kelly Idzikowski**
(248) 565.8149 ext 3

catering@woodpilebbqshack.com