



ABOUT US

Whatcha Smokin' BBQ + Brew creates Central Texas style craft BBQ. We slowly smoke our meats overnight using wood we source from the Iowa countryside. Quality and freshness are the pillars of excellent Texas style BBQ. We lovingly make everything from scratch daily, from our sides to our desserts.

LET US BRING OUR KITCHEN TO YOU!



*We Smoke
THE GOOD STUFF*

FAQ

WHAT YOU PROVIDE

- \$200 deposit to reserve our calendar
- Full payment and final guest count two weeks prior to event
- Two 8-foot tables for delivery orders

DELIVERY MINIMUM

- \$350 - Tuesday - Friday, Sunday
- \$750 - Saturday

DELIVERY RADIUS

- Free delivery within 40 miles of restaurant
- \$1 per mile beyond radius



START YOUR ORDER

WHATCHASMOKINBBQ.COM/CATERING

CALL US

515-218-5706

EMAIL US

WHATCHASMOKINIOWA@GMAIL.COM

VISIT US

**403 IOWA AVE
LUTHER, IA 50152**



CATERING MENU



PACKAGES

ONE + TWO

1 Smoked Meat (6oz total) + 2 Sides
\$13/Person (Brisket +\$3)

TWO + TWO

2 Smoked Meats + 2 Sides
\$14/Person (Brisket +\$3)

TWO + THREE

2 Smoked Meats + 3 Sides
\$15/Person (Brisket +\$3)

LEVELS OF SERVICE

5% PICK-UP: You would be picking up your order at the restaurant in Luther.

10% SET-UP: Our Catering team will deliver your food and set up your serving line with menu cards. Warming kits available for purchase.

15% BUFFET REPLENISHMENT: Our Catering team will deliver your food, set up your serving line with black table linens and wire warming racks; then provide one hour of buffet replenishment with clean-up and packaging of any leftovers.

20% FULL SERVICE: Our Catering team will deliver your food, set up your serving line with black table linens, stainless warming chafers, and service supplies. Our team will provide one hour of full service with clean-up and packaging of leftovers.

All Packages Include: Black plastic three-compartment plates, silverware, serving utensils, buns, pickles, and choice of BBQ sauce - mild, sweet, or spicy.

MEATS AND SIDES

MEATS

Beef Brisket (+\$3/person)
Iowa Pork Loin 
Pulled Pork
Turkey Breast

SIDES

Campground Beans **GF**
Creamy Coleslaw **GF, V**
Cheesy Potatoes **GF**
Mac N Cheese **V**
Seasonal Side Option
Fresh Garden Salad **GF, VEG**
Sweet Potato Burnt Ends **V**
Dressing options: **GF, V**
Ranch, Honey Mustard, Bleu Cheese

Want Extras?

Half Pan - \$45 (serves 15-20),
Third Pan - \$30 (serves 10-15), Pint - \$8 (serves 2-3)

EXTRA SERVICES

Wire Rack & Sterno warming kit \$10
Slicing Fee \$10/body
Individual Packaged Meal \$1/person
Plate Clearing Service \$175
Additional Serving Line \$200
Additional Hour of Service \$30

*Wedding Tastings by Appointment
**Delivery Outside of 40 miles is \$1/mile

 = SPICY
V = VEGETARIAN
GF = GLUTEN FREE
VEG = VEGAN

A LA CARTE

FRESH PIT MEATS

	WHOLE BODY	FEEDS
Brisket	\$150	13-15
Double Smoked Sausage	\$22	2
Iowa Pork Loin	\$45	9-12
Pulled Pork	\$60	13-15
Turkey	\$54	9-11
Ribs - full rack	\$40	6
Wings - 24 count	\$44	

BAKED GOODS

Cornbread \$24 Serves 12 or 24 (double cut)
Brownies \$25 Serves 24
Apple Bread Pudding \$40 Serves 40 (full pan only)
Mega Oatmeal Cookie \$2/each
Peach Cobbler \$25 Serves 12

EXTRAS

Pint of BBQ sauce - Mild, Sweet or Spicy - \$5
Pint of Dill Pickles - \$4
Pint of House Garlic Pickles - \$4
Buns - 8 sandwich - \$4
Brioche - 12 Slider Buns - \$5

