

### **ABOUT US**

Whatcha Smokin' BBQ + Brew creates Central Texas style craft BBQ. We slowly smoke our meats overnight using wood we source from the lowa 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!



### 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** 

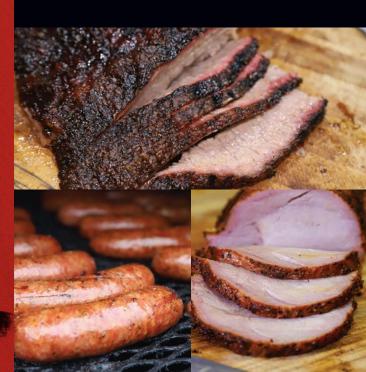
WHATCHASMOKINIOWA@GMAIL.COM

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 threecompartment 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
Slicing Fee \$10/body
Individual Packaged Meal \$1/person
Plate Clearing Service \$175

Additional Serving Line \$200
Additional Hour of Service \$30

= SPICY

V = VEGETARIAN

VEG = VEGAN

GF = GLUTEN FREE

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

# A LA CARTE

#### FRESH PIT MEATS

1	WHOLE BODY	FEEDS
Brisket	\$150	13-15
<b>Double Smoked Sausage</b>	\$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