

CARRY OUT BUFFET

ALL YOUR SMOKED FAVORITES ARE AVAILABLE IN OUR CONVENIENT CARRY OUT COMBINATIONS. JUST DECIDE HOW MANY YOU PLAN TO FEED AND WE'LL DO THE REST

GATHERING FOR SIX PEOPLE

2 POUNDS BEEF BRISKET	55
2 POUNDS PULLED PORK	40
2 WHOLE BBQ CHICKENS	55
2 RACKS OF ST. LOUIE PORK RIBS	60
2 QUARTS BAKED BEANS, COLESLAW OR POTATO SALAD (IN-SEASON)	
9 BUNS OR A HALF-LOAF OF TEXAS BREAD	
1 BOTTLE CAP'S BBQ SAUCE • PAPER SUPPLIES FOR SIX	

GATHERING FOR TWELVE PEOPLE

4 POUNDS BEEF BRISKET	110
4 POUNDS PULLED PORK	80
4 WHOLE BBQ CHICKENS	100
4 RACKS OF ST. LOUIE PORK RIBS	115
3 QUARTS BAKED BEANS OR COLESLAW	
18 BUNS OR A LOAF OF TEXAS BREAD	
1 BOTTLE CAP'S BBQ SAUCE • PAPER SUPPLIES FOR TWELVE	

EXTRAS

18 OZ. BOTTLE OF OUR CLASSIC BBQ SAUCE	5.50
HALF-DOZEN FRESH BAKED BUNS	2.50
ONE DOZEN FRESH BAKED BUNS	5

FOR GATHERINGS OF FIFTEEN OR MORE, OR OTHER COMBINATIONS (EXAMPLE: CHICKEN & RIBS, BBQ PORK & RIBS, BBQ PORK & CHICKEN) PLEASE CALL JESSE OR BRAD AT 612-722-2277.

SMOKED BBQ MEATS TO GO

ALL BULK ORDERS INCLUDE CAP'S BBQ SAUCE

BBQ PULLED PORK (SERVES 2 TO 4)	PER LB	11
HICKORY SMOKED BEEF BRISKET (SERVES 2 TO 4)	PER LB	15
WHOLE APPLEWOOD SMOKED CHICKEN (SERVES 2-4)		17
RACK CLASSIC ST. LOUIE PORK RIBS (SERVES 2-4)		19

SIDES TO GO

HOME BAKED BEANS • CREAMY COLESLAW

SERVES	QUANTITY	COST
2-4	PINT	5
6-8	QUART	9
10-16	HALF-GALLON	17
20-30	GALLON	33

We prepare all items Fresh from Scratch Daily