

Meats

Sold by the pound. Each pound serves 3 to 4 people Includes: Buns, Sauce, Pickles & Setups

Pork	\$19.00
Chicken	\$19.00
Turkey	\$19.00
Brisket	\$22.00
Smoked Sausage - 2 pp	\$6.00 pp
Ribs - Whole Slab	\$26.00
(1 days notice required)	

Wings: BBQ or Buffalo

Served with: Ranch, Blue Cheese or White Sauce

Plates & Fork Packs (1 days notice required)

(· days along . alpan au)	
25 Wings - Serves Approx 5	\$39.00
50 Wings - Serves Approx 10	\$75.00
100 Wings - Serves Approx 20	\$126.00

Veggies

Baked Beans, Green Beans, Turnip Greens, Coleslaw, Potato Salad, Fried Okra, French Fries, Mashed Potatoes & Gravy Gallon (serves 20-25) \$38.00

 Quart (serves 3-5)
 \$12.00

 Pint (serves 2-3)
 \$7.00

The Below Require 1 Days Notice:

Blackeyed Peas, Pinto Beans, Collards, Squash, 3" Corn on the Cob \$3.00 pp

*Consumer raw uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

*Equipment and servers do incur an extra fee

Catering Menu

Premium Sides

Mac & Cheese, Herb Roasted Potatoes
Gallon (serves 20-25) \$38.00
Quart (serves 3-5) \$14.00
Pint (serves 2-3) \$9.00

The Following Require 1 Days Notice: Pasta Salad, Cheesy Grits, Steamed or Roasted Veggies

Prinks

Drinks: Gallon
Tea - Sweet & UnSweet \$7.25

Lemonade

Includes: Cups, (Ice & Lemons Upon Request)

Desserts

Pies: 8 Slices per \$25.00 Chocolate, Lemon, Pecan, Coconut, Banana Pudding or Oreo Delight Large: Serves Approx. 20 \$38.00 Small: Serves Approx 12 \$20.00 White Chocolate Bread Pudding: 48 hours notice Large: Serves Approx. 20 \$55.00 Small: Serves Approx 12 \$28.00 \$11.00 Cookies: per Dozen Chocolate Chip, White Chocolate Macadamia,

Popul Rutter Ostmool Poisin

Peanut Butter, Oatmeal Raisin

Brownie Indulgence

Large: Serves Approx. 24 \$38.00 Small: Serves Approx. 12 \$20.00



Catering Menu

Burger Bar

Hamburger Cheeseburger Regular \$8.90 \$9.60

Baked Potato Bar

Large Loaded Potato Pork, Chicken or Turkey \$8.00 \$13.25

Includes: Butter, Sour Cream, Bacon Bits & Chives

Plates & Fork Packs

Nacho Bar

Pork, Chicken or Turkey

\$13.50

Includes: Queso & Shredded Cheeses, Diced Tomato, Sour Cream, Shredded Lettuce, Salsa, Rib Sauce,

Plates & Fork Packs

Salads

Small Serves Approx. 10 Medium Serves Approx. 15 Large Serves Approx. 25 \$20.00

\$40.00 \$60.00

Includes: Lettuce Blend, Shredded Cheese, Purple Onion,

Tomato, Cucumber, House Made Croutons

Choice of Dressings: Ranch, Light Ranch, Feta Vinegrette,

Honey Mustard, Blue Cheese, 1000 Island, French,

Raspberry Vinegrette

Speciality Salads Available Upon Request -

2 Day Notice Required - Pricing Upon Request

For All of Your Catering Needs

Contact: Ina Russell, (205) 213-1273 catering@carlilesbbq.com



Catering Menu

Breakfast

Breakfast Sandwiches	\$6.50
Breakfast Biscuits	\$6.50
Choice of bacon, sausage, or smoked sausage with egg & cheese	
Egg Sandwich	\$3.25
Add cheese	\$.50
Toasted Croissants - per dozen	\$29.00
(served with butter & jelly)	
Fresh Fruit for 12	\$48.00

(10 person minimum)

Bacon - Thick Cut - 3 pieces	\$4.50 pp
- 2 pieces	\$3.00 pp
Smoked Sausage -1 - 4 oz link	\$3.75 pp
Patty Sausage - 2 patties	\$3.75 pp

Breakfast Meats Breakfast Casseroles

Smoked Sausage	\$4.75 pp
Vegetarian	\$5.50 pp
French Toast - w/Syrup	\$4.75 pp
Smoked Pork or Chicken - w/Red Sauce	\$4.75 pp
1 gallon serves approx. 30 - 4oz or 16 - 8	

Sides & Extras

Buttered Grits - 1 gallon	\$35.00
Cheese Grits - 1 gallon	\$39.00
Scrambled Eggs - 1 gallon	\$35.00
w/Cheese - 1 gallon	\$39.00
Oatmeal - 1 gallon	\$41.00
White Gravy - 1/2 gallon	\$19.00
Hashbrown - 1 gallon	\$39.00
Diced Potatoes w/Onions - 1 gallon	\$39.00

Below is per person pricing - 15 person minimum

Grits Bar	\$5.75 pp
Buttered Pancakes- w/syrup - 2 pp	\$4.75 pp

We welcome the opportunity to design your event menu - based on your desires

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