



## BEVERAGES

### A LA CARTE

Includes sweeteners.

**Iced Tea** | **Lemonade** 5<sup>99</sup> gallon  
(sweet or unsweet)

**Bottled Water** | **Canned Sodas** 1<sup>00</sup> each  
(still or sparkling) (12 oz. assorted)

### BEVERAGE PACKAGE

Includes the following variety of beverages. Includes sweeteners.

3<sup>50</sup> per guest

**Iced Tea** | **Lemonade** | **Bottled Water** | **Canned Sodas**  
(sweet or unsweet) (still or sparkling) (12 oz. assorted)

#### Our Services

We are committed to providing you and your guests an exceptional event. Professional and experienced consultants will gladly accommodate any combination of menu and beverage to provide a menu that's perfect for your gathering.

#### In-house Smoked Meats

We make our food fresh from the highest quality ingredients for the best taste. We are proud to serve all-natural meats smoked with post oak low and slow to ensure absolute tenderness. Highly-skilled pit masters trim, season and smoke all our meats to perfection in our restaurants daily.

#### Staffed

\*Menus presented in this brochure include basic disposable plates, plastic-ware, cups, and napkins. Premium disposable items are available for 50¢ per guest. For individually packaged orders, we charge \$2 per guest. We offer setup, full buffet service, staffed carving stations and full service dining for additional fees. In order to deliver an outstanding experience, service costs are based on your specific event and labor needs. \$50 setup fee for non-service style catering. Labor is \$30 per Partner service hour. Total labor hours needed will be determined by the Catering Manager based on your event needs.

*\* Event venues often have specific requirements and fees for caterers. Your quote may be adjusted to include labor requirements from your venue. Locations with on-premise alcohol service may also provide basic bartending, see consultant for availability. Note that due to TABC rules, you will need to purchase and transport your own alcohol to the venue.*

#### Delivery and Service Fees

Delivery and service fees apply. Contact our restaurant manager for details.

#### Booking Your Event

We want to help make your event a success. Although a few weeks notice is often sufficient for us to best serve you, we recommend confirming your event as soon as possible. Due to high demand, weekend or holiday events usually require more notice. A 25% deposit is required to reserve the date and a signed contract will confirm the details. Due to a limited number of dates, the deposit is non-refundable, see contract for cancellation details.

TRUE  
*Texas* **BBQ**<sup>®</sup>

*Catering*  
**MENU**

WWW.TRUETXBBQ.COM

## BARBECUE PLATES

\*Price per guest includes meat, two sides, BBQ sauce, onions, pickles, & sliced bread. Add additional side per person for \$3.

Brisket | Pulled Pork | St. Louis Ribs  
 Turkey Breast | Sausage



**REGULAR**  
 approx. ¼ lb. meat portions

**LARGE**  
 approx. ½ lb. meat portions

Two Meat 640 - 3550 cal. **16<sup>99</sup>**  
 Three Meat 830 - 4410 cal. **21<sup>99</sup>**

**20<sup>99</sup>**  
**25<sup>99</sup>**

## SANDWICH BARS

Buns, meat, pickles, onions, & sauce + a choice of one side  
 (regular is approx. ¼ lb. meat per serving, large is approx. ½ lb. meat per serving)

**REGULAR    LARGE**

Pulled Pork 480/1260 cal. **7<sup>99</sup>**  
 Turkey 500/1280 cal. **8<sup>99</sup>**  
 Chopped Brisket 650/1570 cal. **9<sup>49</sup>**  
 Sausage 650/1590 cal. **8<sup>99</sup>**  
 Sliced Brisket 770/1810 cal. **11<sup>99</sup>**

**11<sup>99</sup>**  
**12<sup>99</sup>**  
**13<sup>49</sup>**  
**12<sup>99</sup>**  
**17<sup>49</sup>**



## LOAD IT UP BARS

Meat options: Sliced Brisket, Chopped Brisket, Turkey, Pulled Pork, or Sausage. Add a side per person for \$3.

**10<sup>00</sup>** per guest

**Baked Potato** 670 - 1140 cal.  
 Potato, choice of 1 meat, butter, cheese, sour cream, & green onions

**Loaded Cornbread** 780 - 1250 cal.  
 Cornbread, choice of 1 meat, brisket beans, cheese, jalapeños, & green onions

**BBQ Mac** 430 - 900 cal.  
 Mac 'n' cheese, choice of 1 meat, cheese, jalapeños & green onions

**Nachos** 670 - 1140 cal.  
 Tortilla chips, choice of 1 meat, cheese, jalapeños, & green onions



## A LA CARTE

### MEATS BY THE POUND

Natural Brisket fatty 1480 cal. / lean 1300 cal. **24<sup>99</sup>**  
 sauced chopped 1330 cal. **19<sup>99</sup>**  
 Natural Smoked Turkey Breast 810 cal. **19<sup>99</sup>**  
 Natural Pulled Pork 750 cal. **14<sup>99</sup>**



### MEATS BY THE EACH

Natural Sausage Link 340 cal. **5<sup>00</sup>**  
 Full Rack of St. Louis Ribs 2410 cal. **36<sup>99</sup>**

## A LA CARTE TX SIZE

Serves approximately 8-10 people.

**28<sup>00</sup>** each

Collard Greens 1800 cal. | Cole Slaw 3480 cal. | Potato Salad 3960 cal.  
 Mac 'n' Cheese 4430 cal. | Brisket Beans 2760 cal. | Creamed Corn 2650 cal.



## DELICIOUS DESSERTS

Serves approximately 8-10 people.

**28<sup>00</sup>** each

**30<sup>00</sup>** each

**Banana Pudding** 3470 cal. | **Peach Cobbler** 3140 cal.

Ask about our seasonal item.

