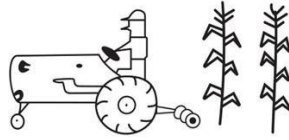


FARM BOY BBQ



Authentic central Texas BBQ!

Chef Paul Marshall sources prime meats that have NO antibiotics, NO added hormones, and NO preservatives which are smoked low & slow, using hickory and cherry wood. All sides & desserts are made from scratch, using only fresh ingredients.

CATERING MENU

Meats : We suggest at least 1/2 lb. to 2/3 lb. of meat per person. Included are pickles, sliced onions, and house made BBQ sauce.

SMOKED MEATS: BRISKET | PORK RIBS | PULLED PORK | PULLED CHICKEN | PORK SAUSAGE | JALAPEÑO, CHEESE BEEF SAUSAGE

HALF CHICKEN (can be quartered)

SLIDER BUNS

HOUSE MADE SIDES:

Cold: Coleslaw (gf) (v) | Potato Salad (gf) (v) | Mixed Green Salad (gf) (v) | Caesar Salad (v)

Hot: Mac n' Cheese (v) | Mash Potato Purée (v) | Spicy Cheesy Corn (v)
Baked Beans with Brisket & Pork (gf) | Collard Greens with Bacon (gf)
Green Beans with buttered Onions (gf) (v) | Dirty Rice with Ground Meat
Corn Bread with Jalapeno (v) (without jalapeno upon request)

DESSERTS:

BANANA PUDDING with VANILLA WAFERS

CHOCOLATE BREAD PUDDING with CRÈME ANGLAISE

4" SEASONAL PIES (12" SEASONAL PIES upon request)

For a quote, please call or text Julie at 610.716.1621