MAIN DISHES

HOTDOG BAR
2 all beef franks per person.
Sweet relish, dill pickle, mustard, ketchup and onions.
$4/person
Add chili and shredded cheddar to your hot dog bar:
$15; tops 40-50 hot dogs

1/4 LB BURGER BAR
1 per person all beef, 1/4 pound burger!
With sweet relish, dill pickle, mustard, ketchup and onions.
$5/person

SUMMER BEER BRATS
1 per person Hillshire Farm Beer Brat
With sweet relish, dill pickle, mustard, onion and ketchup
$5.00
Add sauerkraut to your beer brats:
$15, tops 40-50 brats

BEEF BRISKET
4 ounce serving per person.
Beef brisket, slow cooked and seasoned on the grill.
$4/person

BBQ RIBS
6 pork ribs per serving.
Trey’s winning special blend of seasonings, grilled to perfection.
$6

PULLED PORK
Tangy and delicious, slow fired on the grill.
$4/person

SIDE DISHES

MAC & CHEESE WITH BACON
Off the Cuff Catering’s FAMOUS mac and cheese kicked up a notch! We added smoked, thick-cut bacon to add a twist to this favorite.
$35; serves 10-12

TREY’S SOUTHERN “TATER SALAD”
OTCG’s On Point Southern Potato Salad
$35; serves 12-15

BAKED BEANS
Trey’s recipe, slow cooked and full of flavor!
$35; serves 12-15

CORN ON THE COB
Southern seasoned grilled corn on the cob.
$1 per cob
Served with Hot Honey

VEGgie SKEWERS
Squash, zucchini, mushroom, onion, pepper, and tomato, seasoned and grilled.
$1.25 per skewer

DON’T SEE IT ON THE MENU?
Let us know, we can make it!