

SMOKED MEATS

PULLED PORK

slow roasted, hand pulled pork shoulders seasoned with a sweet, dry rub

ROAST BEEF "BRISKET STYLE"

dry rubbed beef that drips with flavor / slow roasted and hand shredded

PULLED CHICKEN

hand pulled, select chicken breasts and thighs seasoned with a hint of pecan and roasted over charcoal

CHICKEN LEG QUARTER

juicy legs, thighs and backs roasted to perfect tenderness

LEG OF LAMB

slow roasted over charcoal in our rotisserie and basted with complimentary ingredients

RIBS

the largest and heaviest selection of spare ribs available ensure a very meaty, tender and juicy rib / offers much more than baby back / dry rubbed and slow roasted over charcoal

WINGS

extra large cut wings covered in a sweet, dry rub and slow roast over charcoal / great for appetizers or a second meat option

PORK LOIN

sweet, dry rubbed boneless pork loins are whole roasted until tender and juicy / hints of citrus

PRIME RIB

boneless rib roast cooked over charcoal and mesquite wood for a sweet, smokey flavor / includes carving station or cut to order service / servings are 12 – 16 ounces from medium rare to well done to please all your guests

WHOLE BRISKET

slow roasted and served at our carving station – a must for your back yard bbq

GRILLED MEATS

PORK CHOP

tender and juicy, 2 inch, boneless pork chops grilled over charcoal

RIBEYE STEAK

choose between a thinly sliced 5 ounce steak – great for sandwiches or a 10–12 ounce steak for a heartier experience / outstanding charcoal flavor

CHICKEN BREAST

tender and juicy breast grilled over charcoal and served from our carving station / cheesy white sauce is optional with this crowd pleaser

VEGGIES

CORN

simmered in butter and seasoned to perfection

GREEN BEANS

sautéed with bacon and onions in butter

CORN BAKE

southwest style corn bake

MIXED VEGGIES

broccoli, cauliflower and carrots cooked to perfection in butter

From backyard parties to formal weddings, we can do it all. Our catering packages are all customized based on the number of guests, menu choices, and location.

Call 740.683.1056 or email roadcrew@live.com for more info.

APPETIZERS

VEGGIE TRAY

broccoli, carrots, cauliflower, and celery served with a ranch dip

CHEESE TRAY

swiss, hot pepper, colby and marble cheese

CRACKER TRAY

assortment of wheat, club and vegetable crackers

SHRIMP COCKTAIL

served with cocktail sauce

WINGS

extra large cut wings prepared with our sweet rub and roasted over charcoal

RIBS

large spare ribs / great as a hearty appetizer

COLE SLAW

sweet with a little onion in this chopped cabbage / a perfect pairing for our bbq meats

TOSSED SALAD

served with your choice of salad dressings

BBQ STYLE LOADED NACHOS

tortilla chips smothered in your choice of pulled pork or chicken / served with your favorite toppings

SIDES

RED SKIN POTATOES

wedge cut and cooked in butter with onions and topped with parmesan cheese

BAKED POTATOES

served with butter and sour cream

MY SISTER'S POTATO SALAD

a sweet and very edgy potato salad / no mustard in this favorite

KICKIN' BEANS

6 different types of beans cooked with ground beef / sweet with a little spice / can be served from a cast iron kettle over a fire for outdoor events

BAKED BEANS

a traditional deep dish with the perfect combination of ingredients

BEEF AND NOODLES

brisket style beef shredded with our thick and creamy homemade noodles

MAC AND CHEESE

sweet parmesan cheese and macaroni baked with a crumb topping and our secret ingredients

LOBSTER MAC & CHEESE

cheesy macaroni pasta and lobster

DESSERTS

PEACH COBBLER

freshly made and served with a dollop of vanilla ice cream

TEXAS SHEET CAKE

your choice of chocolate or vanilla

CHEESECAKE

an assortment of flavors that are sure to please all your guests

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