

## APPETIZERS

### **"THE MOTHER IN-LAWS"**

#### AWARD WINNING APPETIZER

Beef tenderloin paired with Smoked Gouda Cheese wrapped in thick apple-smoked bacon and finished with a special blend of seasonings.

### **BRB MINI-BOMBS**

XL Smoked Meatballs (Bombs) Italian sausage (mild or hot) & fresh ground beef mixed stuffed with your choice of ingredients. Including: chopped bacon, onion, jalapeño, smoked cheeses, Honey Chipotle BBQ sauce & a special blend of sweet heat spice.

### **SMOKED WINGS**

Slow-smoked whole chicken wings available in a variety of dry-rub or wet rub options. Ask us what's on tap!

### **BBQ BEEF BRISKET BURNT ENDS**

#### **PORK BELLY BURNT ENDS**

Our burnt ends are nuggets of carnalized deliciousness, sticky on the outside & tender smoked inside.

### **CHARCUTERIE BOARDS SMOKED MEATS & CHEESES**

A variety of smoked meat and cheeses all in-house prepared.  
Million Dollar Bacon (Award-Winning Appetizer)  
Nut Mixture Medley/Smoked Nuts  
Pickled Veggies & Dried Fruits  
Variety of Crackers & Snack Cracker Mixes  
House-made Dips

## PASTA

### **BOB'S BEST PENNE ALFREDO**

A most excellent blend of cream and butter paired with al dente penne, will have you wanting this secret recipe. This is THE PASTA that everybody LOVES!

### **TRADITIONAL MAC & CHEESE**

Delicious and creamy oodles of noodles baked in our roux based cheese sauce and topped with mixed cheeses.

### **THE MIGHTY MAC**

Our traditional Mac & Cheese taken to the NEXT LEVEL! Finished with Smoked Gouda cheese & chopped Hickory-Smoked bacon and topped with a buttery cracker & Parmesan cheese crumb.

### **SMOKED MOSTA**

A mostaccioli like no other...bold sauce & smoked meats mixed with a variety of smoked cheeses makes this pasta one to remember.

## CATERING MENU

Contact Us: 810.650.5287 OR

[brbbq1@gmail.com](mailto:brbbq1@gmail.com)



## PRICING INFORMATION

Our unique style of preparation, using only the freshest ingredients and meats, provides us the opportunity to individually price meal selections.

We work in coordination with our customers to prepare a meal with authenticity and fair pricing.

We believe our meal pricing is honest, fair, and comparable to competition, while providing an incomparable dining experience at an affordable price.

We guarantee our very best regardless of the occasion, big or small.

### The Fine Print:

All fully catered meals include a Fuel Fee from \$40 - \$75 for charcoal, wood and propane fuel sources due to our unique cooking methods depending on menu selections. Delivery and pickup may also incur a portion of this surcharge.

We do not charge an automatic gratuity based on size of party. All gratuities are at the discretion of the customer.

## PORK

### **PULLED, CHOPPED & CHUNKED**

#### **ST. LOUIS CUT RIBS**

#### **BABY BACK RIBS**

#### **COUNTRY STYLE RIBS**

#### **POOR MAN'S STEAK**

#### **LOIN/TENDERLOIN**

## BEEF

### **BBQ BEEF BRISKET**

### **HICKORY SMOKED PRIME RIB**

### **ANGUS, CHAIRMAN'S & PRIME STEAKS**

(Variety of cuts available upon request in advance)

## CHICKEN

### **GRILLED & SMOKED BREAST**

#### **\*QUARTER OR HALF BIRDS**

#### **\*WHOLE CUT-UP**

(\*with advanced notice upon request)

## ENCASED MEAT

*"PROUDLY SERVING*

*JIMMY RANKIN'S FINE MEATS"*

### **JUMBO DOGS, FRESH KIELBASA**

### **BEIR BRATS, BLUEBERRY BRATS**

### **WISCONSIN & CHICAGO-STYLE BRATS**

### **MILD & HOT ITALIAN SAUSAGE**

## **SAUSAGE & PEPPERS (ONIONS, TOO!)**

Flat-Top Iron Cooked, "sausages" of your choice (see above) with sweet bell peppers and caramelized onions, sliced & diced!

## **"THE HOT DOG STAND"**

A special meal option that includes a massive array of traditional and unique sauces & toppings with your choice of links...great for any party or late-night reception snack!

## JERK KABOBS

Options of Steak, Chicken, or Veggie

Kabobs loaded with jerk-seasoned meat & fresh veggies grilled and basted in a zippy Jamaican jerk sauce.

## SIDES

### **ROASTED REDSKINS**

Bite-size cut Redskin potatoes topped with a savory blend of spices and roasted in real butter.

### **MEXICAN STREET CORN**

Traditional pan roasted fresh corn mixed with Mexican spices and mixed with a mayo & butter based sauce...its everyone's new fav!

### **CHEEZIE POTATOES**

An all-time favorite and family meal classic. Shredded potatoes blended with savory spices, mixed cheeses and topped with Smoked Gouda cheese.

### **BBQ SMOKED BEANS & BACON**

Slow-cooked baked beans mixed in a blend of our house spices, Signature BBQ sauce & Bacon with a subtle, smokey finish.

### **FRESH GREEN BEANS**

Fresh French Green Beans lightly seasoned and roasted in real butter. Add Bacon and/or Whole Almonds.

### **FRESH ASPARAGUS**

Fresh-Cut Asparagus roasted/grilled with EVOO and a salt/pepper/garlic blend of spices. Finished with a sprinkle of Parmesan cheese.

### **CLASSIC COLORFUL COLESLAW**

Shredded mixed cabbage and julienned carrots mixed with our Signature Slaw Dressing with Poppyseed.

### **APPLE-BROCCOLI-BACON SLAW**

Straw-cut Granny Smith apples, Broccoli florets, sunflower seeds & diced Hickory Smoked Bacon tossed in our Signature Slaw Dressing with a sweet & tart apple infusion.

### CLASSIC BASICS

#### **BAKED POTATOES**

#### **CORN ON THE COB (IN-SEASON)**

#### **SCRATCH-MADE CORN BREAD MUFFINS**

***VEGETARIAN OPTIONS  
AVAILABLE UPON REQUEST***

## SALADS

### **BRB SIGNATURE SALAD "THE RIVERBANK"**

A secret recipe dressing with a unique and spectacular taste makes this simple salad spectacular—you won't be disappointed. Romaine lettuce paired with cauliflower, red onion & bacon.

### **BRB SIGNATURE SALAD "THE KAYE E. BARKER"**

This excellent, healthy leaf salad has it all and its namesake is our Founder's favorite of the Great Lakes Shipping Fleet. Mixed Spring Salad topped with fresh mixed berries, dried cranberries, almonds, pecans & Feta cheese, dressed with a Poppyseed Raspberry Vinaigrette.

### **LOADED POTATO SALAD**

A redskin potato and creamy mayonnaise based traditional potato salad kicked up a notch with our blend of spices and mixed cheeses & bacon.

### **CHILI CHEESE FRITOS CORN SALAD**

Kernel corn, tri-color bell peppers, red onion, mixed cheese blended with a ranch-style dressing and Chili Cheese Fritos.

### **PASTA SALAD SUPREME**

Rotini pasta mixed with vegetables, meats and cheeses covered in a savory Italian based dressing and a house blend of seasonings.

### **SPINACH VINAIGRETTE**

Mixed baby spinach, red onion, hard-boiled egg, chopped bacon & a raspberry vinaigrette provide the perfect mix of taste.

### **ITALIAN DINNER SALAD**

Romaine mixed with fresh grated Italian cheeses and a crispy mix of multi bread croutons and topped with a zesty Italian Dressing.

### **GARDEN SALAD**

Traditional iceberg lettuce dinner salad with julienned carrots and radish. Croutons and Dressings of Choice (2).

### **APPLE SNICKERS DESSERT SALAD**

Layers of Granny Smith Apples, Chopped Snickers, Carmel & Cool Whip.

***DESSERT OPTIONS  
AVAILABLE UPON REQUEST***