FINGER-LICKIN' GOOD BBQ & FUN FOR EVERYONE

Whether you're looking to provide tasty treats at the office, serve up a mouth-watering spread at a house party, or host an awesome event at our place that brings the heat in both cuisine AND ambience, we're here to serve up exactly what you need! You focus on the guest list – we'll take care of the rest!

Here at Central City BBQ, we pride ourselves on offering up a tantalizing selection of catered gourmet grub that brings the good times and good eats in full force for any and every type of occasion.





A pound of meat/rack of ribs feeds 2-3 people. All meats come with pickles, onions, & BBQ sauce.

Meats By The Pound

Certified Angus Burnt Ends	\$27	Smoked Boudin	\$17
Certified Angus Brisket	\$25	Smoked Sausage	\$17
Pulled Pork	\$17	Smoked Turkey Breast	\$20
Racks of Ribs	\$29	Cowboy Candy Pork Belly	\$25
Whole Chicken	\$17	Whole Hog See details below	\$13

\$30 / \$60 Creole Slaw

SIDES Sold By The Half Pan (Feeds 15) or Full Pan (Feeds 30)

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Bacon Mac and Cheese	\$45 / \$90	Pithouse Beans	\$35 / \$70
Sweet Corn Spoon Bread Potato Salad	\$45 / \$90	Brussel Sprouts	\$45 / \$90
Potato Salad	\$35 / \$70	Egg Rolls	\$45 / \$90

\$15 **Brisket Nachos**

MORE GOOD STUFF

12 ct. **Umami Pickles** \$6 Per Pint

Smoked Chicken Wings

Brownies

Beer & Wine

Salad

Pork Nachos \$10 Per Person

Tortilla Chips, Cheese, Pulled Pork, Jalapeños, & Sour Cream

(Set Up For 20 Minimum) Served With

*Nachos Only Available For Onsite **Events At CCBBQ**

\$35 / \$70 Seasonal Fruit Cobbler

OPEN BAR PRICING Price Based on 3-Hour Event

SWEETS Sold By The Half Pan (Feeds 15) or Full Pan (Feeds 30)

\$21 pp / \$7 pp each addt'l hour Premium Bar Includes three taps of local and craft

beer, Miller Lite, Coors Lite, Bud, Red & White House Wines & Soft Drinks \$28pp / \$9 pp for each addt'l hour **Call Bar** 1800 Tequila, Jack Daniels Whiskey, Jim

Tanqueray Gin, Bacardi Rum, Dewar's Scotch, Includes 3 taps of local and craft beer, Miller Lite, Coors Lite, Bud, Red & White House Wines & Soft Drinks

Beam Bourbon, Cathead Vodka,

Johnny Walker Red, Crown Royal Whiskey, Includes 3 taps of local and craft beer, Miller Lite, Coors Lite, Bud,

Grey Goose Vodka, Bombay Sapphire Gin,

Makers Mark Bourbon, Patron Tequila,

\$34pp / \$11 pp each addt'l hour

Red & White House Wines & Soft Drinks Full Open Bar Featuring Call Liquors, Premium Liquors and Super Premium

Liquors, Beer, Wine and Soft Drinks all on

a tab

guests

\$100 / bartender per 3-hour event Bartender One bartender is required for every 40

Prices may change at any time without notice. Above pricing does not include 10.2% tax and 20% service charge.

THE WHOLE HOG EXPERIENCE!

day and all night with a WHOLE slow roasted hog Carolina Style! Hogs range from 50-100 pounds.

whole hog service! Fresh local hogs take upwards of 18 hours to cook, and our Pitmasters do it right with exceptional butchery to elevate your event with this delicious and unique BBQ treat! We suggest a pound of pork per person for whole hogs. Please order 2 weeks in advance. Starting at \$13/pound.

you to create an event that meets your individual needs.

Delivery with set up, full display, and a team of

servers is also available for worry free, hands-on

Central City BBQ can bring the tropical luau vibes all

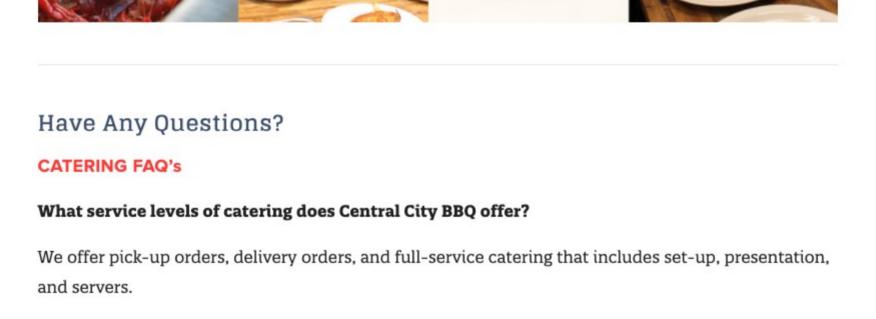
Got a hungry group?

WE'VE GOT MORE THAN JUST BBQ!

Our award-winning Chef Aaron Burgau can help set just the right menu for your special occasion. Let

us craft a delicious menu to meet your needs and to make your event as personal as you wish. From

causal crawfish boils with jambalaya to prime-rib seated wedding dinners, our team will work with



If you're picking up your order from the restaurant, please note your desired pick-up time when you

place your order. Plastic utensils and napkins will be included, and plates are available upon request. If you'd like your order delivered, our staff will bring and set up your feast and include all the

necessary accoutrements (utensils, plates, and napkins). Plates can also be provided upon request. Please note that a minimum order size may apply to delivery orders and delivery fees vary.

What does your full-service catering option entail?

professional catering team will swoop in and ensure

that everything goes off without a hitch and provide

tablecloths, and chafing dishes! The meal can be self-

preference. If you're hosting a more formal/upscale

everything you need - including buffet tables,

serve or served by our team, whatever your

Our full-service catering is the perfect option to ensure that any type of event you're throwing is a finger-lickin' good time! Our experienced and

event, we also have upgrade options available for tableware, eating utensils, and linen tablecloths.

We can also connect you with other vendors and rental companies as needed to ensure that every detail of your event is smothered and covered, just like our delicious meats! How soon before my event does my order need to be placed? We ask that all orders are placed by 7pm the day before at the latest.

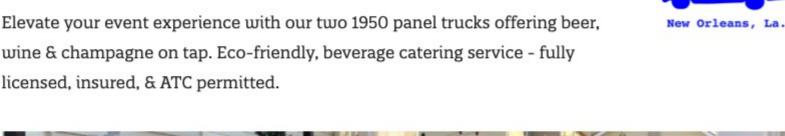
Can I cancel my order if plans change? Absolutely – but please note that if the cancellation occurs within less than 24 hours of the scheduled event, you will be charged for 50% of the order. Click here to view our printable **CATERING MENU** and feast your eyes on all the ways we can make

your life easier and your event tastier, then give us a call to get the party started and the food flowing!

PLACE YOUR CATERING ORDER TODAY

We Bring the Tap To You with TAP TRUCK NOLA!

wine & champagne on tap. Eco-friendly, beverage catering service - fully licensed, insured, & ATC permitted.





For more information contact Donna (504) 558-4276 or email at catering@centralcitybbq.com



\$16 Per Person (Set Up For 20 Minimum) Served With Tortilla Chips, Cheese, Pulled Pork, Jalapeños, & Sour Cream

\$35 / \$70

\$35 / \$70