



CATERING MENU

SMOKE BREWING CO.
209 SE MAIN ST.
LEE'S SUMMIT, MO 64063
816.525.BEER (2337)

WWW.SMOKEBREWINGCOMPANY.COM

APPETIZERS

WINGS

\$2.00 PER WING

Includes Ranch or Blue Cheese,
1 Sauce per 25 Wings and
Carrots and Celery.

\$2.00 per Wing up to 50

\$1.85 per Wing up to 100

\$1.70 per Wing over 100

Sauce Options: The Contender BBQ,
I'm Spicy BBQ, Mild Buffalo
Medium Buffalo, Hot Buffalo

Dry Rub Options:

Nashville Hot, Lemon Pepper, BBQ

PORK RINDS

Served with White BBQ

½ Pan **\$20.00**

Full Pan **\$35.00**

CHEESY BRISKET DIP

Served with Corn Tortilla Chips

Pint **\$13**

Quart **\$22**

½ Gallon **\$38**

Gallon **\$64**

HJ SPIN DIP

Served with Corn Tortilla Chips

Pint **\$13**

Quart **\$22**

½ Gallon **\$38**

Gallon **\$64**

GIVE ME THE MEATS

MEATS BY THE POUND

Sauce, Pickles, Toast or
Slider Buns Included

Meatloaf **\$20**

Ham **\$21**

Pulled Pork **\$22**

Sliced Sausage **\$24**

Turkey **\$25**

Shredded Brisket **\$26**

Sliced Brisket **\$29**

Burnt Ends

Beef **\$29**

Pork Belly or Sausage **\$24**

Ribs Slab **\$31**

Smoked Salmon **MKT**

THE BEAST BOARD **\$130**

Feeds 4-6 People or 1 Offensive Lineman

Full Rack of Ribs, Meatloaf, 6 Wings, 6
ounces of Shredded Beef, Sliced Brisket,
Pulled Pork, Beef Burnt Ends, Pork Belly
Burnt Ends. Served with Baked Beans,
House Seasoned French Fries and
Coleslaw.



SIDES

BEER CHEESE SOUP

Served with Crackers

Pint **\$11** Quart **\$21**
½ Gallon **\$32** Gallon **\$50**

CHEESY CORN

Pint **\$11** Quart **\$21**
½ Gallon **\$32** Gallon **\$50**

BEANS

Pint **\$11** Quart **\$21**
½ Gallon **\$32** Gallon **\$50**

MAC & CHEESE

Pint **\$11** Quart **\$21**
½ Gallon **\$32** Gallon **\$50**

POTATO SALAD

Pint **\$11** Quart **\$21**
½ Gallon **\$32** Gallon **\$50**

PASTA SALAD

Pint **\$11** Quart **\$21**
½ Gallon **\$32** Gallon **\$50**

HOUSE SALAD

½ Pan **\$40** Full Pan **\$70**

SERVING SUGGESTIONS:

3-4 People - Pint 6-8 People - Quart
12-15 People - ½ Gallon 25-30 People - Gallon

FAMILY PACK

FAMILY PACKS

Feeds 4, Served Hot or Cold.

Instructions will be Included with Packs

SAMMIES **\$55**

Choice of 1-2 Meats

Pulled Pork, Shredded Brisket, Turkey,
or Ham. Comes with Slider Buns or
Toast, Beans and Cheesy Corn

RIBS **\$65**

1.5 Slabs of Ribs, Toast, Beans and
Cheesy Corn

MEATLOAF **\$60**

Famous Smoked Meat Loaf, Mashed
Potatoes, Bordelaise, Green Beans

BERNIE MAC

Pork Belly Burnt Ends **\$50**

Pulled Pork **\$50**

Chicken Tenders **\$50**

Sausage Burnt Ends **\$55**

Beef Burnt Ends **\$60**

LUNCH BOXES

LUNCH BOXES **\$15**

Requires 24 Hour Notice

Comes with Beans and Slaw

Sandwich on a Bun – Choice of Pulled
Pork, Shredded Brisket, Ham, Turkey,
Roasted Veggie Gouda

Wraps – Chicken Caesar or Buffalo Chicken

KEG INFO

5 GALLON KEGS (SIXTEL)

Year Round Beers **\$80**

Seasonal Mid Price Beers **\$100**

High ABV High Price Beers **\$80**

15 GALLON KEGS (HALF BARREL)

Year Round Beers **\$220**

Seasonal Mid Price Beers **\$275**

High ABV High Price Beers **\$320**



At Smoke Brewing Company, we understand that food is at the heart of any great gathering. That's why we take pride in offering high-quality BBQ catering services that are perfect for any occasion.

Our experienced chefs use only the freshest ingredients to prepare our mouth-watering BBQ, which includes a variety of meats and sides that are sure to please any palate.

Additionally, our catering services are fully customizable to fit your needs, whether you're planning a corporate event, a wedding, or a backyard BBQ. So if you're looking for delicious, high-quality BBQ catering that will make your event truly special, look no further than Smoke Brewing Company.

NOT SEEING WHAT YOU'RE LOOKING FOR?

Our Classically Trained Chefs can do a
Custom Menu Perfect for your Event.

Email:
smokebarrelroom@gmail.com