

POAGIE'S BBQ Bulk Eats

1/3 PANS SERVER 4-10 PEOPLE
1/2 PANS SERVER 10-15 PEOPLE
FULL PANS SERVE 20-30 PEOPLE



BBQ Beef Brisket:	<p>A perfect combination of the flat and the tip, mesquite wood smoked for 12 hours then slow roasted until tender. A perfect blend of sweet & savory</p> <p>Full Pan \$200 ½ pan \$100.00 1/3 pan \$75</p>
Southern Style Pulled Pork:	<p>Apple wood smoked Boston Butts for 9 hours, then seasoned to perfection.</p> <p>Full Pan \$145 ½ pan \$70.00 1/3 pan \$40</p>
Bacon Wrapped Chicken:	<p>These tender bacon wrapped apple wood smoked boneless skinless chicken thighs are like eating little lobsters. They are Wrapped in bacon, then I dry rub them and slow smoke, finished with a light brushing of BBQ, YUMMY.</p> <p>Full Pan \$130 (30 pieces) ½ pan \$65 (15 pieces)</p>
Carolina Vinegar Smoked Chicken Halves:	<p>Jumbo Fresh Half Chickens: First I start with a 2 day brine, then I coat them with a dry rub, slow smoked for 4 hours then brushed with my new Carolina Vinegar sauce, crispy skin juicy meat!</p> <p>\$10 each Minimum orders required!</p>
Mesquite Chicken Breast:	<p>Chicken breast mesquite smoked topped with our house bbq sauce .</p> <p>Full Pan \$150 (24 pieces) ½ pan \$80 (12 pieces) ⅓ pan \$40</p>
Hickory Smoked Pulled BBQ Chicken:	<p>Hickory smoked chicken, slow smoked then roasted until tender and juicy, and mixed with our own Bourbon BBQ Sauce.</p> <p>Full Pan \$150 ½ pan \$80 ⅓ pan \$40</p>
Chicken Tenders:	<p>Crunchy coated fried chicken tenders.</p> <p>1/2 pans \$50 approximately 20-25 each Full pan \$100 approximately 40-45 each</p>
Pulled Pork Mac and Cheese:	<p>White Queso Mac and Cheese, Covered with Pulled Pork, Shredded Cheese, Sour Cream, Jalapenos, BBQ sauce, and Cornbread Crumbles</p> <p>1/3 pan \$30 ½ Pan \$50 Full Pan \$90</p>

Beef Brisket Lasagna	Tender beef brisket in a rich pasta sauce and triple cheese layers of ricotta, provolone, and white cheddar cheese curds. Full pan \$180
Pulled Pork Nacho:	Nachos Topped with White Queso, Covered with Pulled Pork, Shredded Cheese, Sour Cream, Jalapenos, and BBQ sauce. Full Pan: \$75
Smoked Sausage:	Smoked Italian Sausage, Smothered in mixed peppers and sweet onions 1/3 pan \$27 ½ pan \$37 full pan \$70
Slow-Smoked Meatloaf:	A specialty blend of seasoned ground beef and ground sausage, hand-blended with caramelized onions, green peppers and topped with a tangy BBQ sauce. Served with beef gravy. 1/3 pan \$38 1/2 pan \$70 full pan \$140
Smoked Salmon:	Norwegian Caught Salmon, Dry rub cured, then hot smoked with a hickory, Market Pricing
Turkey Breast:	Slow smoked in our zesty brown sugar dry rub. Buttery, smokey, moist, very delicious! ½ pan \$80 full pan \$160

SIDES:

Mac and Cheese:	White Queso mac and cheese covered with cheddar jack cheese. 1/3 pan\$16 ½ pan \$35 full pan \$65
Creamy Coleslaw:	Made from scratch with our homemade dressing. Great with pulled pork and beef brisket. 1/3 pan \$12 ½ pan \$20 full pan \$35
Parsley Potatoes:	Quartered Red Skin Potatoes, Butter, Fresh Parsley and Salt and Pepper. ½ pan \$30 full pan \$55
Bucks Baked Beans:	Blend of baked beans, black beans and navy beans with applewood smoked bacon, and ground sausage in a zesty bold sauce. Add pork or Brisket by the pound. 1/3 pan \$16 ½ pan \$35 full pan \$65

Cheesy Tatar Tots:	<p>Tots smashed in a pan and covered with a blend of cheeses, then we add another layer of tots covered in monetary jack and cheddar cheese, baked crispy.</p> <p>1/3 pan \$16 ½ pan \$35 full pan \$65</p>
Cornbread Stuffing:	<p>Perfect blend of cornbread and bread crumbles, with sautéed onions, carrots and celery, then seasoned and baked!</p> <p>½ pan \$30 full pan \$55</p>
Bacon Ranch Tater Salad:	<p>“NO MAYO HERE” We start with hickory smoked bacon, then we add red skin potatoes, egg, celery, relish, carrot, and ranch dressing wee bit of mustard...Best Ever</p> <p>½ pan \$35 full pan \$65</p>
Backyard Pasta Salad:	<p>Tri-colored rotini pasta, pepperoni, cheese, veggies, black olives, seasoned to perfection. Great summer food.</p> <p>½ pan \$35 full pan \$55</p>
Pasta:	<p>Penne or Macaroni in a tangy sweet red sauce</p> <p>½ pan \$30 full pan \$55</p>
Collard Greens:	<p>These greens are packed full of flavor and richness, I cook them down in bacon, grilled onion and pork drippings for richness.</p> <p>½ pan \$30 full pan \$55</p>
Green Beans:	<p>Cooked old school with bacon and onion all day, seasoned perfectly, tender and delightful.</p> <p>½ pan \$25 full pan \$47</p>
Sweet Corn:	<p>Perfectly seasoned with salt butter and black pepper!</p> <p>½ pan \$25 full pan \$55</p>
Roasted Mexican Street Corn:	<p>Roasted corn with white queso cheddar and Monterey Jack Cheese, topped with Tex-Mex seasoning</p> <p>full Pan \$70</p>
Brown Sugar Bacon Brussel Sprouts	<p>Grilled brussels sprouts topped with a honey brown sugar blend, crispy bacon and lightly seasoned.</p> <p>1/3 pan \$20 1/2 pan \$35 Full pan \$68</p>

Salad:	Mixed Greens, grape tomatoes, cucumber, croutons, and cheese, House Ranch and House Apple Cider Vinaigrette. ½ pan \$35 full Pan \$55
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SLIDER TRAYS & MORE:

Pulled Pork or BBQ Chicken: BBQ Sauce and Coleslaw	\$75 (24 Sliders)
Beef Brisket BBQ, Bacon, Onion Straws and Cheese	\$99 (24 Sliders)
Smoked turkey: Turkey, swiss, bacon, tomato, lettuce, and honey mustard aioli	\$85 (24 Sliders)
Veggie Tray: Choice of Veggie with our House Made Ranch Dip	Sm: \$49 Lg: \$69
Meat & Cheese Tray: Swiss, Cheddar, Pepper Jack, with pepperoni, Salami, and Trail Baloney and Mustard.	Sm: \$75 Lg: \$95

Sauces: sweet bbq, hot bbq, brisket bourbon, nashville hot, carolina gold, sweet chili, mango habanero, buffalo, orlando's, jamaican jerk, turkey gravy, brown gravy.	(12 oz) \$8 (16 oz) \$10 (24 oz) \$16 (32 oz) \$18
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Breads & Sweets:

Poagie's Sub Buns:	1 Doz. \$12
Slider Buns:	1 Doz. \$10
Banana, Pumpkin, and Zucchini Bread:	Small loaves \$4 Large loaves \$10
Oatmeal Pie:	\$3
Peanut Butter Chocolate Oatmeal Pie:	\$3
Sweet Bread Tray: 2 Banana, 1 Pumpkin, 1 Zucchini and 8 mini Oatmeal Cream Pies	\$25
Oatmeal Cream Pie Tray:	\$55 (20 each)
Min Assorted Oatmeal Pie Tray:	\$40 (40 each)
Cornbread Muffins Tray:	\$25 (25 each)

Salad Bar:

The standard bar includes chopped greens, cucumber, grape tomatoes, ranch croutons and 2 dressings	\$2 per person
The deluxe bar includes chopped greens, ranch croutons and any 2 dressings PLUS any 7 toppings.	\$5 per person
Additions all per person priced.	
cheese	\$0.50
feta	\$0.60
ham, or salami, or pepperoni	\$0.50
sunflower seeds	\$0.25
fresh fruit	\$0.75
candied nuts	\$0.65
dried fruit	\$0.50
cinnamon croutons	\$0.50
chopped chicken breast	\$0.50
bacon bits	\$0.50
candied bacon	\$0.50
sweet or hot peppers	\$0.35
grape tomatoes	\$0.25
english cucumber	\$0.25
mandarin oranges	\$0.25
fried wontons	\$0.25
pickle chips	\$0.15

salad dressings: Ranch, Spicy Ranch, Apple Cider Vinaigrette, Hartville Golden Italian, Honey French, 1000 Island, Honey Mustard, Raspberry Vinaigrette, Asian Ginger, and Dill Pickle Ranch

The following major food allergens are used as ingredients: Milk, Egg, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify a food employee for more information about these ingredients.

Revised 6/5/25