



**POAGIE'S BBQ Bulk Eats**

<p><b>BBQ Beef Brisket:</b></p>	<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 &amp; savory</p> <p>Full Pan \$200    ½ pan \$100.00    1/3 pan \$75</p>
<p><b>Southern Style Pulled Pork:</b></p>	<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>
<p><b>Bacon Wrapped Chicken:</b></p>	<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>
<p><b>Smoked Chicken Halves:</b></p>	<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 finished with our BBQ sauce, crispy skin juicy meat!</p> <p>\$10 each Minimum orders required!</p>
<p><b>Mesquite Chicken Breast:</b></p>	<p>Chicken breast mesquite smoked topped with our house bbq sauce .</p> <p>Full Pan \$130 (30 pieces)    ½ pan \$65 (15 pieces)</p>
<p><b>Hickory Smoked Pulled BBQ Chicken:</b></p>	<p>Hickory smoked chicken, slow smoked then roasted until tender and juicy, and mixed with our own Honey Mustard BBQ Sauce.</p> <p>Full Pan \$130    ½ pan \$70    1/3 pan \$40</p>
<p><b>Pulled Pork Mac and Cheese:</b></p>	<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>
<p><b>Beef Brisket Lasagna</b></p>	<p>Tender beef brisket in a rich pasta sauce and triple cheese layers of ricotta, provolone, and white cheddar cheese curds.</p> <p>Full pan \$180</p>

<b>Pulled Pork Nacho:</b>	Nacho's Topped with White Quaso, Covered with Pulled Pork, Shredded Cheese, Sour Cream, Jalapenos, and BBQ sauce.  Full Pan: \$75
<b>Smoked Sausage:</b>	Smoked Italian Sausage, Smothered in mixed peppers and sweet onions 1/3 pan \$27    ½ pan \$37    full pan \$70
<b>Smoked Salmon:</b>	Norwegian Caught Salmon, Dry rub cured, then hot smoked with a hickory,  Market Pricing
<b>Turkey Breast:</b>	Slow smoked in our zesty brown sugar dry rub. Buttery, smokey, moist, very delicious!  ½ pan \$80    full pan \$160

### **SIDES:**

<b>Mac and Cheese:</b>	White Queso mac and cheese covered with cheddar jack cheese.  1/3 pan \$16    ½ pan \$35    full pan \$65
<b>Creamy Cole Slaw:</b>	Made from scratch with our homemade dressing. Great with pulled pork and beef brisket.  1/3 pan \$12    ½ pan \$20    full pan \$35
<b>Parsley Potatoes:</b>	Quartered Red Skin Potatoes, Butter, Fresh Parsley and Salt and Pepper.  ½ pan \$30    full pan \$55
<b>Bucks Baked Beans:</b>	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
<b>Cheesy Tatar Tots:</b>	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.  1/3 pan \$16    ½ pan \$35    full pan \$65
<b>Cornbread Stuffing:</b>	Perfect blend of cornbread and bread crumbles, with sautéed onions, carrots and celery, then seasoned and baked!  ½ pan \$30    full pan \$55

<b>Bacon Ranch Tater Salad:</b>	<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>
<b>Back Yard Pasta Salad:</b>	<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>
<b>Pasta:</b>	<p>Penne or Macaroni in a tangy sweet red sauce</p> <p>½ pan \$30    full pan \$55</p>
<b>Collar Greens:</b>	<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>
<b>Green Beans:</b>	<p>Cooked old school with bacon and onion all day, seasoned perfectly, tender and delightful.</p> <p>½ pan \$25    full pan \$47</p>
<b>Sweet Corn:</b>	<p>Perfectly seasoned with salt butter and black pepper!</p> <p>½ pan \$25    full pan \$55</p>
<b>Roasted Mexican Street Corn:</b>	<p>Roasted corn with white queso cheddar and Monterey Jack Cheese, topped with Tex-Mex seasoning</p> <p>full Pan \$70</p>
<b>Salad:</b>	<p>Mixed Greens, grape tomatoes, cucumber, croutons, and cheese, House Ranch and House Apple Cider Vinaigrette.</p> <p>½ pan \$35    full Pan \$55</p>

**1/3 pans server 4-10 ppl**  
**½ pans server 10-15 ppl**  
**Full pans serve 20-30 ppl**

## SLIDER TRAYS & MORE:

Pulled Pork, BBQ Chicken: BBQ Sauce and Cole Slaw	\$65 (20 Sliders)
Beef Brisket BBQ, Bacon, Onion Straws and Cheese	\$85 (20 Sliders)
Smoked turkey: Turkey, swiss, bacon, tomato, lettuce, and honey mustard aioli	\$75 (20 Sliders)
Veggie Tray: Choice of Veggie with our House Made Ranch Dip	Sm: \$30 Lg: \$50
Meat & Cheese Tray: Swiss, Cheddar, Pepper Jack, with pepperoni, Salami, and Trail Baloney and Mustard.	Sm: \$65 Lg:\$85

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

Poagies 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:

standard bar includes chopped greens, cucumber, grape tomatoes, ranch croutons and 2 dressings	\$2 per person
deluxe bar includes chopped greens, any crouton and 2 dressings PLUS any 7 toppings.	\$5 per person
<b>Additions all per person priced.</b>	
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 baco	\$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, honey french, 1000 island, honey mustard, raspberry vinaigrette, asian ginger, and dill pickle ranch!

**Rental fee for all serving bowls if dropped off or picked up \$75**  
**You can use your own bowls!**

Revised 4/24