

CATERING MENU

MIDDLETOWN, RI • 1-401-430-5845



SCIALITY BBO PACKAGES

LOW TIDE

\$20/PP

Meats: USDA Prime Beef Brisket & Kalua

Pulled Pork **Sauces:** Pick 2

Sides: Coleslaw, pickle bar, cornbread,

beans, house honey butter

HIGH TIDE

\$35/PP

Meats: USDA Prime Beef Brisket, Kalua Pulled

Pork, Citrus Mesquite Chicken

Sauces: Pick 3

Sides: Coleslaw, pickle bar, cornbread, beans, mac & cheese, house honey butter

Desserts: Freshly baked cookies

MOON TIDE

\$50/PP

Meats: USDA Prime Beef Brisket, Kalua Pulled Pork, Citrus Mesquite Chicken, St. Louis Ribs

Sauces: All 4

Sides: Coleslaw, red cabbage slaw, pickle bar, cornbread, beans, mac & cheese, fresh cut fruit,

house honey butter, potato rolls

Desserts: Freshly baked cookies & key lime pie

PACKAGES

Our BBQ packages are carefully crafted to provide you and your guests a simple way to order a variety of our smoked meats, homemade sauces, house sides and desserts. We ask that that packages are ordered without substitutions. Minimum order size 15 people. For orders less than 15 see our a-lacarte menu.

Buffet setups, serving utensils, flatware etc. is available for purchase separately.

SAUCES

ORIGINAL
DIJON
CAROLINA
ALABAMA WHITE

\$6/PINT • \$11/QUART

We recommend ~1 pint per 5- 8 people

Please notify us of any allergies at the time of placing the order.

A LA CARTE



MEATS

SLICED USDA PRIME \$28/LB
BEEF BRISKET

CHOPPED USDA PRIME \$28/LB
BEEF BRISKET

KALUA PULLED PORK \$17/LB

CITRUS MESQUITE \$17/LB
PULLED CHICKEN

PINEAPPLE CHILI \$25/DOZ CHICKEN WINGS

ST. LOUIS PORK RIBS \$22 1/2 RACK \$40 RACK

We recommend about 1/3 lb per person for sandwiches, or 1/2 lb per person for a meal. All meats are gluten free





DESSERT

FRESH BAKED COOKIES

\$3/EA

HOUSE KEY LIME PIE

\$50/EA

CHOCOLATE OREO DIRT PUDDING

\$30/SMALL \$45/LARGE

Small (~15 servings)
Large (~25 servings)

	SMALL	MEDIUM	LARGE
SIDES	(10-15 servings)	(20-25 servings)	(35-40 servings)
HOUSE PICKLES	\$ 15	¢ 25	A 6.40
	•	\$ 25	\$ 40
PICKLED RED ONION	\$ 15	\$ 25	\$ 40
PICKLED JALAPEÑOS	\$7	\$12 ~ /	\$ 20
COLESLAW	\$ 22	\$ 35	\$ 60
RED CABBAGE SLAW	\$ 10	\$ 15	\$ 30
MAC SALAD	\$ 45	\$ 65	\$ 90
BURNT END BAKED BEANS	\$ 45	\$ 65	\$ 90
MAC & CHEESE	\$ 45	\$ 80	\$ 120
FRESH CUT FRUIT	\$ 40	\$ 60	\$ 80
CAST IRON CORNBREAD	\$ 20 per 6 slice skillet		

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BAR & BEVERAGE



SERVICE DETAILS

BAR SET-UP & STAFF

\$300 set-up fee includes 2 staff for a 2 hour event + set-up & breakdown

- Additional time may be purchased for \$65 per hour per staff.
- Additional staff may be required for large parties over 125 quests.

BAR SERVICE STYLES

Bar service is available from our on-site service carts & trailers- The Rustic Bar, J-House, Food Shack Taco Cart & Rising Tide BBQ pit, or as a "pop-up" at your event.

 Set-up fee may be waived when beverage service is provided with the Taco Cart or BBQ Pit

PACKAGES

All bar packaging include soda and water, ice, cups and cocktail napkins. \$10 for guests under 21 years old with hosted bar packages

HOSTED BEER & WINE \$ 22/pp

Includes up to 4 beer & 3 wine selections.

Add seltzer +\$ 2/pp Add signature cocktail +\$ 4/pp

HOSTED FULL BAR

\$28/pp

Includes 4 beer, 3 wine, 1 seltzer, & 4 liquor selections Includes mixers: lime juice, orange juice, cranberry juice, assorted soft drinks, seltzer & tonic.

Add signature cocktail +\$ 2.50/pp

CASH BAR

\$ 5/pp

Guests may purchase their own beverages or you can pre-pay a portion of the tab to start the beverage service. Drink Tickets also available for purchase for your guests.

NON-ALCOHOLIC BEVERAGES

BEVERAGES

Bottled water- \$2.50 Assorted Coca Cola beverages- \$2.50 Spindrift seltzer- \$2.50 Del's Pink Lemonade- \$3 Granny Squibb Sweet Tea- \$3 Fresh squeezed Natalie's Orange Juice (1/2 gallon) \$19

COFFEE & TEA

1 coffee tote w/ cups, stirrers, creamer, sugar, and sweeteners. Serves ~ (12) 8 oz cups \$45

- House medium roast "dawn patrol blend"
- Decaf

Assorted black & green teas \$2/pp