





What was once a hobby many years ago, I turned into my passion! Today, at Big Time BarBQue, we bring the barbeque to you! The items you selected from our menu are cooked low and slow at your location on one of our wood burning smokers. We smoke our products with nothing but Hickory wood to give our food that true smokey smell and taste that once could only be found down South!

Check our website www.bigtimebarbque.com or our social media pages under Big Time BarBQue for more info. If facebook

PETE OLIVER-CHEF/PITMASTER Phone: (732) 471-7762 Cell: (732) 921-2281 Email: peteymugs@bigtimebarbque.com

We accept Cash, Check, Visa, MasterCard, Amex, Discover, Venmo and PayPal.

Big Time BarBQue



Phone: 732.471.7762 Cell: 732.921.2281 peteymugs@bigtimebarbque.com Backyard barbeque catering for parties and special events. All barbeque meats and fishes are cooked using a wood burning smoker that is set up at your location!

APPETIZERS

Char Siu Roast Pork

\$3.00pp

\$3.00pp

\$125.00

Feeds 30

Pork loin marinated in Hoisin sauce, soy sauce, Chinese 5 spice and oyster sauce. Slow smoked. Tastes like take-out!

Smoked Flank Steak

Smoked Flank Steak Marinated with Teriyaki and Asian spices .

Shrimp Cerviche - Angelo Perrone Style

Shrimp Marinated in Lime Juice with Tomatoes, Cucumbers, Onions, Scallions, Cilantro, Olives, Artichoke Hearts and Sundried Tomatoes



SIDES

Bacon Mac & Cheese Tray

Made with cheddar cheese, elbow macaroni, hickory smoked bacon and topped with a Sunchips and Bacon Crumble.

Brisket Fried Rice Tray

Smoked brisket that is diced, mixed with some fresh vegetables and stir-fried.

Chorizo Rice-A-Roni

Smoked Chorizo Sausage that's mixed with Orzo Pasta, Spaghetti, Rice and

Seasonings! Better then the Box Version!

MAIN COURSE

St. Louie Style Spare or Baby Back Ribs

Pork Ribs seasoned with our rub, a Honey Maple Glaze and slow cooked in the smoker.

Teriyaki Braised Ribs

Ribs that are Smoked and Braised in Teriyaki and Brown Sugar and topped with a Teriyaki Glaze.

Beef Brisket

Beef Brisket Slab, rubbed and slow cooked. Served with its own Au Jus.

Pulled Pork (Pork Butt)

Seasoned with our signature rub then Smoked until the pork shreds apart. Great for sandwiches!

Pulled Beef

Chuck Roast, rubbed and slow cooked until the beef pulls apart. Served with BBQ sauce.

Bourbon Chicken

Boneless Chicken Thighs or Boneless Breasts that are marinated in Jack Daniels, Smoked then Glazed with our Jack Daniels Sauce.

Fish

Choose from Salmon or Tuna. Fish is seasoned then smoked on a plank of cedar. It can be served with our Thai Chili Glaze or Pineapple Ginger Glaze!

Note: Tuna is subject to market prices!

Smoked Jerked Chicken

Boneless Chicken Thighs or Breasts Marinated in a Jerk Seasoning and Smoked! Mild or Hot.

Smoked Pastrami

Brisket That's Pickled for a week and Smoked! Tastes like Deli! Allow 2 weeks before your Party to order.



PARTY PACKAGES

\$26.00 **BarBQue Package 1**

Includes St. Louie or Baby Back Ribs, Pulled Pork, Cornbread, Coleslaw, Macaroni and Potato Salads.

\$27.00

pp

pp

pp

Includes St. Louie or Baby Back Ribs, Pulled Pork, Brisket, Cornbread, Coleslaw, Macaroni and Potato Salads.

BarBQue Package 3

BarBQue Package 2

\$28.00

Includes St. Louie or Baby Back Ribs, Pulled Pork, Brisket, Bourbon Chicken Cornbread, Coleslaw, Macaroni and Potato Salads.

BarBQue Package 4

\$30.00 pp

Includes St. Louie or Baby Back Ribs, Pulled Pork, Brisket, Bourbon Chicken, and your choice of Fish, Cornbread, Coleslaw, Macaroni and Potato Salads.



- All of the above packages can be substituted with any other items from the main course. Items from the main course can be added to any of the packages for an additional \$3.00pp per item.
- Appetizers can be added to each package for an additional \$3.00pp per appetizer.
- Sides serve12-15 people per tray and can be added to any package.
- Children under 13 are half price; no charge for 8 and under.
- Prices are subject to change with market prices.
- There is a \$50.00 Set up fee for all Parties



\$65.00

\$55.00