



Wedding Catering



CITY BARBEQUE: CATERING SINCE 1999

Folks are often surprised to hear we started catering before we opened the doors of our very first BBQ joint. We can't help ourselves: we just love being part of people's special moments and sharing a delicious meal, slow-smoked with love and served with peace of mind. Our dedicated catering specialists make sure your event is stress-free from the start.

Your planning begins with a complimentary tasting to help you narrow down your options. From there, we'll help you customize your perfect spread, choose any action stations or add-ons, and make sure everything's ready for the big day. Long story short, you're in good hands—we'll take care of every detail.



FULL-SERVICE CATERING

If you're looking for a catered experience folks will talk about, this is the option for you. Our Full-Service Catering features our slow-smoked barbeque, classic comfort-food sides, and homemade desserts served in gleaming cast iron. And our interactive action stations—a make-your-own-s'mores station, loaded mac & cheese bar, hand-muddled lemonade stand, and more—all but guarantee a memorable event. Your action stations and buffet will be set up, staffed, maintained, replenished, and broken down by one of our professional catering teams, on hand to make sure everything is perfect.

A full-service event includes:

- Your chosen menu, set up in cast iron dishes
- Linens for food and beverage tables
- Serving equipment
- Single-use plates, cutlery, and napkins

Plus, a City Barbeque catering team, who will:

- Set up your self-service buffet
- Maintain and replenish the buffet
- Serve your guests from the buffet*
- Clear plates and utensils
- Clean up the food and beverage area
- Break down the buffet

*For an additional fee; other service options also available

LIMITED-SERVICE CATERING

Hoping to let the food do the talking? Trust us, we get it—and our food has a lot to say. Limited-Service Catering makes the barbeque the star of the show, with your chosen slow-smoked meats, homemade sides, and indulgent desserts set up in a beautiful self-service buffet. Our expert catering team will be on hand to set up, maintain, replenish, and break down your buffet, so there's nothing left for you to do but relax and enjoy your event.

A limited-service event includes:

- Your chosen menu, set up in disposable dishes
- Disposable serving equipment
- Single-use plates, cutlery, and napkins

Plus, a City Barbeque catering team, who will:

- Set up your self-service buffet
- Maintain and replenish the buffet
- Clean up the food and beverage area
- Break down the buffet

*Other service options also available



DELIVERY AND SET-UP

If all your event needs is some mouthwatering barbeque, we've got you covered, too.

A Delivery and Set-Up event brings you the same great BBQ without the service staff. Our friendly caterers will deliver and set up your buffet, provide any necessary instructions, and make sure you're thrilled before heading out and letting you take the reins.

A Delivery and Set-Up event includes:

- Your chosen menu, set up in disposable dishes
- Disposable serving equipment
- Single-use plates, cutlery, and napkins
- Hot bags/boxes*

*Available to rent for an additional fee

SMOKED SLOW AND ON THE GO: BOXED MEALS

If you need something a little more individually portioned—condiments, utensils, and homemade cookies included—look no further than our boxed meals.

Whether you need salads for 60 or sandwiches for 600, we've got everything you'd need for anyone in your group.

WEDDING CATERING MENU

citybbq.com/catering

SPREADS

THE FULL SPREAD

Choose two smoked meats, three sides, and one dessert (cobbler is an additional fee per person)

TWO MEATS, TWO SIDES

Choose two smoked meats and two sides

WHOLE HOG

Smoked whole hog, two sides, and cornbread; price includes carving fee (75 person minimum)

ADD-ONS

RACK OF RIBS

HALF CHICKEN

CHEESE & CRACKER BOARD

VEGGIE PLATTER

FRUIT PLATTER

DESSERTS

COBBLER WITH WHIPPED CREAM

FRESH-BAKED CHOCOLATE CHIP COOKIES

TRIPLE CHOCOLATE CAKE

BANANA PUDDING

DRINKS

BOTTLED WATER

LEMONADE

UNSWEET TEA

SWEET TEA

CANNED SODA

SMOKED MEATS

PULLED PORK

BEEF BRISKET

PULLED CHICKEN

TURKEY BREAST

SAUSAGE

BONE-IN CHICKEN

CHIPOTLE BBQ

HOMEMADE SIDES

GREEN BEANS WITH BACON

COLESLAW

CORNBREAD

MAC & CHEESE

SMASHED POTATOES

BAKED BEANS WITH BRISKET

CORN PUDDING

POTATO SALAD

ACTION STATIONS

Appetizers | Rib bones and your choice of fresh veggies, fresh fruits, or cheese and crackers

Carved Smoked Meats | Two of our award-winning meats, pulled or sliced to order for your guests

Garden Salad | Crisp spring greens with fresh toppings and homemade dressings

Mac & Cheese | Our creamy, curly mac & cheese and a whole bar of mouthwatering toppings

Lemonade Stand | Our classic lemonade and iced tea, muddled to order with seasonal fruit

Smashed Potatoes | Hand-smashed potatoes, with all the fixins

Caramel Apple | Dipped in caramel and sprinkled to order with candy, nuts, and more

Sweets | Choose from banana pudding, triple chocolate cake, or warm cobbler parfaits

S'mores Bar | Make your own gooey, chocolatey treats—fire included



GET INSPIRED BY OUR PINTEREST



*Menu item availability subject to change. Not all items are available at all locations.



City

BBQ

citybbq.com/weddings



Brushfire

Sweet

Original



Beef
Brisket

Pulled
Pork