

SMOKIN BONES BBQ

SERIOUS SMOKED MEATS

Moist Beef Brisket 15 per pound

Slow smoked applewood & hickory beef brisket served with a side of our house chipotle bourbon BBQ sauce

Pulled Chicken 11 per pound

Cherry smoked chicken breast served with our house classic BBQ sauce.

Meatloaf 12 per pound

Chef's special Jack Daniel's barrel smoked meatloaf stuffed with cornbread and bacon with a tomato sauce finish

Pulled Pork 12 per pound

Applewood smoked pork shoulder pulled and finished with our house pineapple rum BBQ sauce.

Baby Got Back Ribs 18.00 full rack

Slow smoked mouth watering fall off the bone tender rack of ribs finished with our house applewood smoke BBQ sauce.

— Minimum order 5lbs

Spare ribs 13 per pound

JD slow smoked spare ribs served with your choice of BBQ sauce

BBQ Sauce Choices (handcrafted)

Pineapple & Rum - Smoky Mesquite with molasses - Bourbon & Chipotle - Smoky Applewood & Honey

Rolls & Bun Choices

Choose from brioche - sesame - potato or hawaiian rolls.

SIDE DISHES

Corn On The Cob 3 per order

Grilled sweet corn finished with a cilantro lime & sweet cream butter.

— Optional upgrade: Elotes Callejeros grilled then brushed with a chipotle mayo and dipped in cotija cheese (4.25 per order)

Jalapeno Cornbread 2.5 per order

House made cornbread with fresh jalapeno

House Cole Slaw 2 per order

House green and red cole slaw with currants & variety bell peppers.

Bacon Baked Beans 2 per order

Applewood bacon & ranch style beans with our house hickory BBQ sauce.

Mac N Grilled Cheese 6/sandwich - 4/side

Smoked cheddar & roasted red pepper aioli with tuscan smoked bacon and our tomato & basil oil dipping sauce

— Can be served as a side without the bread and dipping sauce

Vegetable Potato Salad 3 per order

Tri color fingerling potatoes with red sweet peppers, fresh parsley & chives and a dijon mayo

BEVERAGES & SNACKS

Beverages & Snacks

— IBC Bottled Root Beer \$2.25 each Coke - Diet Coke - Sprite \$1.00 - Large Cookies (Chocolate Chip) \$2.00 each - Baked Chips (Popcorn, BBQ, Potato, Pretzels) \$1.50 each

BBQ PACKAGE

Mixed BBQ for 20 \$13.00 per guest

Beef Brisket - Pulled Pork - Pulled Chicken - Choice of 3 Side Dishes - IBC Bottled Root Beer & Fresh Homemade Lemonade

SMOKIN BONES BBQ BY: PITMASTER JASON

Full service catering available for special events. Call for a free quote within the hour! Want something other than BBQ? find our full catering menus on our website now at www.arizonaeventcatering.com.

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SPECIALITY SMOKED MEATS & MORE

Pork Loin 13 per pound

Pork loin stuffed with chorizo & candied applewood bacon

Smoked Turkey Leg or Breast 8/13 per pound

Available in applewood, cherry or mesquite

House Made Sausage Links 6 per pound

Sweet - Hot - Brats - Jalapeno - Garlic - Andouille - Applewood Smoked

Prime Rib Smoked 18 per pound

Slow smoked prime rib cut into steaks or sold as a roast.

Smoked Chicken 5 per pound

Mesquite smoked chicken
— Available ½ chicken or full chicken

Smoked Pork Belly 10 per pound

SMOKIN BONES DESSERTS

Mixed Berry Cobbler 22 a pan (serves 12)

With a butter crumble

Peach Cobbler

Grandma style peach pie

20 per pie