

518.308.0401 ☀ TROYCATERING@DINOBBQ.COM

SELECT-A-SERVICE

FULL SERVICE

We bring our mobile BBQ pit for on-site cooking. Our pit crew will serve you buffet style. Need extra help? Ask us about additional Premium Services to meet your needs.

100 person minimum. *A 15% administrative fee added for Full Service.

DROP OFF WITH SERVERS

Armed with chafing dishes, our servers set up and serve your guests so you can enjoy the party. 35 person minimum. *A 15% administrative fee added for Drop off with Servers.

PRIVATE EVENTS

Host your party at our house. *A 15% administrative fee added for Private Dining.

DELIVERY

Please allow a 30-minute delivery window. We come to you and drop off the goods, hot and ready-to-eat in disposable serving pans. Our drivers will set up your spread and your guests help themselves. *A 10% administrative fee added for delivery.

PICK-UP

No minimum necessary. Come to the restaurant at a specified time and we will load you up with your food – hot and ready to go – in disposable serving pans.

Distance charges may apply. Tax not included.

*The administrative fee is used to offset various operational costs associated with our catering services (e.g. equipment expenses, facilities expenses, insurances, etc.) and is not a gratuity or tip. The administrative fee is subject to applicable taxes.



PICK-A-PLAN

SANDWICH PLAN

Choice of 1 BBQ Meat, 2 Homemade Sides, Sandwich Rolls & House Cured Pickles.

- 🖈 Pick-Up or Delivery **9.95 per person ★** Private Events **11.95 per person**
- ★ Drop off with Servers 12.95 per person ★ Full Service 13.95 per person

CHICKEN & RIB HOUSE PLAN

Special Cut Ribs, Bone-In Chicken Quarters (1/2 white, 1/2 dark), 2 Homemade Sides & Cornbread.

- ★ Pick-Up or Delivery 13.95 per person ★ Private Events 15.95 per person
- ★ Drop off with Servers 16.95 per person ★ Full Service 17.95 per person

BBO DUO

Choice of 2 BBQ Meats, 3 Homemade Sides & Cornbread.

- ★ Pick-Up or Delivery 14.95 per person ★ Private Events 16.95 per person
- ★ Drop off with Servers 17.95 per person ★ Full Service 18.95 per person

BBQ TRIFECTA

Choice of 3 BBQ Meats, 3 Homemade Sides & Cornbread.

- 🖈 Pick-Up or Delivery 17.95 per person 🖈 Private Events 19.95 per person
- ★ Drop off with Servers 20.95 per person ★ Full Service 21.95 per person

CADILLAC PACKAGE

Choice of 2 Appetizers, 3 BBQ Meats, 3 Homemade Sides, Cornbread & Dessert.

- ★ Pick-Up or Delivery 26.95 per person ★ Private Events 28.95 per person
- ★ Drop off with Servers 29.95 per person ★ Full Service 30.95 per person

All packages include: Disposable plates, utensils, napkins, serving utensils & extra BBQ sauce.



🖈 PREMIUM PIG PACKAGE 🖈



We start with a beautiful locally sourced pig and cook it low & slow for up to 18 hours.

Package Includes:

- **★** ONE APPETIZER ★ 4 HOMEMADE SIDES ***** THE WHOLE HOG
- * SEASONAL COBBLER STATION ★ ROLLS. CORNBREAD & SAUCE

33.95 per person, 75 person minimum

Just want the pig? No Problem. We also offer 2 men + a pig. 14.95 per person



We offer 2 private event spaces. Both provide handicap accessibility, WiFi, A.V. equipment rentals, and an iPod dock or house music.

Give us a call. We'll make you look good.



HUDSON ROOM

★ SEATS UP TO 55

★ PRIVATE SEASONAL DECK AREA

THE RIVER ROOM

* SEATS UP TO 18 FAMILY STYLE

Reservations are for a 4-hour duration. Saturday daytime events must end by 4:30pm as evening events begin anytime after 6:00pm.

BEVERAGES / BAR PLANS

We offer a full selection of beverages for on-premise events. It is our responsibility to comply with and enforce all alcohol service laws of New York State. Bartender(s) will be included with Open Bar packages. There will be a bartender charge of \$20 per hour per bartender for cash bar or consumption bar.

OPEN BEER & WINE BAR

1 hour 14.00 per person

2 hour 20.00 per person

3 hour 25.00 per person

4 hour **30.00** per person

OPEN BEER. WINE & LIOUOR BAR

1 hour **16.00** per person

2 hour 22.00 per person

3 hour **27.00** per person

4 hour **32.00** per person

MISCELLANEOUS ITEMS

We are happy to assist with special décor, linen rentals, live music or DJ service and A.V. equipment. Any additional services will be outlined on your contract and are subject to applicable taxes and administrative fees. We are also happy to arrange for specialty cakes and desserts. If you would like to bring your own dessert, a serving fee will be added.



JUMBO ROASTER SMOKED CHICKEN WINGS

Spice-rubbed, pit-smoked, grill finished, with blue cheese dressing, celery sticks & sauce choices:

per dozen 13.95

DINO SLIDERS

Choose from these mini sandwiches:

- Pulled pork with pickles.
 - ★ BBQ pulled chicken.
- ★ Brisket with pickled onion & jalapeno.

each 3.95

GUACAMOLE & FIRE ROASTED SALSA with crispy tortilla chips.

3.00 per person (10 person min)

CREOLE DEVILED EGGS ®

Cajun spiced, chives.

per dozen **12.95**

SEASONAL VEGETABLE TRAY

An assortment of roasted & raw seasonal vegetables served with our house-made dressing.

2.00 per person (10 person min)

DRUNKEN SPICY SHRIMP BOIL

Spicy beer boiled, PEEL & EAT. Served COLD with habanero cocktail sauce.

per pound (25 shrimp) **21.95**

FRIED GREEN TOMATOES PE

Pecorino Romano, cayenne buttermilk ranch.

5 pieces **8.95**

SAUSAGE, CHEESE AND CRACKERS

per dozen **12.95**

PE = PRIVATE EVENTS ONLY





MEMPHIS-STYLE
BBQ PORK ©
Dry rubbed and hand pulled.

BBQ TEXAS BRISKET ® Slow smoked and hand-sliced.

ST. LOUIS-CUT RIBS ©
Pork ribs smoked and lightly
slathered. Cut individually.

BBQ BEEF TENDERLOIN ©
Whole smoked, sliced and served
with a creamy horseradish sauce.
3.00 surcharge

SMOKED HOT LINK SAUSAGE Sweet or Hot Italian links. Served with sauteed onion & peppers.

MOJITO BONELESS CHICKEN ©
50z. skinless breasts marinated,
topped with BBQ sauce and grilled.
Has a light citrus flavor.

BBQ BONE-IN
CHICKEN QUARTERS ©
Apple-brined and slow smoked.

PULLED CHICKEN ©
Pit smoked, pulled and served with original or Jerk BBQ sauce.

SMOKED TURKEY ©
Fresh dry-rubbed turkey breast,
smoked, then hand-sliced

BBQ SALMON ©
Smoked and served with an
Asian BBQ glaze.
3.00 surcharge

PAN-FRIED CATFISH PE
Buttermilk and Tabasco marinated,
Cajun-spiced and pan-fried.

PORTOBELLO STACK ©

Mojito marinated then grilled. Topped with sliced zucchini, roasted red pepper and pecorino romano cheese.

★SIDES + SALADS★

ALWAYS HOMEMADE. ASK ABOUT OUR SEASONAL SIDES.

— **HOT** —

- ★ BBQ BEANS ®
- **★ BBQ FRIED RICE**
- * MASHED POTATOES
 WITH GRAVY
- * ROASTED WHIPPED SWEET POTATOES WITH CANDIED NUTS
- **★ CAJUN CORN ®**
- * MAC & CHEESE PE
- * SYRACUSE STYLE SALT POTATOES ®
- **★ SIMMERED GREENS ®**

- COLD -
- ★ CRISPY COLESLAW ®
- **★ HARLEM POTATO SALAD ⑤**
- **★ CHOPPED SALAD ®**
- **★ ORZO SALAD**WITH ROASTED SEASONAL VEGETABLES



MINI PIES

★ Chocolate Ice Box ★ Cheesecake ★ Key Lime ★ Peanut Butter

each 4.00 (1-dozen minimum each)

ASSORTED FRESH BAKED COOKIES each 1.25 DOUBLE CHOCOLATE BROWNIES each 1.75 SEASONAL COBBBLER STATION per person 5.00



COKE FOUNTAIN DRINKS / BOTTLES BOTTLED WATER SARANAC SODAS **BOYLAN'S SPECIALTY SODAS** HOMEMADE FRESH-SQUEEZED LEMONADE FRESH-BREWED ICED TEA Southern Sweet or Unsweetened

★HELPFUL HINTS★

WHEN SHOULD YOU BOOK YOUR EVENT?

- ★For PICK-UP or DELIVERY, booking 2-3 days before your event is appreciated, but — the more notice we have — the better! Keep in mind that our busiest months are May-September and there are days we become completely booked, even for small orders.
- ★For FULL SERVICE and DROP OFF with Servers we book up to a year in advance. If you have a date in mind, give us a call!
- ★Because of the nature of BBQ (low and slow) we cannot always take last minute orders, but please do give us a call — we always try to accommodate your needs!
- ★PRIVATE EVENTS are booked on a first come, first reserved with deposit basis. Call early for best availability, but please do check in for last minute parties - if we can make it happen, we will!

CHANGES TO AN ORDER

We are happy to take any changes during office hours with at least 24-hours notice.

DEPOSITS

Full Service 500. Drop Off with Servers 500. Hudson Room 300. The River Room 200.

CANCELLATIONS

- ★For PRIVATE EVENTS, FULL SERVICE & DROP SERVE
 - No penalty is charged for cancellations with at least 30 days notice, but deposits will be retained;
 • We will retain 50% of the invoice total for events
 - cancelled within 1 week of the event:
 - We will retain 100% of the invoice total for events cancelled within 48 hours of the event:
- ★For PICK-UP and DELIVERY we require 48 hours notice for cancellation. Cancellation fees up to 100% of the invoice total may apply.
- ★All charges for cancellations fees will be charged to the credit card on file or billed to clients on House Account status.

ORDER CONFIRMATIONS

Confirming your order with catering office staff is important for making your event a success. Unconfirmed orders will not be guaranteed. We cannot accept changes, cancellations or confirmations through voice mail.