



# DINOSAUR

## BAR-B-QUE


# CATERING

315.579.0400 ★ SYRCATERING@DINOBBQ.COM

246 W WILLOW ST, SYRACUSE, NY 13202

# ☆☆☆ *True Blue* BAR-B-QUE ☆☆☆

## OUR QUALITY COMMITMENT

- ★ We cook our meats long, low & slow, fresh throughout the day, using regional hickory & oak.
- ★ We exclusively use U.S.D.A. Prime Brisket. 
- ★ Our chickens are antibiotic free and cage-free. Our pork is all natural.
- ★ Our sides are always fresh and homemade.
- ★ If there's a pink ring around your meat, don't fret. It is a result of our smoking process.

## ★ SAFETY COMMITMENT ★

Our top priority is the safety and well-being of our team members, our guests, and each and every member of our community. To keep all of us safe, we have implemented new health and safety protocols that go above and beyond our already strict standards including:

- ★ **Employee Health Screenings for all staff members before the beginning of a shift.**
- ★ **Rigorous sanitation of all high touch point surfaces.**
- ★ **Disinfecting all catering vehicles daily and between events.**
- ★ **We follow strict and thorough handwashing guidelines issued by the FDA & CDC.**
- ★ **Plexiglass barriers will be present for any service where catering staff is present.**
- ★ **Individual packaged meals are available upon request.**
- ★ **Staffed events will have no self-serve plating. Our Dino staff will assemble plates for you.**
- ★ **We will schedule a site visit for Full Service and Drop-Off with Servers to discuss safety plans and logistics for the event.**



# SELECT-A-SERVICE



## ★ FULL SERVICE

**We bring our mobile BBQ pit for on-site cooking. Our pit crew will serve you buffet style.**

*\*15% administrative fee*

## ★ DROP OFF WITH SERVERS

**Armed with chafing dishes, our servers set up and serve your guests so you can enjoy the party.**

*\*15% administrative fee added*

## ★ DELIVERY

**We come to you and drop off the goods, hot and ready-to-eat.**

*\*10% administrative fee added*

## ★ PICK-UP

**Come to the restaurant at a specified time and we will load you up with your food hot and ready to go.**

*\*Admin Fees are for various operational catering costs and are not a gratuity. Tipping your driver and staff for great service is always appreciated. Distance charges may apply.*



# PICK-A-PLAN



## SANDWICH PLAN

**Choice of 1 Pit-Smoked Entree, 2 Homemade Sides, Sandwich Rolls & house cured pickles.**

- ★ Pick-Up or Delivery **\$13 per person** ★ Drop off with Servers **\$17 per person**
- ★ Full Service **\$18 per person**

## BBQ DUO

**Choice of 2 Pit-Smoked Entrees, 2 Homemade Sides & Cornbread.**

- ★ Pick-Up or Delivery **\$20 per person** ★ Drop off with Servers **\$24 per person**
- ★ Full Service **\$25 per person**

## BBQ TRIFECTA

**Choice of 3 Pit-Smoked Entree, 2 Homemade Sides & Cornbread.**

- ★ Pick-Up or Delivery **\$24 per person** ★ Drop off with Servers **\$28 per person**
- ★ Full Service **\$29 per person**

## CADILLAC PACKAGE

**Choice of 2 Starters, 3 Pit-Smoked Entree, 3 Homemade Sides & Cornbread.**

- ★ Pick-Up or Delivery **\$32 per person** ★ Drop off with Servers **\$36 per person**
- ★ Full Service **\$37 per person**

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

*Delivery and Pick-Up orders can be packaged individually for an additional fee of \$1.50 per person.*



# PIT-SMOKED ENTREES



**PULLED PORK**

**BBQ CHICKEN MIXED QUARTERS**

**SMOKED TURKEY**

**PRIME BRISKET**

**BONELESS CHICKEN BREAST**

**BBQ SALMON** \$4 surcharge

**ST. LOUIS-CUT RIBS**

**PORTOBELLO STACK**

**PULLED CHICKEN**  
BBQ or Jerked

**BBQ BEEF TENDERLOIN** \$6 surcharge



## HOMEMADE SIDES + SALADS



ALSO AVAILABLE À LA CARTE \$40/GALLON

**HOT**

★ BLACK BEANS & RICE

★ A.K. CHILI

★ BBQ BEANS  
WITH PULLED PORK

★ CAJUN CORN

★ MAC&CHEESE

★ SYRACUSE SALT POTATOES  
WITH CAJUN GARLIC BUTTER

★ SIMMERED GREENS  
WITH SMOKED TURKEY

★ MASHED POTATOES  
WITH GRAVY



**COLD**

★ CHOPPED SALAD

★ HARLEM POTATO SALAD

★ CRISPY COLESLAW

★ MACARONI SALAD

★ TOMATO CUCUMBER  
SALAD

★ ORZO SALAD  
W/ ROASTED VEGETABLES



## À LA CARTE



PICKUP OR DELIVERY, DELIVERY MINIMUMS MAY APPLY.

**PULLED PORK** \$18/lb ( 1lb serves 3-4 )

**PULLED CHICKEN** original or jerked  
\$18/lb ( 1lb serves 3-4 )

**ST. LOUIS-CUT RIBS** \$29/rack ( 1 rack serves 4 )

**BBQ HALF CHICKEN** \$11 each ( 1 half serves 2 )

**PRIME BRISKET** \$22/lb ( 1lb serves 3-4 )

**SMOKED TURKEY** \$18/lb 1lb serves 3-4  
5lb minimum

**BEEF TENDERLOIN** \$34/lb 1lb serves 3-4.  
5lb minimum

**BBQ SALMON** \$28/lb ( 1lb serves 3-4. 3lb minimum )

**BONELESS CHICKEN BREAST** \$6 each

**PORTOBELLO MUSHROOM STACK** \$8 each

**ROLLS** \$5/dozen ★ **CORNBREAD** \$15/pan of 20 pieces

# ★ EXTRAS ★

## STARTERS

### BAR-B-QUE CHICKEN WINGS

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

🔥 Honey BBQ

🔥 K-Pow KOREAN

🔥🔥 Wango HABANERO

🔥🔥 Garlic Chipotle

\$18 per baker's dozen

### DINO SLIDERS

★ Pulled Pork w/ Pickles \$4.75 ea

★ BBQ Pulled Chicken \$4.75 ea

★ Brisket w/ Pickled Onions & Jalapeños \$5 ea

### GUACAMOLE & FIRE ROASTED SALSA with crispy tortilla chips.

\$4 per person (10 person min)

### CREOLE DEVILED EGGS Cajun spiced topped with chives. \$18 per dozen

### SEASONAL VEGETABLE TRAY An assortment of roasted & raw seasonal vegetables served with our house-made dressing. \$60 (serves 25)

### DRUNKEN *Spicy* SHRIMP BOIL Spicy beer boiled, PEEL & EAT. Served COLD with habanero cocktail sauce. \$28 per pound (25 shrimp)

## DESSERTS

### *Homemade* PIES \$25 serves 7-8

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

ASSORTED *Fresh* BAKED COOKIES \$1.5 each

DOUBLE CHOCOLATE BROWNIES \$2 each

TRIPLE BERRY TOPPED CHEESECAKE \$30 serves 12

## BEVERAGES

COKE PRODUCTS \$2.25 20oz, \$3.95 2L

FRESH SQUEEZED LEMONADE  
\$15 1 gallon

Not available for Pick UP or Delivery.

BOTTLED WATER \$2 each

FRESH BREWED ICED TEA  
\$15 1 gallon

Southern Sweet or Unsweetened.  
Not available for Pick UP or Delivery.

# ★ 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!

## CHANGES TO AN ORDER

We are happy to take any changes during office hours with at least 48-hours notice.

## PRICING

Sales tax will be added to prices and admin fees.  
Prices are subject to change at any time. *Distance charges may apply.*

## DEPOSITS

Full Service 500. Drop Off with Servers 500.

## CANCELLATIONS

### **For Full Service and 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 canceled within 1 week of the event;
- ★ We will retain 100% of the invoice total for events canceled 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.