



BBQ Buffet Catering Menu

One Meat
\$18 per guest

Two Meats
\$20 per guest

Three Meats
\$22 per guest

Includes choice of three signature side dishes and bbq sauce.
Choice of gourmet sandwich buns or homemade cornbread.

Minimum 10 guests.

Meats

BRISKET

Seasoned with our original blend beef seasoning and smoked for 14 hours over cherry and oak.

PULLED PORK

Seasoned with our original blend pork seasoning and smoked for 14 plus hours over cherry and oak.

PULLED CHICKEN

Seasoned with our original blend chicken seasoning and smoked over cherry and oak.

TURKEY

Seasoned with our original blend pastrami seasoning and smoked over cherry and oak.

PORK TENDERLOIN

Crispy skin Tasmanian Salmon served on a bed of creamy potato with roasted potato and grill vegetable

BAKED MOSTACCIOLI

Mostaccioli noodles topped with our housemade marinara sauce and mozzarella.

Ribs

Sold Per Slab

SPARE RIBS \$29

BABY BACK RIBS \$29

Signature Sides

MAC AND CHEESE

Artisan three cheese blend sauce and spiral pasta slow baked with a panko crust.

COLESLAW

Creamy blend of green and red shredded cabbage.

POTATO SALAD

Housemade amish style potato salad.

BAKED BEANS

Baked beans blended with pork belly burnt ends, and slow cooked in a cast iron dutch oven.

CAESAR SALAD

Crisp Hearts of Romaine Tossed in Robust Caesar Dressing. Topped with Herbed Croutons & Parmesan Cheese.

HOUSE SALAD

Chopped iceberg lettuce, shredded carrots, sliced cucumber, cherry tomatoes, sliced radishes. Ranch or Italian dressing.

BACON JAM BRUSSELS SPROUTS

Smoked Brussels Sprouts tossed in bacon jam.

Wyler Catering Menu

Appetizers

SERVES 10 TO 12 PEOPLE

SMOKED CREAM CHEESE **\$72**

Seasoned with your choice of our original bbq blend seasoning or everyday bagel seasoning. served with pretzel thins or water crackers.

VEGETABLE TRAY **\$60**

An assortment of seasonal vegetables. Served with ranch dressing.

FRUIT AND CHEESE TRAY **\$72**

An assortment of seasonal fresh fruit and artisan cheeses.

Dessert

PRICING PER GUEST.

APPLE CRISP **\$7**

Warm, tender apples with cinnamon spice, topped with a crisp mixture of brown sugar and oats.

LOUISIANA CRUNCH CAKE **\$3**

A true Southern delight, buttery and sweet, with a layered flavor of coconut, vanilla, and a sweet glaze.

BROWNIES **\$3**

cake brownies with fresh chocolate chip morsels.

PEACH COBBLER **\$15**

Ripe and sweet peaches sit below a tender and flaky pie crust.

Economy Package

\$9 PER GUEST. MINIMUM 20 GUESTS.

Choose one:

Pulled Chicken sandwich or Pulled Pork sandwich and two signature sides.

Includes BBQ sauce.

Taco Bar

MINIMUM 10 GUESTS.

\$15 PER GUEST.

Taco Bar Includes:

Flour and corn tortillas, fresh guacamole, fresh pico de gallo, queso fresco cheese, salsa verde, chopped onions, hot sauce, rice and beans.

MEATS

Carnitas (Pork)

Chicken

Brisket - add \$2 per guest