



# 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.**

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## Meats

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### 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.

### CHICKEN LEGS

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

### CHICKEN TENDERS

Lightly breaded all white meat chicken fried.

### BAKED MOSTACCIOLI

Mostaccioli noodles topped with our housemade marinara sauce and mozzarella.

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## Signature Sides

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### 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.

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## Economy Package

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**\$9 PER GUEST. MINIMUM 20 GUESTS.**

**Choose one:**

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

**Includes BBQ sauce.**

# Wyler Catering Menu

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## Appetizers

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**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.

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## Dessert

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**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.

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## Taco Bar

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**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

## To Place a Catering Order

Contact Jessica Ramirez

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