



"We use the same Rubs, Sauce and Award-Winning Technique on our restaurant BBQ as we do on our prize winning BBQ plates in the KCBS Competition Circuit!" Bill Roberts / Pitmaster

Catering Menu

Smoked Meats (One pound feeds three adults)

Brisket	\$14.99 per lb
Burnt Ends	\$17.39 per lb
Pulled Pork	\$12.99 per lb
Sausage	\$12.99 per lb
Ham	\$12.99 per lb
Chicken	\$12.99 per lb
Turkey	\$12.99 per lb

Pork Ribs Fall off the Bone Kansas City-Style Ribs Brushed with Little Pig's Famous BBQ sauce

1/2 Slab	Full Slab (12 bones)
\$12.99	\$21.49

The Many Sides of The Little Pig!

Our Award winning BBQ Beans

<u>Pint</u>	<u>Quart</u>	<u>Gallon</u>
\$5.59	\$9.59	\$31.99

Creamy "Kansas City style" Coleslaw or Potato Salad

<u>Pint</u>	<u>Quart</u>	<u>Gallon</u>
\$4.59	\$8.49	\$27.00

Cheesy corn w/jalapenos

<u>Pint</u>	<u>Quart</u>	<u>Gallon</u>
\$5.59	\$9.09	\$29.00

(one pint feeds 2-3 people, one quart feeds 5-6, one gallon feeds 20-25)

Emily's Salad

Chopped romaine lettuce, chopped tomatoes, green papper, chunk white cheddar. Individual servings of Ranch, BBQ Ranch and Vinaigrette on the side.

<u>Pint</u>	<u>Quart</u>	<u>Gallon</u>
\$6.99	\$10.99	\$29.99

(one pint feeds 2-3 people, one quart feeds 5-6, one gallon feeds 20-25)

Last But Certainly Not Least...

- Set up includes paper plates, napkins, plastic ware, serving spoons and tongs, white bread and pickles. Set up is an additional cost dependent on group size.
- Prices are based on customer pick up and do not include sales tax.
- For delivery pricing, questions or for help planning your event, please call or email.

We Cater from 10 to 300

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