

A la Carte Menu

Smoked Meat (1lb = 2-3 servings)

Brisket \$18/lb | Pulled Pork \$14.50/lb | Garlic Chicken \$14.50/lb | Kalua Pig & Cabbage \$12.50/lb

Baby Back Ribs by the rack: \$25 full rack

Baby Back Ribs by the bone: 50 bones 99.99 | 75 bones \$142.99 | 100 Bones \$189.99

Cajun Links \$4/each

Family Sized Sides

Size #Servings	Half Pan 20-25	Full Pan 45-50
BBQ Baked Beans	35.99	69.99
Cole Slaw	35.99	69.99
Creamy Mac & Cheese	35.99	69.99

Available Daily: BBQ Baked Beans, Cole Slaw, Creamy Mac & Cheese

Available by special order/72 hours notice: Homestyle Potato Salad, Hawaiian Style Macaroni Salad, Corn on the Cob, Watermelon Slices (Seasonal)

Corn Muffins or Hawaiian Sweet Bread Slider Rolls \$6/dozen

Party Trays

Fresh fruit tray (seasonal) \$3.50/guest

Vegetable tray with garlic ranch dipping sauce \$2.50/guest

Tossed Salad (mixed greens, cherry tomatoes, cucumber, carrots, choice of dressing) \$2.99/guest

Downhome Dim Sum - Choice of Cowboy Egg Rolls or Hillbilly Hum Bao (beef Brisket Buns) \$24/dozen

Soup & Chili

Available Daily: Captain's Chili - Quart \$9.99, Gallon \$35.99 | Clam Chowder - Quart \$9.99 | Gallon \$39.99

Available by the gallon only, by special order/72 hours notice: White Chicken Chili \$30.99 | Vegetarian Chili \$30.99

House BBQ Sauces (Original, Chipotle, or Alabama White) - \$10/quart

House BBQ Rub (Sugar, salt, secret spices) - \$20/lb \$4/6 oz bottle



ALOHA ALABAMA CATERING & A la Carte MENU

Complete Meals:

Prime Rib Feast \$32.99/guest (minimum 20 people)

10oz prime rib, mashed potatoes, au jus, horseradish cream sauce, seasonal vegetables, side salad, house roll & butter.

Westport Crab Boil \$38.99/guest (minimum 40 people, outside patio service only)

Local Dungeness crab pieces, manila clams, Penn Cove Mussels, corn on the cob, quartered potatoes, andouille sausage. Side salad, dinner roll & butter. Includes disposable seafood bib, butcher paper table coverings, crab crackers.

BBQ Dinner \$14.99/guest (minimum 20 people)

Choice of one smoked meat (pulled pork, smoked garlic chicken, hawaiian BBQ chicken, kalua pig & cabbage), choice of 2 sides (from above), corn muffin & butter. (Add second meat for \$2.99/guest, add extra side for \$0.99/guest)

Add dessert to any meal (choice of flourless chocolate cake, pineapple coconut cake, new york cheesecake or ice cream sandwiches), \$5/guest (add ice cream \$1/guest)

Add choice of canned soft drink and bottled water to any meal \$2.00

Add Bloody Mary Bar (Washington's Best Bloody Mary Mix, House Peppered Vodka, Crispy Bacon, Olives, Celery, miscellaneous toppings), Minimum \$400 (serves 20, includes bartender for 3 hours), \$15/pp each additional over 20. Approximately 2 cocktails per guest.

Beer, wine, and bar service available.

Meals Include: butter, pickles, plates, forks, knives, napkins, moist towelettes, serving utensils, mints, carryout containers. Disposable wire basket chafing setup with foil pan and sterno candles available for \$8 each. Delivery & setup is available for an additional fee. We go anywhere.

Staffing Charges:

Server, \$30/hr, minimum 3 hours

Add bartender, \$40/hr, minimum 3 hours

Staff Captain*, \$60/hr, minimum 3 hours

*For weddings and events greater than 100 guests, a staff captain is required.

23% service charge will be added to all events.

Party Accessories

We want your event to be one to remember, please let us know if you need assistance with any specialty rental items or decor, such as linens, china, flatware, bar setups, glassware, tents, ice cream carts, custom artists, musicians, etc.

