

blackstrap bbq

catering since 2009/www.blackstrapbbq.com

bbq combo plates

- * **Sandwich Plate**/ carolina pulled pork, pulled chicken, burnt ends of brisket (pick 1) choice of two sides \$12
- * **cowboy platter**/ carolina pulled pork, pulled chicken, burnt ends of brisket, texas brisket, sausage, memphis ribs (pick one) choice of two sides, cornbread, pickles, sweet bbq sauce \$15
- * **the bbq twins**/ carolina pulled pork, pulled chicken, burnt ends of brisket, texas brisket, sausage, memphis ribs (pick two) choice of two sides, cornbread, pickles, sweet bbq sauce \$17
- * **three isn't a crowd**/ carolina pulled pork, pulled chicken, burnt ends of brisket, texas brisket, sausage, memphis ribs, sticky bbq wings, buffalo wings (pick three) choice of three sides, cornbread, pickles, watermelon sweet bbq sauce \$19
- * **blackstrap plate**/ carolina pulled pork, pulled chicken, burnt ends of brisket, texas brisket, sausage, memphis ribs, sticky bbq wings, buffalo wings (pick four) choice of three sides, cornbread, pickles, watermelon sweet bbq sauce \$21

sides, sides, everywhere is sides

- *baked beans, *green beans *house or spicy asian coleslaw *bbq sweet potato salad
- *corn + bacon salad *mac + cheese *creamed corn *collard greens *chili mac
- *idaho mashed potatoes *maple sweet mash
- *extra sides: *melon \$1 *extra cornbread \$1.50 *half pint \$4.99 *pint \$6.99 *quart \$10.99

- bulk meats** pulled pork, pulled chicken/ pint \$13.99/ quart \$25.99
- bulk meats** texas sliced brisket, burnt end of brisket/ pint \$14.99/ quart \$29.99
- memphis ribs**/ half slab \$17.99/ full slab \$26.99

tastyplates/ tasty treats

for parties of 25 or more

appetizers per person

- * **homemade tortilla chips & salsa**/ tomato & red onion/ pineapple black bean \$4
- * **crudites**/ fresh veggies & artichoke-parmesan dip \$5
- * **old bay jumbo shrimp**/ cocktail sauce, lemon \$3.5 per shrimp
- * **seasonal fruit plate**/ seasonal fruits and berries \$4
- * **fancy fruit & cheese plate**/ 3 local cheeses, fig spread, fancy crackers, spiced nuts \$10
- * **smoked salmon platter**/ cucumbers, dill cream cheese, fennel salad, capers, boiled eggs, french bread \$10
- * **meze plate**/ stuffed zucchini, red pepper humus, marinated olives with lemon zest, feta cheese, baba ghanoush, spinach yogurt dip, pita chips, carrots & cucumbers \$10
- * **classic antipasto** / artichoke parmesan dip, herbed white bean salad, caprese skewers, grilled vegetables, homemade pickles, crunchy breads, sopressata, spicy capicola \$10

lunch entrees per person

- * **black pepper crusted sirloin**/ (served medium rare) pasta salad with spinach, feta cheese, tomatoes & shaved red onion, tomato jam, apricot-ale mustard \$15
- * **cumin crusted chicken breast**/sweet potato & corn salad, fire roasted tomato-pasilla salsa, sweet onion guacamole, flour tortillas \$13
- * **cuban style pork loin**/ papaya-pepita salsa, green mango & jicama coleslaw, lime & cumin mojo, rice & beans, corn or flour tortillas \$14
- * **goat cheese & polenta lasagna**/ white bean puree, roasted vegetables \$13
- * **grilled vegetable lasagna**/ seasonal grilled vegetable, herbed ricotta cheese \$3
- * **taco bar**/ latin shrimp \$18, cuban pork \$13, cumin brisket \$17, smoked pulled chicken \$13 (please pick one protein) and then there's the rest: tomato salsa, salsa verde, arugula, jack cheese, pickled cabbage, sweet onion guacamole, rice & beans, cilantro sour* cream, flour tortillas
- * **new orleans style catfish**/ tony's beer butter broth, spicy andouilli, red beans & rice creole sauce \$15
- * **coriander crusted salmon**/curry vegetable broth, basmati rice, date & walnut chutney \$15

salads & sides

- * **simple salad**/ tomatoes, cucumber red onion, sherry vinaigrette \$4
- * **arugula salad**/ port wine pears, blue cheese, candied pecans, cider vinaigrette \$7
- * **orzo salad**/ cherry tomatoes, kalamata olives, roasted garlic, shaved parmesan, lemon vinaigrette \$7
- * **dill roasted fingerling potatoes**/ roasted garlic, caramelized onions, bacon bits \$6

please email or call kate with your order and any questions info@blackstrapbbq.com 617-680-1932.
prices do not include MA meals tax. your food will be deliver hot (or you can pick it up) & ready to go.
we will include plastic ware apron request for an additional fee. please give us as much notice as you can, thank you!