



CATERING & EVENTS

BBQ PACKAGE OPTIONS

PICKUP / OFF-SITE CATERING / FULL & PARTIAL BUYOUT

All packages are served family-style with Bread and Butter Pickles, BBQ Sauces and White Bread . One all-inclusive price per guest — no surprises at checkout.

Packages reflect food only and is based on the confirmed guest count. Staffing, service, equipment and venue fees may apply depending on your event format.

ON-SITE FOOD PACKAGES

SMOKER STAPLES

\$32 / person

A solid, no-fuss spread for casual office lunches & team gatherings.

2 Proteins — Choice of Classic and/or Premium Protein

2 Sides — Choice of any Classic or Chilled Side

PITMASTER'S PLATE

\$45 / person

Our most-booked package — a full BBQ spread with brisket in the mix.

3 Proteins — Choice of 1 Signature and 2 Classic and/or Premium Proteins

2 Sides — Choice of any Classic or Chilled side

Dessert — Choice of 1 Dessert

MOST POPULAR

SOULBELLY GRAND FEAST

\$58 / person

Go big — the full lineup with premium meats & extra everything.

4 Proteins — Choice of 2 Signature and 2 Classic or Premium Proteins

3 Sides — Choice of any Classic or Chilled Side

Dessert — Choice of 1 Dessert

PROTEINS

CLASSIC PROTEINS

BBQ Chicken · Smoked Portobello Mushroom
St Louis Ribs · House Made Sausages Links

PREMIUM PROTEINS

Carolina Pulled Pork
Brown Butter Smoked Turkey Breast

SIGNATURE PROTEINS

Texas Brisket · Brisket Burnt Ends
Bourbon Glazed Pork Steak
Pork Belly Burnt Ends

SIDES

CLASSIC SIDES

Mac & Cheese · Texas Ranch Beans
Roasted Broccoli · BBQ Wedge Fries

CHILLED SIDES

Coleslaw · Cowboy Caviar
Kale Caesar Salad · Seasonal Salad

ADD-ON OPTIONS

Cornbread with Honey Butter

SOMETHING SWEET

BANANA PUDDING

Made From Scratch Banana Pudding
layers with Nilla Wafers and Fresh Bananas
Topped with Bourbon Whip Cream and Pecan Pralines

OOEY GOOEY CAKE

Rich Buttery Crumbly base
underneath a Sweet Pudding
Like Cream Cheese Layer

SEASONAL CRUMBLE OR COBBLER

Smoked Seasonal Fruit
Crumble - Cookie Like Topping
"Cobbler" - Puff Pastry Topping

CUSTOMIZE YOUR PACKAGE

Additional Standard Protein +\$8 per guest

Additional Signature Protein +\$15 per guest

Upgrade to Brioche Slider +\$2 per guest

Additional Premium Protein +\$10 per guest

Additional Side +\$6 per guest

**Dietary accommodations available upon request



CATERING & EVENTS

Starters, Beverages & Event Extras

STARTERS & PARTY BITES

PASSED BITES

Two Pieces of each selection per guest

PIGS IN A BLANKET	\$8 / guest
CRISPY SMOKED CHICKEN WINGS	\$5 / guest
MAC BALLS	\$3 / guest
MINI MEATBALLS	\$5 / guest
CANDIED JALAPEÑO DEVILED EGGS	\$4 / guest
BBQ SHRIMP	\$5 / guest
JALAPEÑO POPPERS	\$6 / guest
SLIDERS- Pulled Pork, Smashburger, Brisket	\$6-9 / guest

TABLE BITES

Sharable Appetizers for the Table

CHICHARRONES BBQ or Salt & Vinegar	\$3 / guest
ELOTE CREAMED CORN	\$4 / guest
MULITAS	\$3 / guest

**Want something not listed
Don't hesitate to ask**

EVENT EXTRAS

Plates and Cutlery
\$1 / Guest

Buffet Equipment and Chafers
\$150 / Event

Event Attendant - Four Hours
\$120 / Server

GOOD TO KNOW

Package pricing reflects food only and is based on the confirmed guest count.
Pickup, off-site catering and In-house full or partial buyouts are available. Additional fees may apply.
Packages are designed for groups of 10 or more. For smaller gatherings, ask about our regular menu.
Prices do not include applicable tax or gratuity. Consumption bar tabs are billed at menu pricing.

BEVERAGES

SOFT DRINKS

\$4 / GUEST

Bottomless Fountain Soda
and/or Iced Tea

BOTTLED TABLE WATER

\$7 / GUEST

One-Liter Still or Sparkling
Glass Bottles for In-House Events

Brand Selection may vary

TWO-HOUR ALL-INCLUSIVE BAR PACKAGE

HOSTED BEVERAGE SERVICE

\$40 / guest

PREMIUM SPIRITS

Vodka — Tito's Handmade
Gin — Fords London Dry
Bourbon — High West
Irish Whiskey — Jameson
Rum — Bacardi Superior
Tequila — Mi Campo Blanco
Brand Selection may vary

UNLIMITED DRAFT BEER & CANS

Rotating Draft Selection

Cans: Coors /light, Golden Road Mango Cart, Modelo Especial, Pabst
Blue Ribbon, Blake's American Apple Cider and Big Dog's IPA
Brand Selection may vary

WINES

Domestic White & Red House Sangria

MIXERS

Coke, Diet Coke, Sprite, Club Soda, Tonic, Cranberry, OJ, and Lemonade.

Add a SoulBelly Specialty Cocktail of your Choice **+\$12 / guest**

Extended Beverage Service **+\$20 / hr / guest**

catering@soulbellybbq.com

All prices are not inclusive of tax & gratuity



PICKUP & CARRYOUT A LA CARTE BBQ

For smaller gatherings and build-your-ownspreads

Individually boxed BBQ boxes for office lunches & nearby businesses — no service, just great barbecue sandwiches delivered ready to eat.

CLASSIC BOX \$16

Choice of Pulled Pork, BBQ Chicken, Smoked Turkey or House Sausage on Sesame Seed Bun
+ 1 Choice of Side & a Cookie or Fresh Fruit

SIGNATURE BOX \$20

Choice of Texas Brisket, Bourbon-Glazed Pork Steak or Pork Belly Burnt Ends on a Sesame Seed Bun
+ 1 Sides & a Cookie or Fresh Fruit

GARDEN BOX \$15

Smoked Portobello with Chimmichurri on a Sesame Seed Bun
+ 1 choice of Vegetarian Sides & a Cookie or Fresh Fruit

Sides: Mac & Cheese • Creamy Slaw • Texas Ranch Beans • Kale Caesar Salad - Cowboy Caviar (V) - Roasted Broccoli (V). Cornbread add-on +\$5/box.

Bottled water/soda +\$2/box • Free delivery over 15 boxes - Min. order 10 boxes

BUILD YOUR OWN BBQ SPREAD

Order individual smoked meats, sides and desserts for scheduled pickup or delivery. Meat orders include sliced white bread, bread-and-butter pickles and BBQ Sauce.

WHOLE SMOKED BRISKET

\$195

Advance ordering required;
availability confirmed with your pickup time

HOUSE-MADE LINKS - 6 PACK

\$35

Choose from available link varieties.
Selection may vary

SMOKED MEATS BY THE POUND

Mix and match selections to build the spread that fits your gathering

Texas Brisket	\$44/lb	Bourbon Glazed Pork Steak	\$36/lb	Smoked Portobello Mushrooms	\$20/lb
Brisket Burnt Ends	\$44/lb	Pork Belly Burnt Ends	\$32/lb	House-made Links	\$9/each
Carolina Pulled Pork	\$28/lb	Brown Butter Smoked Turkey Breast	\$28/lb	Hatch Chile & Cheddar Hot Link	
St. Louis Pork Ribs	\$18/lb	BBQ Chicken	\$16/lb	Chicken Pineapple	
				Rotating Sausage	

SIDES

Priced by the half pan; serves approximately 8-10 people

Mac & Cheese	\$50	Creamy Slaw	\$46	BBQ Wedge Fries	\$46
Texas Ranch Beans	\$50	Cowboy Caviar	\$46	Cornbread	\$5/each
Roasted Broccoli	\$46	Kale Caesar Salad	\$46	Honey Butter	

DESSERTS

Half-pan selections

Banana Pudding	\$30
Ooey Goey	\$30
Seasonal Fruit	\$30

NEED HELP WITH QUANTITIES?

Share your guest count and favorites; we will help plan the order

PICKUP DETAILS

Packed for Carryout; service and setup are not included.
Confirm pickup time and whole brisket availability in advance.
Subject to availability; tax and gratuity are additional