

CATERING MENU



THE RANCHER

Pulled Pork Shoulder
Mac n Cheese
Honey Corn Bread
\$16.00 per Guest

THE COLONEL

Pulled Pork Shoulder
Pulled Chicken Breast
Mac n Cheese
Honey Corn Bread
\$18.00 per Guest

THE OUTLAW

Pulled Pork Shoulder
St Louis Pork Spare Ribs
Mac n Cheese
Honey Corn Bread
\$18.00 per Guest

THE COWBOY

Pulled Pork Shoulder
Hand Cut Beef Brisket
Mac n Cheese
Honey Corn Bread
\$20.00 per Guest

THE GOVERNOR

Pulled Pork Shoulder
Hand Cut Beef Brisket
Mac n Cheese
Honey Cornbread
Choice of a SCQ Signature
Choice of a SCQ Side
\$24.00 per Guest

*Consumer Notes:

- *All Packages Delivered/Served Buffet Style in Full Size Aluminum Trays.
- *All Deposits Are Non Refundable, but Transferable.
- *Food Truck Available On Site for 150 Guests or More.
- *Taxes and Tips Not Included in Package Prices. Add 20% gratuity & 8% Tax.
- *All Prices Subject to Change
- *50 GUEST MINIMUM***

SCQ SIGNATURES

Pulled Chicken Breast
Smoked Chicken Wings
Beef Burnt Ends
Vt Pork Belly Burnt Ends
St Louis Pork Spare Ribs
Additional \$4 per Guest

SCQ SIDES

Cole Slaw
5 Star Baked Beans
Potato Salad
Additional \$2 per Guest

Vegetarian And GF Options Available

THE WHOLE HOG

A Rhode Island Farm Raised Pig Prepared Low and Slow over Wood Fired Coals.
"Provided by Bellucci Pig Farm"
Mac n Cheese
Cole Slaw
Honey Cornbread
\$26.00 per Guest

DESSERTS

Banana Pudding
Homemade Apple Crisp
Additional \$2 per Guest

 *Follow Us*

@southcountybarbeque

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