CATERING MENU

BEEF & PORK

Brisket - 100% certified Angus beef

Sliced or Chopped Brisket - Seasoned with our brisket rub and slowly smoked for 16 hours.

half tray $160, full tray $300

Burnt Ends - Smoked brisket cut into cubes, tossed with our Struggledust BBQ rub and tossed in our original BBQ sauce then put back in the smoker for an additional two hours. Nuggets of BBQ gold!

half tray $160, full tray $300

Pulled Pork

Bone-in pork butts seasoned with Struggledust BBQ rub and smoked for 12 hours. Shredded and tossed with BBQ rub and a light Carolina BBQ sauce.

half tray $85, full tray $160

Pastrami

A NYC classic! First we brine our brisket for a wee, then we coat it in our unique blend of pastrami spices. Finally it is slow smoked and steamed to tender perfection.

half tray $160, full tray $300

St. Louis Ribs (pork)

St. Louis cut pork ribs smoked for 5 hours. Seasoned with our Struggledust BBQ rub and sauce with Struggletown's Original BBQ Sauce.

$32 per rack

Sausage & Peppers (pork)

Okay we'll admit it's not really BBQ, but it's really good! First, we grill Italian Pork sausages (see, we grill them...so that's kinda like BBQ!). Then we simmer them in beer, gravy and Italian seasonings for hours. The sausages are sliced and mixed with grilled onions and peppers and a brown Italian gravy.

half tray $70, full tray $120

CATERING MENU

CHICKEN

Whole Chicken

4 lb chickens seasoned with Struggletown Yardbird Rub and lightly smoked for 3 hours. Basted with sauce and cut into 10 pieces.

$20 per bird

Pulled Chicken

Seasoned chicken thighs cooked low and slow, until fall apart tender. Shredded, seasoned with rub and tossed with a small amount of sauce. Served with our famous Carolina Gold BBQ sauce that goes perfectly with chicken.

half tray $85, full tray $160

Chicken Wings

First we season the wings and lightly smoke them. Then the wings are briefly fired to crisp them up. Finally they are tossed in your choice of sauces.

* $1.40 per wing (minimum 20 pieces)*

available sauces:

- Buffalo - Traditional Buffalo style sauce made with hot sauce and melted butter
- BBQ - Our homemade Struggletown Original sauce
- Alabama White - Perfect BBQ sauce for chicken
- Red Valley Heat - Spicy BBQ Sauce
- Columbia Gold - South Carolina style mustard-based BBQ sauce
- Teriyaki - Sticky sweet Asian sauce and dusted with sesame seeds.

SEAFOOD

Cedar Smoked BBQ Salmon

We take a side of salmon (Approx. 3-3.5lbs) and season it with a special salmon rub. It is then placed on top of a cedar plank which is placed over burning coals in a covered grill and smoked. The slow burning cedar results in a delicious light smokey flavor which combines with the special rub for a sweet and savory experience.

$90 per whole side

CATERING MENU

SIDES

Mac & Cheese

Shell pasta tossed with three different cheeses and a secret blend of seasonings. Topped with more shredded cheese and baked.

$50 half tray, $90 full tray

BBQ Beans

These are not your traditional baked beans! We blend three different beans with onions and three different types of peppers and then season it all with our rub and a mixture of herbs and spices then toss it with our Struggletown Original BBQ sauce. Then it all goes into the smoker to simmer for hours and develop that rich BBQ flavor. Try the beans everyone is talking about!

$50 half tray, $90 full tray

Green Beans

Fresh green beans sauteed with bacon and tossed in our Carolina Red sauce.

$40 half tray, $75 full tray

Spanish Rice

Seasoned yellow rice blended with diced peppers.

$40 half tray, $75 full tray

Herb Roasted Potatoes

First we boil cut up Russet potatoes in a seasoned broth. Then we finish them in a cast iron skillet where they are tossed with peppers, herbs and melted butter and cooked until they get crispy on the outside. The result is creamy potatoes with a crunchy exterior. Choose sweet and hot peppers.

$40 half tray, $75 full tray

Sweet and Spicy Roasted Sweet Potatoes

Cut up sweet potatoes tossed with a brown sugar and a touch of chili pepper then roasted to crispy perfection.

$45 half tray, $85 full tray

CATERING MENU

APPETIZERS/ SMALL BITES

Bacon Bombs

If a meatball moved to the south this is what it would look like! We chop up our slow smoked pork butt and blend it with our BBQ rub, sauce and just a bit of breadcrumbs. It is then rolled in a ball then wrapped with applewood smoked bacon. They go back into the smoker until they are a smoky, sticky delicious southern meatball!

$2.50 per piece (minimum 10 pieces)

Bacon Wrapped Steak Bites

Strips of seasoned skirt steak wrapped in bacon and lightly brushed with Struggletown sauce.

$2.75 per piece (minimum 10 pieces)

BBQ Stuffed Mushrooms

Mushroom caps stuffed with smoked pork and shredded cheese. Topped with a light drizzle of Struggletown Original Sauce for the perfect BBQ appetizer.

$2.50 per piece (minimum 10 pieces)

Chicken Fingers

Battered all white meat chicken breast strips served with BBQ sauce and Ranch Dressing.

$50 half tray, $95 full tray)

Grilled Fig Cristini

Grilled baguette slices topped with gorgonzola cheese and grilled fig. Topped with a drizzle of balsamic vinegar reduction.

$2.50 per piece (minimum 10 pieces)

SALADS/ BREADS

Breads

Cornbread- *$20 half tray/$40 full tray*

Brioche Sandwich Rolls- *$12 per dozen*

Salads

- Coleslaw
- Macaroni Salad
- Potato Salad
- Garden Salad
- Caesar Salad

$40 half tray, $75 full tray

- Greek Orzo Salad

$50 half tray, $90 full tray