

How much food do I need?

You can feed about 4 people per pound of meat (for you math whizzes, that's 1/4 pound per person)

Ribs figure a rack can feed 2 to 3 people... or just one person if he has ever wrestled or played football.

Chili depends on whether you're serving as a side or a main course...

Example Party:
20 hungry people...

5 pounds of Pulled Pork... 5 @ \$9.99 = \$49.95
2 dozen buns... 2 @ \$2.99 = \$5.98
1 pint of BBQ sauce... included
4 pounds of cole slaw... 4 @ \$3.99 = \$15.96
5 pounds of Tater Salad... 5 @ \$3.99 = \$19.95
5 pounds of BBQ beans... 5 @ \$3.99 = \$19.95
Plus plates, utensils, and a smile... included!
Total = \$111.79
(plus a bit for the government!)

That's under \$6 per person!

Want some Help? We're here for you!

Call us... 226-1677

www.BIGFOOTBBQ.com



Let Bigfoot do
the Cookin'
for 'ya!

Best of Flag
'03, '04, '05, '06



**GROUP & PARTY
MENU**

At your home, party, office,
picnic, darn near anywhere...
Bigfoot's there for 'ya!

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...Bigfoot BBQ for the home, office, in the park or just about anywhere you would want to eat! You can take this food to a party and tell everybody you worked all day in the kitchen! Our Hickory Smoked meats and our made from scratch fixin's are sure to be a hit.

HICKORY SMOKED MEATS!

Pulled Pork\$9.99 per lb

We use only Pic-Nic Shoulder smoked over Hickory for more than 12 hours! It is the ultimate mingling of any meat and wood! A match made in Heaven. (Pigs with Wings?) We send this to you in our house Pig Pucker sauce!

Sliced Beef Brisket\$12.99 per lb

USDA Choice CERTIFIED ANGUS BEEF Brisket- Rubbed with our own unique blend of seasonings then smoked over Hickory for hours and hours. Ya'll said you want it sliced so that's what we did. This meat is tender and superb. We send it to you warmed up and you add Bigfoot BBQ sauce to taste.

Pulled Chicken\$9.99 per lb

100% chicken breast meat smoked for about 4 hours, you guessed it, over Hickory! This one comes to you in a special Chicken BBQ Sauce but feel free to more sauce to it. The delightful smoke flavor really stands out with the "Yard Bird BBQ!"

Smoked BBQ Ribs!\$15.99 per rack

A lot goes into the making of Bigfoot BBQ Ribs. To start with we use a 2 lb. St. Louis Style PORK rib. We peel em' right and then rub em' down with our own BIGFOOT RIB RUB. After that they are smoked over Hickory wood until tender and delicious. After That they are Grilled and Glazed served hot with plenty of Bigfoot BBQ Sauce. We can cut these up anyway you want, just ask! Serves 2-3 people per rack, more if you have other meats too.

THE SHOW STOPPER!

Pig Pickin'!\$299 per pig

That's right, you can now have a whole Suckling Pig, Smoked and Roasted for your special event. Makes a great gift for your sweetheart on Valentines day! We smoke a 40 pound sucking pig for hours and hours, then baste him with bourbon, molasses and butter till he is ready to eat. Minimum of 1 week required for this item. Feeds 50 - 60 persons. Guaranteed to keep people talkin' long after the party's over!

A LITTLE SOMETHING DIFFERENT

Veggie Que\$9.99 per lb

Bigfoot loves everybody, even the veggies. We make a superb Vegetarian BBQ

MORE MEAT

Andouille Sausages and Louisiana Hot Links

.....\$8.99 per lb

Excellent Johnsonville Farms sausages that we make our Truck Stop sausage Dawgs from. You can make those or you can come up with you very own! 4 links per pound.

Bigfoot Big Red Chili\$4.99 per lb

This is our delicious hearty chili made here from scratch with Certified Angus Beef, Kidney beans and Beer. It is all kinds of good. Comes with diced red onion, Cheddar Cheese, Sour Cream and spoons!

Hot Wings\$6.99 per dozen

Hot and delicious, messy for meetings but hey, lighten up a little. Choose from Regular, Hi-Octane, Bigfoot BBQ, & Teriyaki. Comes with Celery and your choice of Blue Cheese and Ranch.

DELECTABLE FIXINS

Cole Slaw\$3.99 lb

Fresh cut cabbage and our own homemade slaw mix. We wait till the last minute so it stays crisp and delicious.

Tater Salad\$3.99 lb

New Potatoes, bell pepper and red onion and creamy mayonaise with our own spice blend. Made fresh all week long!

Bigfoot BBQ Beans\$3.99 lb

Starts out with Veggie Beans and then we add some BBQ sauce and peppers and onions.

Mashed Sweet Taters\$3.99 lb

Less is better in the preparation of our Sweet taters. We use Golden Yams roasted for hours until the sugar carmalizes, then we just add butter and some brown sugar.

Green Garden Salad\$19.99 per sheet

Crispy Iceberg Lettuce, spinach, homemade croutons, cucumbers, tomatoes and your choice of dressing. Ranch, Blue Cheese, and Herb Vinagarette. Sheet serves 30

Mac Salad\$3.99 lb

The Healthiest thing on the menu! Pasta, olive oil, vinegar and diced veggies. Even though it is good for you it is still tasty!

Cobblers\$19.99 per 1/2 sheet

The Best way to feed your folks something sweet at the end of the meal! Choose Peach, Apple or Berry. Half Sheet feeds 12-15 people.