



MEATS

RIBS

St. Louis-cut pork spare ribs coated in our house dry rub and smoked before being basted in Mutiny's signature BBQ sauce.

*Half tray (three racks, approx. 30-36 bones): \$96 * Full tray (six racks, approx. 60-72 bones): \$192*

PULLED PORK

Bone-in pork butt coated in house dry rub and smoked fresh daily.

Hand-pulled to order and finished with our Eastern Carolina-inspired house hot vinegar.

*Half tray (5lbs): \$90 * Full tray (10lbs): \$180*

SMOKED KIELBASA

Delicious smoked European style pork sausage. Mild heat with garlic notes.

*Half tray (5lbs): \$96 * Full tray (10lbs): \$192*

WINGS

Dry-brined and smoked before being finished with a quick deep fry to ensure perfect crunch.

Each half tray is available tossed in one of our scratchmade sauces or dusted in our dry rub.

*Half tray (approx. 36 wings): \$54 * Full tray (approx. 72 wings): \$108*

CARVED TURKEY BREAST

Whole turkey breast, rubbed with house dry rub and smoked to perfection.. Dusted with cracked black pepper and knife carved.

*Half tray (5lbs): \$140 * Full tray (10lbs): \$280*

BRISKET

Smoked beef dusted Central Texas style with a simple rub of cracked black pepper and sea salt. Smoked long, low, and slow.

Each half tray will contain two pounds of chopped and three pounds of sliced brisket unless requested otherwise.

*Half tray (5lbs): \$160 * Full tray (10lbs): \$320*

SIDES

TEXAS CAROLINA POTATO SALAD

Our take on potato salad blends a classic Texas BBQ joint style potato salad with flavors of the Carolinas.

Russet potatoes, diced egg, fresh dill, relish, and pimentos in a mustard dressing.

*Half tray (3 quarts): \$45 * Full tray (6 quarts): \$90*

VINEGAR COLE SLAW

Our house slaw has no mayo and was designed to be a fresh, tangy complement to our rich BBQ.

Confetti cabbage and carrots tossed lightly in an apple cider and dijon vinaigrette.

*Half tray (3 quarts): \$35 * Full tray (6 quarts): \$70*

SMOKED BEANS

These are not your average, overly sweetened baked beans.

Pinto beans, sauteed peppers and onions, in a savory, slightly sweet sauce.

*Half tray (3 quarts): \$40 * Full tray (6 quarts): \$80*

COLLARD GREENS

A traditional take on the southern staple.

Freshly chopped greens, slow-braised in a garlic, onion, and red pepper chicken stock with our pulled pork.

Finished with our housemade vinegar sauce.

*Half tray (3 quarts): \$40 * Full tray (6 quarts): \$80*

MAC 'N CHEESE

Freshly-grated sharp cheddar and semolina pasta shells..

*Half tray (3 quarts): \$55 * Full tray (6 quarts): \$110*

CORNBREAD CASSEROLE

Our take on traditional cornbread works equally well as a side dish or as a dessert. Light, airy, scoopable and full of whole kernels
of corn.

*Half tray: \$40 * Full tray: \$80*

PICKLES

These housemade pickles pair perfectly with our craft-smoked meats. Order extra, they are highly addictive.

*Pint: \$8 * Quart: \$16*

Every half tray of brisket, pork, turkey, and kielbasa comes with two dozen Martin's Potato Roll sliders, an 8oz bottle of our house BBQ sauce, and pickles and pickled red onions. Ribs don't come with rolls. Wings come with celery and blue cheese.

Due to ongoing supply chain and food cost issues, all prices are subject to change without prior notice.

We kindly ask for a minimum of one week lead time for catering orders, but will do our best to accommodate all requests.

The best way to place a catering order is to come in and sit down with us. We'll be happy to consult with you and help ensure your event goes as smoothly as possible. Catering orders can also be made over the phone during regular business hours.

Payment is due in full at the time of booking. Absolutely no exceptions. Your order is not confirmed until it is paid in full. We cook no matter what the weather forecast says. Postponements or date changes will result in additional charges.

We do not offer catering delivery. We are not an on-site catering company but will gladly connect you with one of our preferred vendors who specialize in on-site service at your home.

Our business and our reputation is built around freshly prepared food served hot and ready to eat. We actively discourage you from buying our food intending to hold it for long periods of time, reheat, freeze, or otherwise compromise the quality and integrity of the product.