



## 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 bones): \$96 \* Full tray (seven racks, approx. 70 bones): \$224*

### PULLED PORK

Our bone-in pork butt is coated in house dry rub and injected with a secret flavor booster before hitting the smoker.

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

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

### PORK BELLY BURNT ENDS

Cubed pork belly, tossed in our house dry rub, smoked, and finished in a maple bourbon glaze.

*Half tray (5lbs): \$100 \* Full tray (10lbs): \$200*

### WINGS

Our wings are dry-brined smoked before being finished with a quick deep fry to ensure perfect crunch.

Each half tray is available tossed in our house-made Buffalo or honey BBQ sauce or dusted in dry rub.

*Half tray (approx. 48 wings): \$72 \* Full tray (approx. 96 wings): \$144*

### CARVED TURKEY BREAST

Whole turkey breast, rubbed with house dry rub and injected with our house flavor booster. Dusted with cracked black pepper and sliced thin.

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

### BRISKET

Smoked brisket is the Holy Grail of BBQ and we take it very seriously. Each brisket is dusted Central Texas style with a simple rub of cracked black pepper and sea salt. Smoked long, low, and slow for maximum flavor then hand-chopped and lightly tossed with a combination of our signature BBQ sauce and its own juices.

Also available sliced, which is how we traditionally serve it in the restaurant.

*Half tray (5lbs): \$150 \* Full tray (10lbs): \$300*

## 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, 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.

Red kidney 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

Our spin on Aunt Betsy's classic home-cooked side.

Hand-grated sharp cheddar and gruyere, pasta shells, and a Cheez-It cracker crust.

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

### PICKLES

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

*Pint: \$7 \* Quart: \$14*

## DESSERT

### BOURBON FOSTER BANANA PUDDING

Banana pudding is essential to the BBQ eating experience at great smokehouses throughout Texas. We add a bit of New Orleans flair to ours with bourbon-brouleéd cinnamon and brown sugar bananas. It's topped (of course) with Nilla Wafer cookies.

*Half tray: \$30 \* Full tray: \$60*

### OLD-FASHIONED 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*

### WHOOPIE PIES

Chocolate cake sandwiches stuffed with a vanilla and marshmallow fluff filling.

*Half tray (one dozen): \$30 \* Full tray (two dozen): \$60*

## EXTRAS

**CHAFING DISH SET UP: \$25**

*(two wire racks, two water pans, four sterno fuels)*

**DISPOSABLE SERVING SPOONS: \$1/EACH**

**DISPOSABLE SERVING TONGS: \$2/EACH**

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.

Payment is due in full at the time of booking. We understand that plans change and offer full refunds up to one week before your event, at which point your order is locked in and is completely non-refundable. Absolutely no exceptions.

We cook no matter what the weather forecast says. Postponements or date changes may be subject to additional charges.