



ROGUE BBQ CATERING

"Genuine Wood Smoked BBQ"

DROP-OFF DELIVERY CATERING

We Cater

Breakfast — Lunch — Dinner

Call us to discuss breakfast menus.

Minimum Order – \$75

541.779.2269

24 Hours Advance Notice

Any 1 Smoked Entree Choice	+ 2 Side Dishes	=	\$11.00 per person
Any 2 Smoked Entree Choices	+ 2 Side Dishes	=	\$13.00 per person
Any 3 Smoked Entree Choices	+ 2 Side Dishes	=	\$15.00 per person

All entrees come with Rogue BBQ Sauce unless otherwise noted.

SMOKED ENTREE CHOICES

Served with fresh bakery buns:

- Pulled Pork
- Tri-Tip
- Beef Brisket
- Pulled Chicken
- Kielbasa Sausage Dogs

- Baby Back Ribs *add \$2.00 per person*
- Chicken (Mix of Breasts, Legs & Thighs)
- Chicken Breasts *add \$1.00 per person*
- Chicken -- Hot Thighs or BBQ Thighs

SIDE DISH CHOICES

- BBQ Baked Beans
- Coleslaw
- Mixed Green Salad
- Corn-on-the-Cob (Seasonal)
- Cornbread w/honey-butter
- Fresh Vegetables (raw or grilled)
- Seasoned Green Beans w/bacon

Add additional side dishes: \$1.50 per person

Additional Side Dish Choices... Minimum Order: 20 people

- *Pan of: (*Serves 20)
- Mac & Cheese - *\$40
 - Red Potato Salad - *\$40
 - Pasta/Veggie Salad - *\$40
 - Fruit Salad (Seasonal) *\$40
 - Cowboy Pinto Beans *\$40

Add additional servings: \$2.00 per person

Other Specialty BBQ Meat Choices are available, too. Additional per person charges will apply.

Drinks and Desserts are available, too. SEE OTHER SIDE.

- ▶ Prices include Rogue BBQ sauce, buns for sandwiches, disposable tableware products & serving utensils.
- ▶ Entrees, side dishes, etc. are delivered in ready-to-serve disposable containers and set up buffet style for self-serving.
- ▶ Mixed Green Salad and Fresh Raw Vegetables include a selection of salad dressings.

Delivery Charges – Round Trip

- ▶ Medford City Limits – No Charge
- ▶ Call for quote for out-of-area delivery.

Payment Options

- ◆ Cash or Check – Please make check out to: ROGUE BBQ
- ◆ Debit or Credit Card: Visa, MasterCard or American Express

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ROGUE BBQ
www.roguebbqcatering.com

April 2012

We are passionate about our BBQ and hope that you fully enjoy your experience.

PLEASE NOTE: This is not grilled or oven-cooked meat. Our BBQ is competition style (*smoked*) BBQ. It is not "fast food". Ours definitely takes a whole lot more expertise, time and labor to prepare and proudly present to you.

ADDITIONAL CHOICES

DRINKS

- *Canned Soft Drinks – \$1.00 each
- Canned Lemonade – \$1.00 each
- Bottled Water – \$1.00 each

* Coke, Diet Coke, Pepsi, Diet Pepsi, or Sprite

Extra Sauce:

ROGUE BBQ SAUCE ▶ Pint Jar: \$7.00

DESSERTS

- Brownies – \$22 / full sheet pan or \$11 / half sheet pan
- Lemon Pound Cake – \$20 / full pan or \$10 / half pan
- Sherry Pound Cake – \$23 / full pan or \$13 / half pan
- Lemon or Sherry Cupcakes – \$1 each
- Bread Pudding – \$25 / full pan
- Peach Cobbler/Crisp – \$25 / full pan
- Carrot-Pineapple Cake – \$25 / full pan
- Chocolate Chip Cookies – \$1 each
- Cowboy Cookies – \$1.25 each

(Cowboy Cookies: Oatmeal, Chocolate Chips, Coconut, Nuts, etc.)



Like us on FACEBOOK to receive Fan Discounts and notices of Periodic Specials, Events, Etc.

Call us and let us help with your menu order. We always try our best to help you stay within your budget.

We can also discuss other possible menu options.

See our *Full Service Catering* menu on our website for additional menu options and catering services available.

BBQ 101

Barbeque vs Grilling

BBQ: Meat smoked indirectly with different kinds of wood – **low and slow**. This low heat and slow cooking process produces moist and tender meat.

GRILLING: No matter what the heat source, it is typically cooked – **hot and fast**.

Barbequed Meat

The darker reddish-pink color around the outside edge is called the "smoke ring" and is considered a prized attribute...one that judges look for in competition BBQ. Some or all of the meat may have a pinkish-red color when done depending on the smoking process and type of meat/poultry. Our BBQ meat, poultry, and fish are cooked to appropriate doneness; some meats are cooked as long as 16 hours.