



# ROGUE BBQ CATERING

"Genuine Wood Smoked BBQ"

## FULL SERVICE CATERING

We Cater  
**BREAKFAST — LUNCH — DINNER**  
Call us to discuss breakfast menus.

- Parties – All Occasions
- Weddings and/or Rehearsal Dinners
- Anniversary Celebrations
- Corporate Events
- Business Meetings
- Company Picnics
- Office Parties
- Association or Club Events
- Reunions
- Religious Celebrations
- Sporting Events – Tailgate Parties
- Plus any other reason you can name to enjoy BBQ (as if you really need a reason) !!!

**Call us early to secure your date: 541.779.2269**

If you are hosting a small to large event and you need us to provide all your catering service needs, including a staff to serve you, **we can do it.** We provide on-site buffet style catering service unless otherwise agreed upon.

**Full Service includes:** Buffet style set-up, serving from chafing dishes, steam tables, or other appliances that maintain the heat or cold temperatures required. It also includes serving/carving of food and clean-up of the buffet area after the event for a time period of one to two hours depending on the number of guests. Please note that all left-over food is removed at the end of the event in keeping with food sanitation and safety guidelines (see our Leftover Food Policy on our website - click on the *Catering* link unless otherwise agreed upon. <http://www.roguebbqcatering.com/catering.html>

### All Inclusive BBQ Package – Per Person

**Minimum Order – \$150**

Any 1 Smoked Entrée Meat Choice	+	Choice of 3 Side Orders	\$16.00
Any 2 Smoked Entree Meat Choices	+	Choice of 3 Side Orders	\$18.00
Any 3 Smoked Entrée Meat Choices	+	Choice of 3 Side Orders	\$20.00

**Price Also Includes:** Dessert, drinks (iced sweet tea & lemonade), Rogue BBQ Sauce, and disposable tableware products. Assorted dressings are included with the Mixed Green Salad and the Fresh Vegetables.

**Full Service Catering generally requires a minimum of 7 days notice.**

We will always try to accommodate your need, but it is suggested that you book well in advance of your event to secure the date.

♦ See our Catering Proposal form or Wedding Catering Questionnaire on our website for the detailed information we will need to provide a quote for your event and also for further information on any other costs that may apply. Full service catering will also include a 15% gratuity on the invoice for the total cost of the catered event.

#### 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

*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.

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 menu choices you would like.

### SMOKED ENTREE MEAT CHOICES

*Authentic BBQ – Smoked Low and Slow*

- ▶ TRI-TIP
- ▶ BRISKET
- ▶ PULLED PORK
- ▶ BABY BACK RIBS (Add \$2.00 pp)
- ▶ CHICKEN (Mix of Breasts, Legs & Thighs)
- ▶ CHICKEN BREASTS (Add \$1.00 pp)
- ▶ HOT THIGHS or BBQ THIGHS
- ▶ SANDWICHES served on fresh bakery buns:
  - ~ Pulled Pork ~ Pulled Chicken ~ Tri-Tip
  - ~ Beef Brisket ~ Kielbasa Sausage Dogs

### SPECIALTY BBQ MEAT CHOICES

(Ask for quote for the Specialty Meat Choices. These have an additional per person charge and/or a minimum amount required.)

*Smoked:*

- ~ Prime Rib ~ Salmon ~ Steelhead ~ Turkey
- ~ Lamb ~ Ham ~ Whole Chickens
- ~ Beef Ribs ~ Duck ~ Goose
- ~ Pork Loin ~ WHOLE HOG

ROGUE BBQ SAUCE – Can Be Ordered To Go  
Pint Jar: \$7.00

## 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.



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

See our *Drop-off Delivery Catering* menu on our website for additional catering services available.

### SIDE ORDERS

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

Add additional servings: \$1.50 per person

**Minimum order: 20 people** (\*Serves 20)

- ~ Mac & Cheese - \*\$40
- ~ Fruit Salad (seasonal) - \*\$40
- ~ Red Potato Salad - \*\$40
- ~ Pasta/Veggie Salad - \*\$40
- ~ Cowboy Pinto Beans - \*\$40

Add additional servings: \$2.00 per person

### DRINKS

- \*Canned Soft Drinks ~ Bottled Water
- ~ Canned Lemonade ~ Iced Sweet Tea ~ Iced Tea
- ~ Lemonade ~ Coffee (Gourmet)

\*(Coke, Diet Coke, Pepsi, Diet Pepsi or Sprite)

### DESSERTS

Freshly Made

- ~ Brownies w/Chocolate Chips
- ~ Lemon Pound Cake or Cupcakes
- ~ Sherry Pound Cake or Cupcakes
- ~ Peach Cobbler/Crisp
- ~ Bread Pudding
- ~ Carrot-Pineapple Cake
- ~ Chocolate Chip Cookies
- ~ \*Cowboy Cookies

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