

## ~ HICKORY SMOKED BBQ ~

**Whole Pork Shoulder** Pic Nic shoulder smoked over hickory for more than 12 hours. It's served with our Pig Pucker Sauce. Carolina inspired, our sauce is light, tangy and made with apple cider vinegar. This is the ultimate mingling of meat and wood. A match made in Heaven. Pigs with Wings. We can go on, if you want us to.

**Choice Beef Brisket** Rubbed with our own unique blend of seasonings, we smoke the meat over hickory for hours to make sure we get it right. The meat is tender, juicy and flavorful. It's served with our Bigfoot BBQ sauce.

**Pulled Chicken** 100% chicken breast slow smoked over hickory, then pulled by hand. It's served with our house made BBQ Chicken Sauce.

**Smoked Chicken Thighs** Bone in and skin on for maximum flavor and succulent moisture. An easy and fun way to include a chicken entre for the traditionalists in your party.

**Ribs** Whole Rack-A lot goes into the making of Bigfoot BBQ Ribs. To start, we use a 2 lb. St. Louis Style Pork Rib. We peel em' right, then rub em' down with our Bigfoot Rib Rub. The ribs are smoked over hickory until tender. We can cut these up anyway you want, just ask. Serves 2-3 people per rack, more if you serve them with other meats. Ask us about rolling out our grill to have them finished on site!

**Smoked Sausages** We have two kinds: Andouille and Louisiana Hot. Andouille is smoked, flavorful and mild. It wouldn't be Gumbo, Jambalaya, or Red Beans and Rice without it. Louisiana Hot is spicy. Both types of sausages can be served as 1/2 or 1/3 or cut up smaller to be served as an appetizer.

**Whole Roasted Pig** This is a centerpiece worthy of any event, simple or fancy. We slow roast and baste our Big Guy with molasses, butter and whiskey. The result is flavorful, tender and moist.

**Whole Pig Stuffed with Shrimp Jambalaya** Louisiana Creole meets Southern BBQ. We have no idea why it took us 12 years to put together two of our favorite things: Whole roasted pig and our scratch made Sausage and Shrimp Jambalaya, but we're just so happy that it happened.

**Whole Pig Stuffed with Potato and Sausage** This recipe is made with red potatoes and Louisiana Hot Links.

## SIDE DISHES

**Slaw** Fresh cut cabbage and our own homemade slaw mix. We wait till the last minute to mix it, so it stays crisp and fresh.

**BBQ Beans** The perfect addition to picnics and barbecues. Simple and delicious. We mix our beans mix with our Bigfoot BBQ sauce, peppers and onions.

**Mac Salad** We make our Mac Salad with lots of mayo, lots of veggies and seasonings.

**Bigfoot Mac N Cheese** We start with a creamy cheese sauce, stir in pasta, then top it off with more cheese until it's browned to perfection. A staff and Flagstaff favorite.

**Potato Salad** Red potatoes, bell pepper, red onion, cilantro and creamy mayonnaise mixed with our own Bigfoot spice blend.

**Big Red Chili** Our hearty chili is made with Certified Angus Beef, kidney beans and beer. It's served with diced red onion, cheddar cheese and sour cream.

**Sweet Cornbread** Our recipe is sweeter than Colby's nanny, dear Willie Chambers. It's made with honey and that's all we're going to tell you.

**Mashed Sweet Potatoes** Less is better in the preparation of our taters. We roast golden yams until they caramelize, then add butter and brown sugar.

**Bigfoot BBQ Catering**

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