

# CATERING MENU

## THE RANCHER

Pulled Pork Shoulder  
Mac n Cheese  
Honey Corn Bread  
*\$14.00 per person*

## THE COWBOY

Pulled Pork Shoulder  
Sliced Beef Brisket  
Mac n Cheese  
Honey Corn Bread  
*\$16.00 per person*

## THE OUTLAW

Pulled Pork Shoulder  
St Louis Ribs  
Mac n Cheese  
Honey Corn Bread  
*\$18.00 per person*

## THE GOVERNOR

Pulled Pork Shoulder  
Sliced Beef Brisket  
-OR- St Louis Ribs  
Smoked Chicken Wings  
Mac n Cheese  
*Choose an SCQ Side*  
Honey Corn Bread  
*\$20.00 per person*

## THE DEALER'S CHOICE

Pork Slider and  
Beef Brisket Taco Bar  
Guests create their own  
Slider or Taco with choice of  
Cole Slaw, Pickled Onions,  
Pico de Gallo, Queso Fresco,  
and SCQ Howss Sowss.  
*\$18.00 per person*



### SCQ SIDES

Cole Slaw  
5 Star Baked Beans  
Creamed Corn  
Potato Salad

*Additional \$2 per person*

### SCQ SIGNATURES

Smoked Chicken Wings  
Pork Belly Burnt Ends  
Chicken Lollipops  
Texas Twinkies

*Additional \$4 per person*

## THE WHOLE HOG

A Rhode Island Farm Raised  
Pig Prepared Low and Slow  
over Wood Fired Coals.

*"Provided by Bellucci Pig Farm"*

Mac n Cheese  
Cole Slaw  
Honey Cornbread  
*\$3,000 per Event*

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Veteran | Blue Collar Owned & Operated:  
Arthur Evans & Shane Rooney

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\*Prices Subject To Change\*