



CHUCKWAGON TRAYS

A LA CARTE MENU

.....
SMOKED FLAVORS. SOUTHERN HOSPITALITY

SERVING SIZES:

MEATS:

Smoked Ribs
Sliced Smoked Brisket
Smoked Pulled Pork
Sliced Smoked Turkey
Smoked Sliced Chicken
Texas Link or Jalapeno Cheese Link

HALF PAN (10 PPL)

\$65 (2 racks)
\$120
\$105
\$105
\$95
\$80 (10 links)

FULL PAN (20 PPL)

\$120 (4 racks)
\$235
\$205
\$205
\$185
\$160 (20 links)

SIDES:

Smoked Mac & Cheese
Creamed Corn
Smoked Ranch Beans
Loaded Potato Salad
Coleslaw

HALF PAN (15 PPL)

\$65
\$55
\$70
\$70
\$50

FULL PAN (30 PPL)

\$125
\$105
\$135
\$135
\$95

SALADS:

House Salad

Mixed greens, tomato, onion,
cucumber, carrots

\$55

\$105

Caesar Salad

Tossed Romaine, parmesan cheese, croutons

\$60

\$115

Cobb Salad

Romaine, tomatoes, bacon, red bell pepper,
red onion, hard boiled egg, blue cheese crumbles

\$70

\$135

Southwest Salad

Mixed greens, monterey jack cheese, roasted corn,
tomato, tortilla chips, honey lime cumin dressing

\$70

\$135

DESSERTS:

Peach Cobbler
Banana Pudding

HALF PAN (15 PPL)

\$60
\$60

FULL PAN (30 PPL)

\$115
\$115

ADD ONS:

Gourmet Brioche Buns: \$1.50 each
Sautéed Peppers & Onions: 16 oz – \$5
Extra BBQ Sauce: 8 oz – \$4 or 16 oz – \$8

This menu is for Pick Up and Delivery only. Not available for Full-Service Events w/ staff. Please see our Full-Service Menu specific to staffed Events and Weddings. 2 Complimentary BBQ Sauces of your choice included with all orders. Smaller catering orders under \$400 call restaurant directly. (2 day minimum notice - call for availability)

Book your menu today to secure the date and time you desire. Email your event details and menu with any questions.

CONTACT CATERING TO ORDER: ANTHONY
Anthony@docs-bbq.com & 602-319-9207
www.docs-bbq.com



FULL SERVICE CATERING MENU

SMOKED FLAVORS - SOUTHERN HOSPITALITY
WEDDINGS - CORPORATE EVENTS - SOCIAL EVENTS - PATIO DINING



Enjoy our catering with pickup, delivery, or full service. Generous portions of hand-carved smoked meats straight from the smoker, plus handmade sauces and sides. Perfect for any event, our quality and taste will make it memorable.

DOUBLE BARRELL

Option 1 - \$23.90 per person

Our rich and savory sliced Brisket (smoked 11 hours)
Served rich & lean cut

Sliced Smoked Chicken - Tender & Juicy

SIDES

Smoked Mac & Cheese - Creamy and Rustic
Ranch Beans - Rich, Deep Flavor
2 BBQ Sauces included

I'M YOUR HUCKLEBERRY

Option 2 - \$29.90 per person

Our rich and savory sliced Brisket (smoked 11 hours)
Served rich & lean cut

Sliced Smoked Chicken - Tender & Juicy

Smoked Ribs - Rich Taste and Smoky Char

SIDES

Smoked Mac & Cheese - Creamy and Rustic
Creamed Corn
House Salad
2 BBQ Sauces & 2 Salad Dressings included

THE SMOKE WAGON

Option 3 - \$19.90 per person

Smoked Pulled Pork - Slow Cooked to Perfection

SIDES

Smoked Ranch Beans
Smoked Mac & Cheese
Gourmet Brioche Buns can be added for \$1.50 ea.
2 BBQ Sauces included

VEGETARIAN/VEGAN OPTION

\$13.95 each

Southwest Salad

Mixed Greens, Monterey Jack Cheese, Roasted Corn,
Tomato, Tortilla Chips, Honey Lime Cumin Dressing on the side

MENU ADD ONS

Additional Meats: \$6.50 per person

Smoked Chicken, Smoked Turkey, Pulled pork
Smoked Brisket, Smoked Ribs

Additional Side: \$4.50 per person

Smoked Mac & Cheese, Ranch Beans, Coleslaw,
Potato Salad, House Salad

Gourmet Brioche Bun: \$1.50

CATERING

CONTACT CATERING DEPARTMENT

For Availability & Details Regarding:

Delivery Plasticware
Serving Staff Chafing Dishes

20 person minimum order
**Dates can sell-out so book now to secure
your event

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