



# LOONEY'S

## *Southern Bar-B-Que*

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[www.looneysbbq.com](http://www.looneysbbq.com)

## Catering

Looney's has its own catering facility and equipment to cater events up to 5,000 people. The catering options provided here are based on a buffet style setup to maximize cost savings. Full service catering can also be arranged for.

Looney's has a full liquor license so beer, wine and mixed drinks can also be arranged.

Looney's smokes all their meats with apple wood. These meats include, Beef Short Ribs, Pork Baby Back and Spare Ribs, Beef Brisket, Pork Shoulder and chicken. The brisket and pork are smoked at a low temperature for 14 hours, this ensures the meat is tender and juicy.

Looney's also makes its side dishes, which include: Collard Greens, Macaroni & Cheese, Sweet Potatoes, Black Eye Peas, Potato Salad, Mash Potatoes, Cole Slaw Hush Puppies and Corn Bread.

Looney's makes 10 different BBQ sauces: Kansas Spicy, Kansas Mild, Texas Spicy, Texas Mild, North Carolina, South Carolina Spicy Mustard, Smokey Mountain Ile (Plum Sauce), Honey, Bourbon, and XXX – with Ghost Pepper!!

Looney's makes homemade chili, chicken & dumplings and GUMBO!!!

## Buffet Style BBQ Catering Options

### \*\* Setup and Sides

For the buffet style BBQ catering option, the food is delivered to the event hot. We will set up the food buffet style for your guests to serve themselves. There is no portion control. We will bring plates, napkins, forks and serving utensils. We will normally stay for the event to explain the meats and the BBQ sauces. After the event we will clean up and clear away the remains.

Vegetarian Options are also available for meat substitute (like Portobello Mushroom)

All of the BBQ catering options consist of the following sides:

Caesar Salad

BBQ Beans

Macaroni & Cheese

Bread (Wheat and Sour Dough)

BBQ Sauces (6 – Kansas Spicy, Kansas Mild, Texas Spicy, Texas Mild, & South Carolina Spicy Mustard, and our new “XXX” with “Ghost Pepper”)

Some side substitutions may be available depending on the number of guest.

### Catered Meat Options

All of our meats are smoked with apple wood. The brisket and pork are smoked for 14 hours, the chicken & ribs for 5. You get all the meats listed. Hot Links are also available.

\*\* All Meat Options come with the above sides

\$13.95/Person - Meats: Smoked Brisket, Smoked Pork (NC Style), Smoked Chicken

\$17.95/Person - Meats: **Smoked Pork Ribs**, Smoked Brisket, Smoked Pork (NC Style), Smoked Chicken

\$22.95/Person - Meats: **Smoked Pork Ribs**, Smoked Brisket, Smoked Pork (NC Style), Smoked Chicken, Chicken Wings. In addition you will get a Waldorf Salad.

Beverage \$1.50/person – Coke, Diet Coke, Sprite, Bottle Water

Dessert \$2.25/Person – Bread Pudding or cobblers

## **A la Cart**

### **Sides – Sides are made from scratch**

Our Sides can be order in either ½ deep tray or full deep tray.

BBQ Beans – ½ Tray - \$40 (feeds 30-35), Full Tray - \$70 (feeds 60-70)  
Macaroni & Cheese – ½ Tray \$80 (feeds 30-35), Full Tray \$150 (feeds 60-70)  
Collard Greens – ½ Tray \$85 (feeds 30-35), Full Tray \$160 (feeds 60-70)  
Potato Salad – ½ Tray \$80 (feeds 30-35), Full Tray \$150 (feeds 60-70)  
Sweet Potato – ½ Tray \$85 (feeds 30-35), Full Tray \$160 (feeds 60-70)  
Mashed Potatoes – ½ Tray \$80 (feeds 30-35), Full Tray \$150 (feeds 60-70)  
Cole Slaw -½ Tray \$50 (feeds 30-35), Full Tray \$90 (feeds 60-70)  
Corn Bread (Spicy or Mild) ½ Sheet \$40 Full Sheet \$70

### **Soups – Soups are made from scratch**

Gumbo – 1 Gallon - \$60 (feeds 10 – 15) Made with shrimp, crab, chicken, okra and sausage

Chili - 1 Gallon \$50 (feeds 10 – 15)

Clam Chowder - 1 Gallon \$50 (feeds 10 – 15)

Chicken & Dumplings -1 gallon \$50 – Like my grandmother use to make

Hushpuppies - \$50 (50 hushpuppies)

Boudin Sour Dough Bread Bowls \$3/each

Boudin Sough Dough Bread \$5/loaf                      Boudin 7 Grain Wheat Bread \$5/loaf

### **Sandwich Platters**

Sliders are small sandwiches of brisket, pork or chicken on a dinner roll.

Small - \$60 (30 sliders)                      Large \$110 (60 sliders)                      Grande \$170 (100 sliders)

### **Steaks, Fish and Chicken**

Tri-Tip \$12/person                      New York Strip \$15/person                      Filet Mignon \$24/person

Dijon Basted Chicken Breast \$14/person

Salmon - \$18/person (Tomatillo sauce with a lime sour cream)

## **Appetizers**

Crab Cakes – Small Platter \$75 (25 small crab cakes) Large Platter \$150 (60 small crab cakes)

Chicken Wings (choice of sauce) Small Platter \$75 (50 wings) Large Platter \$150 (120 wings)

Hushpuppies - \$50 (50 hushpuppies)

Shish Kabobs - Vegetarian \$4/Kabob Meat (chicken or tri-tip) \$6/Kabob

## **Salads**

Caesar Salad – ½ tray \$50 (feeds 10 to 15) Full Tray \$90 (feeds 20 to 25)

Waldorf – made with mixed greens, apple, goat cheese, avocado, pecans and champagne Salad dressing: ½ Tray \$65 (feeds 10 to 15) Full Tray \$120 (feeds 20 to 25)

## **Bulk Meats**

Smoked Brisket, Pork and Chicken (no bones) - \$20/lb

Baby Back or Spare Ribs - \$30/rack – 5 rack minimum order

Pork Hot Links \$4/link cut in quarters -10 links minimum order

Beef Hot Links \$5/link cut in quarters -10 links minimum order

## **Desserts**

Bread Pudding - \$60 ½ sheet pan \$100 Full Sheet Pan

Fruit Cobblers - \$30 Pecan Pie – \$30 Pumpkin Pie - \$25

## **Breakfast Catering**

Continental - \$8.95/person: Pastries, muffins, fruit bowl, coffee and juices (min 15 people)

Full breakfast - \$12.95/person: Scrambled Eggs, Potato Medley, Sausage, Bacon, Biscuit and Gravy (min 10)

Juice/Coffee Bar \$2.50/person (min 20 people or in combination with Full breakfast)