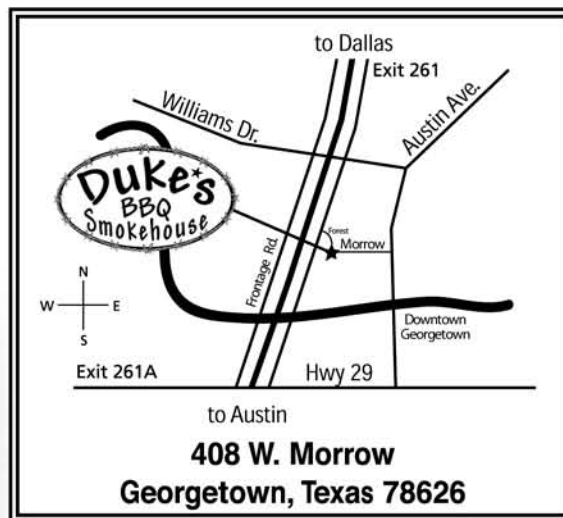


Everyone gets
FREE Smells!



- ★ Full Service Catering ★
- ★ U-pick-up Catering ★
- ★ Party Room ★
- ★ Scenic Back Porch ★
- ★ Backyard Picnic Area ★

HOURS:

Open Everyday

Breakfast	Lunch & Dinner
7:00 am–11:00 am	11:00 am–9:00 pm

www.DukesBBQ.com

PHONE:

930-2877

FAX:

864-3857



From the
Smokehouse
to You!

Easy Call Ahead Drive Thru Pick-up Window

Duke@DukesBBQ.com

The Best in Smokehouse Catering!

BBQ MENU

MEATS

CHOICE OF TWO

Slow Smoked Beef Brisket
Smoked Sausage
Hand Basted Turkey Breast
Smoked Chicken

SIDES

HOMEADE

Potato Salad
Cole Slaw
Pinto Beans

CONDIMENTS

Pickle Spears
Ringed Onions
Sliced Bread
Duke's BBQ Sauce

DRINKS

Fresh Brewed Iced Tea

BBQ PRICES

Guests	Full Service	Disposable Delivery	U-pick-up*
15-74.....	n/a/.....	n/a.....	8.00
75-240.....	10.50.....	8.49.....	6.95
241-500.....	9.95.....	7.95.....	6.50
Over 500.....	Call.....	Call.....	Need a truck
Additional Meats.....	add 1.75 per guest		
Additional Sides.....	add 1.00 per guest		
Substitute Meats.....	add 1.00 per guest		
Substitute Sides.....	add .50 per guest		
Dessert.....	add 1.49 per guest		



Full Service Catering

Includes:
Buffet Tables
Tea and Dessert Tables
Buffet Style Dining
One hour Professional Staff Service

Disposable Delivery

Includes:
Family Style Packaging
Disposable Containers
Pic-pacs and Plates

U-pick-up Catering*

Includes:
Family Style Packaging
Disposable Containers
Pic-pacs and Plates

On-Premise Catering

All-U-Can-Eat BBQ Buffet.....15.00
Party Room (up to 40 Guests)
Back Porch (up to 60 Guests)
Backyard Picnic area (lotsa folks)

Duke's Caters

JUST ABOUT ANYTHING ANYWHERE CALL FOR PRICING

Fajitas ★ Hamburgers ★ Hot Dogs ★ Steaks
Stuffed Potatoes
Veggie Trays ★ Meat Trays
Build Your Own Sandwiches
Dips and Chips ★ 7 Layer Mexican Dip

Some Breakfast Options:

Tacos
Pancakes
Bagels
Steak and Eggs

For:

Company Meetings ★ Company Picnics
Family Reunions ★ Receptions
Rehearsal Dinners
Neighborhood Gatherings
Church Functions ★ Graduation Events
Birthday Parties ★ Holiday Happenings

Duke's Meats

Brisket Dunked in Milk, Rolled in our dry pepper seasoning, slow-smoked for at least 15 hours over a blend of Mesquite and Oak firewood. Lean, Moist or Chopped

Sausage Famous Slovachek Sausage from Snook, Texas. Beef & Pork Blend, slow-smoked Mild or Jalapeno Spicy

Turkey Breast Whole boneless Turkey Breast, hand basted with a mayo sauce then slow smoked.

Chicken Sprinkled with our lemon pepper rub, slow-smoked and finished off with splashes of Duke's BBQ Sauce.

Pork Loin Center Cut, seasoned with our lemon pepper rub with a sprig of rosemary then slow-smoked.

Pork Ribs St. Louis cut, seasoned with our dry pepper rub, slow-smoked then kissed with honey.

www.DukesBBQ.com
512-930-2877

Open Everyday 7 am – 9 pm
Breakfast 7 am – 11 am