
the fifth wheel

## BBQ Menu

| 1 meat | +2 sides | $\$ 22$ per person |
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| 2 meats | +2 sides | $\$ 26$ per person |
| 3 meats | +3 sides | $\$ 32$ per person |

Prices are per person for buffet services; plated services are also available and subject to an additional service charge.
All options include jalapeño cornbread, house-made buns (gluten-free buns available upon request), your choice of house-made BBQ sauce, china, silver, glassware, wet wipes + all buffet set-up.

MEATS<br>smoked beef brisket pulled pork ancho chile pulled chicken<br>STL style ribs ( $+\$ 4$ )<br>smoked whole chicken (+\$2)<br>smoked salmon (+\$4)<br>smoked portobello mushrooms<br>pulled jackfruit

## SIDES

tangy coleslaw
molasses baked beans
mashed potatoes + white gravy
mustard + blue cheese smashed potato salad
roasted green beans + tomatoes
greens salad + tomato vinaigrette mac $n$ cheese
house made potato chips

## BBQ SAUCES

(choose 2, additional sauce $+\$ 1$ )
carolina | savory, tangy, tomato, vinegar base kansas city | tomato base, slightly sweet, slightly smoky texas | light tomato flavor, mild + semi hot peppers - has a kick! st. louis | tangy and sweet, flavored with dr. pepper alabama white | mayo base with apple cider vinegar, mustard, and a touch of horseradish

