

Open Bar Pricing

Based upon a 3 hour event

Beer & Wine

Three Taps of Local and Craft Beer, House Red & White Wines & Soft Drinks
23 per person

Call Bar

Campo Bravo Tequila, Buffalo Trace, Tanqueray, Bacardi, Dewars, Titos, 3 Taps of Local and Craft Beer, Miller Lite, Coors Light, Bud, House Red & White Wines & Soft Drinks
32 per person

Premium Bar

Grey Goose, Bombay Sapphire, Elijah Craig, Herradura Silver, Mt. Gay Black Barrel, Johnny Walker, Crown, 3 Taps of Local and Craft Beer, Miller Lite, Coors Light, Bud, House Red & White Wines & Soft Drinks
40 per person

Private Events

Central City BBQ is one of the most expansive and unique venues in New Orleans. With over 6,000 square feet, our facility boasts enough indoor space to seat up to 200 guests. Combined with the extensive outdoor space, we can accommodate any size and type of event.



Check out our Catering Menu from
Las Cruces Tex Mex in Metairie for all
your Tex Mex needs!
www.LasCrucesTexMex.com



CATERING MENU

Central City BBQ Caters in our Special Event Space or at your site.
Contact our Catering/Events Manager Catie Beth at 504-427-4335 or email catering@CentralCityBBQ.com to reserve your date.

1201 S. RAMPART ST. | NEW ORLEANS, LA 70113
504.558.4276 | CENTRALCITYBBQ.COM

Whole-Hog Pickin

We can feed your group a slow-roasted whole hog, Carolina Style! Hogs range from 30-100 lbs. Delivery with set up, display & servers available for a worry-free hands-on experience. Fresh, local hogs take upwards of 12 hours to cook, and our pit masters do it right with proper butchery to bring this delicious and unique BBQ treat to your special event!



20 per pound

*We recommend
1 lb per person*

Pork Up Your Order

Smoked Chicken Wings 12 for 23
House Pickles 15 per pint
Brisket Chili 50 per gallon
Pork Nachos 14 per person*
Brisket Nachos 18 per person*

**Set up for 20 minimum
Tortilla chips, queso, choice of meat,
jalapenos & sour cream
Nachos for onsite events only*

Sides & Desserts

Salad 30/60
Potato Salad 40/80
Creole Slaw 40/80
Pit House Beans 40/80

Brussels Sprouts 50/100
Smoked Sausage & Chicken Jambalaya 50/100
Bacon Mac & Cheese 50/100
Sweet Corn Spoonbread 50/100
Brownies 35/70
Cobbler 40/80
Banana Pudding Bread Pudding 40/80

*Sold by the half or full pan
Half pan serves 15 large portions
Full pan serves 30 large portions*



Good Times & Good Eats

Central City BBQ is not only home to great BBQ in the Big Easy, but we're also one of the most unique venues for special events. Let us serve up our award-winning barbecue, crawfish boils and other gourmet grub to your guests. You focus on the guest list - we'll take care of the rest.



*Prices subject to change
Plates, Utensils, Serving Utensils available for an additional charge*

Meats By The Pound

Pulled Pork 20
Brisket 35
Smoked Pork Belly 30
Smoked Boudin 21
Smoked Turkey Breast 26
Full Rack Ribs 38
Brisket Burnt Ends 37
Sausage 23
Chicken Breast 22
4 Leg Quarters 20
Beef Rib 60

We suggest ½ pound per person