



CATERING MENU

NEW ORLEANS • LOUISIANA

WHOLE-HOG PICKIN' CAROLINA STYLE

Feed your whole crowd with a slow-roasted whole hog. Our pit masters cook each 30–100 lb hog low and slow for upwards of 12 hours, until it pulls apart at the touch. Delivery, set-up, display & servers available — a showstopping centerpiece, done right and worry-free.

\$20 PER POUND

We recommend 1 lb per person

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

PORK UP YOUR ORDER

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

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

SIDES & DESSERTS

	HALF	FULL
Salad	30	60
Potato Salad	40	80
Creole Slaw	40	80
Pit House Beans	40	80
Brussels Sprouts	50	100
Smoked Sausage & Chicken Jambalaya	60	120
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.

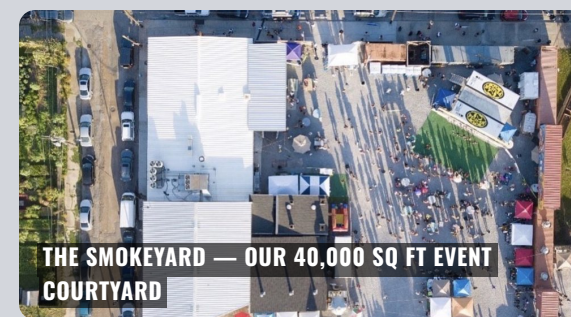
CATER WITH US

Central City BBQ caters in our special event space or at your site — award-winning barbecue, crawfish boils & gourmet grub. You focus on the guest list; we'll handle the rest.

Contact our Catering & Events Manager
Catie Beth
(504) 427-4335
catering@centralcitybbq.com

GOOD TIMES & GOOD EATS

Central City BBQ is one of the most expansive, unique venues in New Orleans — over 6,000 sq ft of indoor space seating up to 200 guests, plus extensive outdoor space. We can accommodate any size and type of event.



THE SMOKEYARD — OUR 40,000 SQ FT EVENT COURTYARD



OPEN BAR & EVENTS

BASED ON A 3-HOUR EVENT

BEER & WINE

\$23 / person

Three taps of local & craft beer, house red & white wines, and soft drinks.

CALL BAR

\$32 / person

Campo Bravo Tequila, Buffalo Trace, Tanqueray, Bacardi, Dewars & Tito's, plus three taps of local & craft beer, Miller Lite, Coors Light & Bud, house red & white wines, and soft drinks.

PREMIUM BAR

\$40 / person

Grey Goose, Bombay Sapphire, Elijah Craig, Herradura Silver, Mt. Gay Black Barrel, Johnnie Walker & Crown, plus three taps of local & craft beer, Miller Lite, Coors Light & Bud, house red & white wines, and soft drinks.



WHOLE-HOG PICKIN'

Carolina style, made to impress



EVENT HALL

Seats up to 200 guests indoors



CATERED BY THE PAN

Each pan serves 15-30

PRIVATE EVENTS

One of the most expansive, unique venues in New Orleans — from the 40,000 sq ft Smokeyard to our 6,000 sq ft Restaurant including our intimate 3,000 sq ft Pit Room. Corporate events, weddings, seated dinners & whole-hog extravaganzas — any size, any occasion.

RESERVE YOUR DATE

Contact our Catering & Events Manager **Catie Beth** at (504) 427-4335 or catering@centralcitybbq.com to reserve your date.