

Smoked BBQ Packages

Priced Per Person. 25 Person Minimum.

Ribs +\$2 / pp. • Brisket +\$3 / pp.
Steak Tips* +\$2 / pp.

*Belle's Buffet \$23

BEST VALUE 2 BBQ Choices*
3 Side Choices
Corn Bread & BBQ Sauces

*Bubba's Meal Deal \$26

3 BBQ Choices* **POPULAR**
3 Side Choices
Corn Bread & BBQ Sauces

Elvis' Blues

4 Favorite Entrees (BBQ or Grilled) \$32
or 3 Favorite Entrees (BBQ or Grilled) \$28
VARIETY with 3 Side Choices
Corn Bread & BBQ Sauces

CUSTOM PACKAGES AVAILABLE

ASK ABOUT OUR ON-SITE SUSHI OFFERINGS

**Smaller Crowd?
Check Out Our
Grab N' Go Packages!**

SMOKED BBQ MEAT CHOICES

Pulled Pork*
Pulled Chicken*
Sliced Beef Brisket* (+\$3)
Smoked Kielbasa*

SMOKED BBQ BONE-IN MEAT CHOICES

St. Louis Ribs* (+\$2)
Smoked Half Chicken Quarters*
Smoked Shaved Ribeye (+\$5)
Bone-In Smoked Short Ribs (+\$6)
Jumbo Chicken Wings Dry Spiced, Buffalo, Blueberry BBQ,
Mango-Habanero BBQ, Fuji Golden Apple BBQ or Mild BBQ

GRILLED CHOICES (Elvis' Blues Package Only)

Steak Tips* Add \$2
Grilled Salmon*
Baked Haddock
Grilled Turkey Tips*
Grilled Glazed Chicken Breast
Mild BBQ*, Teriyaki*, Italian*, Honey Mustard, Jamaican Spice*

VEGETARIAN/VEGAN ENTRÉES^v

Vegan Veggie Burger
Veggie Quesadilla
Vegetarian Lasagna (12 servings) +\$85
Stuffed Peppers (12 servings) +\$65
More Options Upon Request

SIDES

Baked Beans*
String Beans*^v
Macaroni n' Cheese^v
Yukon Gold Mashed Potatoes*^v
Cucumber, Carrot & Onion Salad*^v
Little Gem Caesar* white anchovies, sourdough croutons, caesar dressing, torched queso fresco
Roasted Root & Goat Cheese Salad^v bibb lettuce, carrots, shallots, beets, goat cheese, pepitas, poppy seed dressing
Butternut & Pomegranate Salad^v baby kale, pomegranate seeds, pepitas, queso fresco, balsamic vinaigrette
Cobb Salad^v winter greens, bacon, tomatoes, crumbled blue cheese, avocado, hard-boiled eggs, ranch
Harvest Apple & Walnut Salad^v spinach, flame-roasted apple, candied walnuts, dried cranberries, blue cheese dressing

all salads may be prepared Gluten Free, Dairy Free or Nut Free upon request

SERVICE LEVELS

1 **Pick-Up** FROM RESTAURANT

All Catering Orders (except Grilled On-Site Packages) may be picked up at our Rowley location.

Please allow 48 hours' notice when placing your order. *We will do our best to accommodate orders on shorter notice.*

Warming pans with sterno are recommended. We can provide them with your order for \$16 each.

Flatware, plates, napkins & serving utensils are not automatically included, but we do have some available starting at \$2 per person, please let us know what you need.

A La Carte Orders Items are packaged in sturdy boxes for safe travel.

A Service Charge of 5% will be added to all pick up catering orders to cover planning, coordinating & operational costs. This fee is not gratuity.

2 **Delivery & Setup** FOR SELF-SERVICE \$600 food minimum

Our Professional Staff will deliver our famous smoked barbecue 30-60 minutes before your scheduled serve time to professionally set-up your buffet with plates, flatware, and serving utensils.

Warming pans with sterno are recommended. We can provide them with your order for \$16 each.

Please plan to provide 2 x 8 ft tables with coverings (inside or outside) on a level surface for the buffet.

Delivery is free to Rowley & surrounding communities. Delivery fees outside of this radius start at \$50.

A Service Charge of 20% will be added to all catered events to cover planning, coordinating & operational costs. This fee is not gratuity.

3 **Full Service** STAFFED BUFFET

The Buffet Attendant(s) deliver our famous smoked barbecue 60 mins before your scheduled serving time and set-up your buffet with warming pans, menu signs, serving utensils, decorations, plates, napkins, and flatware.

Your Server will keep your food freshly stocked and pipin' hot, while describing the different menu items to your guests. They will package any leftovers, and clean everything up. Total buffet service time is 1-1½ hours. Additional rates apply, if you'd like us to arrive early or stay longer.

Please plan to provide 2 x 8 ft tables with coverings (inside or outside) on a level surface.

Buffet Attendant are \$250 each. Weddings may have higher charges.

Travel Charge starts at \$50 for distances 10 min from our restaurant.

A Service Charge of 20% will be added to all catered events to cover planning, coordinating & operational costs. This fee is not gratuity.

THE AMERICAN BBQ BEER TRUCK

Take your celebration up a notch when we will roll up with your choice of up to four beers and four wines. Our beer truck is perfect for larger outdoor events, including company outings, birthday parties and weddings 400

Don't need the Truck, but still need the Beer? Ask us about our Beer & Wine Table Service
(Bartender Required)

On Site Grilling

75 person minimum required for all Backyard Grilling packages **on weekends**. Service Fee of \$500 includes a Grill Master & Buffet Attendant. Additional Servers are required per 75 guests (*Wedding attendants begin at \$350*).

The Grill Master will arrive with a Grill & all Equipment needed to cook your favorite Backyard Grilling Package, fresh on-site. We will do the work so you can relax!

The Buffet Attendant(s) will professionally set-up your buffet with warming pans, menu signs, decorations, plates, flatware, napkins, and serving utensils. They will keep your food freshly stocked and pipin' hot, while describing the different menu items to your guests. When everyone is full, they will pack any leftovers, clean up the buffet area. Total buffet service time is 1 to 1-1/2 hours. If you'd like us to arrive early or stay longer, additional hourly rates will apply.

Please plan to provide 3 x 8 ft tables with coverings (inside or outside) on a level surface for the buffet.

Travel Charge starts at \$50 for distances 10 min from our restaurant.

Service Charge a 20% service charge will be added to all catered events to cover planning, coordinating & operational costs. This fee is not gratuity.

Family Special \$22

ADD A BBQ ENTREE FOR \$3 PIP

Grilled Hamburgers, Hot Dogs & Veggie Burgers^V
Choice of 3 Sides + Corn Bread
Sandwich Rolls

Condiments: Lettuce • Tomatoes • Cheese • Pickles
Onions • Mustard • Ketchup • Relish

Dad's Favorite \$29

Grilled Steak Tips* & Veggie Burgers^V
Choice of Chicken: Smoked 1/2 Chicken*
or Pulled Chicken* or Jumbo Chicken Wings
or Glazed Chicken Breast
Choice of 3 Sides + Corn Bread

The Whole Shebang \$32

Grilled Hamburgers, Hot Dogs & Veggie Burgers^V
Grilled Steak Tips*
Choice of Chicken: Smoked 1/2 Chicken*
or Pulled Chicken* or Jumbo Chicken Wings
or Glazed Chicken Breast
Choice of 3 Sides + Sandwich Rolls & Cornbread
Condiments: Lettuce • Tomatoes • Cheese
Pickles • Onions • Mustard • Ketchup • Relish

SMOKED BBQ MEAT CHOICES

Pulled Pork*
Pulled Chicken*
Sliced Beef Brisket* (+\$3)
Smoked Kielbasa*
St. Louis Ribs* (+\$2)
Smoked 1/2 Chicken*
Smoked Shaved Ribeye (+\$5)
Bone-In Smoked Short Ribs (+\$6)

JUMBO CHICKEN WING STYLES

Dry Spiced, Buffalo, Mild BBQ, Blueberry BBQ,
Mango-Habanero BBQ, or Fuji Golden Apple BBQ

TURKEY TIPS*

GLAZED CHICKEN BREASTS

Mild BBQ*, Italian*, Honey Mustard, Teriyaki*
or Jamaican Spice*

VEGETARIAN/VEGAN ENTRÉES^V

Vegan Veggie Burger
Veggie Quesadilla
Vegetarian Lasagna (12 servings) +\$85
Stuffed Peppers (12 servings) +\$65

More Options Upon Request

SIDES

Baked Beans*
String Beans*^V
Macaroni n' Cheese^V
Yukon Gold Mashed Potatoes*^V
Potato Salad* (seasonal)
Cucumber, Carrot & Onion Salad*^V
Little Gem Caesar* white anchovies,
sourdough croutons, torched queso fresco
Roasted Root & Goat Cheese Salad^V bibb lettuce,
carrots, shallots, beets, pepitas, poppy seed dressing
Butternut & Pomegranate Salad^V baby kale, pepitas,
queso fresco, balsamic vinaigrette
Cobb Salad^V winter greens, bacon, tomatoes,
avocado, crumbled blue cheese, hard-boiled eggs,
ranch
Harvest Apple & Walnut Salad^V spinach,
flame-roasted apple, candied walnuts,
dried cranberries, blue cheese dressing

Bulk a la Carte Menu

SMOKIN' BBQ MEATS

smoked meats

	pint (serves 2-3)	quart (serves 4-6)	half pan (serves 15-20)
Pulled Pork*	\$20	\$38	\$120
Pulled Chicken*	\$20	\$38	\$120
Smoked Kielbasa*	\$20	\$38	\$120
Sliced Beef Brisket*	\$28	\$52	\$168
St. Louis Pork Ribs*	half rack* (6 ribs) \$20		full rack* (12 ribs) \$36

jumbo chicken wings

30 pieces

Dry Spice Wings	\$60
Mild BBQ	\$60
House-Made Blueberry BBQ, Mango-Habanero BBQ, or Fuji Golden Apple BBQ	\$60
Bleu Cheese Dressing (1/2 pint)	\$5
Ranch Dressing (1/2 pint)	\$5

grilled & other choices

per lb

Steak Tips*	\$32
Turkey Tips*	\$25
Baked or Broiled Haddock	\$30
Grilled Salmon*	\$32
Grilled Glazed Chicken mild bbq*, teriyaki*, Italian*, honey mustard, or jamaican spice*	\$22/pound
Fried Chicken Tenders	\$17 (4 lbs/ ~ 22 pieces)
Smoked Half Chicken*	\$17 each
Vegetarian Quesadilla	\$16 each
Cheeseburgers & Buns	\$70/dozen
Hot Dogs & Buns	\$42/dozen
Vegan Veggie Burger	\$16





Bulk a la Carte Menu

SIDES

sides	pint	quart	half pan
Baked Beans*	\$9	\$17	\$58
Macaroni n' Cheese ^v	\$10	\$19	\$60
Yukon Gold Mashed Potatoes* ^v	\$9	\$17	\$58
Jasmine Rice*	\$9	\$17	\$58
String Beans* ^v	\$9	\$17	\$58
Potato Salad (seasonal)* ^v	\$10	\$19	\$60
Cole Slaw* ^v	\$9	\$17	\$58
Cucumber, Carrot & Onion Salad* ^v	\$9	\$17	\$58
Deli-Style Pickles* ^v	\$9	\$17	\$58
Corn Bread ^v	\$2.50 each	\$20 (8 pcs)	\$45 (18 pcs)
New England Clam Chowder	\$30	\$55	\$95
Dinner Rolls ^v	\$8 /dozen		
Sandwich Rolls ^v	\$7 /dozen		
Gluten-Free Sandwich Rolls* ^v	\$3 each		

salads	small (serves 25-30)	large (serves 50-60)
Little Gem Caesar	\$55	\$80
Harvest Apple & Walnut ^v	\$60	\$90
Roasted Roots & Goat Cheese ^v	\$60	\$90
Butternut & Pomegranate ^v	\$60	\$90
Seasonal Fruit Bowl ^v	\$90	\$180

chips		
our housemade jerk-spiced potato chips	\$50 each	\$70 each

house-made BBQ sauces	1/2 pint	pint
Mild Blueberry, Mango-Habanero, or Fuji Golden Apple	\$6	\$10

Order Bulk A La Carte Catering Online at CaseyJs.com
 48 hour notice required

Grab & Go Catering

Small Crowd? Our Pig-Nic Packages comes in two convenient sizes - the perfect option for busy week nights, intimate gatherings, family dinners & group lunches!

Our grab-and-go catering options are packaged neatly in our Insulated Travel Boxes for your travel-to-table convenience. Available through online ordering at www.caseyjs.com or call the catering line to order in advance 978-948-9700.

PIG-NICK PACKAGES

Pig-Nic 1 \$165

Serves 6

- 1 Full Rack Ribs*
- 12 Chicken Wings OR 1 PT Pulled Chicken
- 1 PT Smoked BBQ Meat (brisket +\$5)
- 3 PTs Side Choices
- Cornbread ^V + BBQ Sauces

Pig-Nic 2 \$360

Serves 14 -15

- 3 Full Rack Ribs *
 - 24 Chicken Wings OR 1 QT Pulled Chicken
 - 2 QTs Smoked BBQ Meat (brisket +\$10/QT)
 - 3 QTs Side Choices
 - Cornbread ^V + BBQ Sauces
- Pick Up Only | Max. 2 Per Order | No Substitutions**
Add a Dozen Rolls \$7; GF Rolls for \$2 each

1 Pint = 2 Cup | 1 Quart = 4 Cups

SMOKED BBQ MEATS

- Pulled Pork
- Pulled Chicken
- Kielbasa
- Beef Brisket (+\$5/+\$10)

WING FLAVORS

Dry Spiced, Buffalo, Mild BBQ, Blueberry BBQ, Mango-Habanero BBQ or Fuji Golden Apple BBQ

SIDES

- Baked Beans*
- Jasmine Rice*
- Macaroni n' Cheese ^V
- Yukon Gold Mashed Potatoes ^{*V}
- String Beans ^{*V}
- Cole Slaw ^{*V}
- Cucumber, Carrot & Onion Salad ^{*V}
- Potato Salad * (seasonal)
- Deli-Style Pickles ^V