

2017 Smoking Barbecue Special

We Deliver or Pickup

Pulled BBQ Pork or Pulled BBQ Chicken includes

Sliced Buns & BBQ Sauce

Cole Slaw, Famous Barbecued Baked Beans

\$8.95++

Delivery Charge & Appropriate Sales Taxes

The Backyard Hoedown

Minimum of 50 people

Choose two:

Hamburgers	Bratwurst	Chicken Breast
Hot Dogs	Pulled Pork	Pulled Chicken

Choose of two sides:

Cole Slaw	Potato Salad	Watermelon Wedges,
Skillet Potatoes	Corn Cobquettes	BBQ'd Baked Beans
	Western Pasta Salad	

Includes Condiments:

Lettuce, Tomato, Onions, Pickles, Mustards, Catsup,
Barbecue Sauce, & Sliced Cheese

Servings	Price/Person
50 – 100	\$10.95++
101 – 200	\$9.95++
201 – 300	\$8.95++
301+	Ask for details

Also available for an additional charge:

Mac n Cheese, Garden Burgers, & Grilled Veggies

The Ranch Hand Sandwich

Seasoned Grilled Steak Sandwich or Marinated Grilled
Boneless Pork Sandwich

Choice of:

Cucumber Salad or Potato Salad

Includes:

Corn Cobquettes, Barbecued Baked Beans & Watermelon
Lettuce, Tomato, Onion and Pickles
Steak Sauce, BBQ sauce, Catsup, and Mustard

Steak \$16.95++

Pork chops \$12.95++

Combination \$17.95

Hawaiian Pig Roast

(75 people minimum)

Kalua Pig Roast with Teriyaki Glaze

Plus a choice of

Huli-Huli Chicken or Hawaiian BBQ Ribs

Island Style Pasta Salad & Peasant Hawaiian Slaw
Smoky Roasted Sweet Potatoes with Herbs

Baked Hawaiian Beans

Corn on the Cob (in season)

\$14.95++



763.473.7041

Or

952-777-5767

Contact:

gabriella@mncatering.com

Full beverage service:

<http://www.chuckwagoncateringmn.com/beverages.html>

www.chuckwagoncateringmn.com

Please Visit www.chuckwagoncharlies.com

A Party with the Pig

(Our customers give us the squeal of approval)

Sliced Buns, Cole Slaw

Corn on the Cob, Barbecued Baked Beans,

Cowboy Fried Skillet Potatoes & Watermelon Wedges

And a station of condiments:

Assorted BBQ Sauces, Onion, Jalapeños, & Pickles

Assorted Mustards, and other condiments

Servings	Price/Person
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75 – 100	\$10.95++
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101 – 200	\$9.95++
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201+	special pricing
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Add Roasted Turkey for \$2.95++ Per Person

Just the Pig

Includes: The Pig, Sliced Buns and Barbecue Sauce

75 Guest Minimum **\$6.95 per Person ++**

Mexican Fiesta

Soft Corn Tortilla Tacos (ground beef style) or

Chipotle Chicken with Flour Tortillas

Tortilla Chips with Salsa

Spicy Cole Slaw

Mexican Corn and Spanish Rice

Sour Cream, Shredded Cheese, Pico de Gallo, Shredded

Lettuce, and Tomatoes

\$10.95++

(Beef Barbacoa or additional meat add \$2.00)

The Stampede

Cowboy Sirloin Steak

Texas Longhorn Caesar Salad

Pasta Salad or Vegetable Salad Medley

Cowboy Fried Potatoes, Corn Cobquettes &

Barbecued Baked Beans

Rolls and Butter

Sauce Display

\$17.95++

The Authentic Chuck Wagon Menu

The "Original Barbecued Ribs" &
Barbecued Chicken

Cole Slaw, Corn Cobquettes & BBQ'd Baked Beans

Cowboy Fried Skillet Potatoes

Cornbread and Butter

Watermelon Wedges

Up to 100 people **\$18.95++**

101 to 250 **\$17.95++**

250 and up custom menu and pricing

Ask about the

Chuck Wagon Jumbo Skillet Display

For smaller events

Also Spanish Paella Parties

The Land of Lakes Outing

Pan Fried Walleye

House Made Tartar Sauce

Choice of:

Grilled 8 Piece Whole Chicken or Pork Chop Sandwich
Marinated Vegetable Salad

Fried Skillet Potatoes, Corn Cobquettes & BBQ'd Baked Beans
Rolls and Butter

Up to 99 people **\$18.95++**

100 to 200 **\$17.95++**

Sirloin Steak Sandwich available for additional **\$2.00++**

The Lone Star

Barbecued Chicken, finished on the grill
Barbecued Beef Brisket with Sandwich Buns

Texas Long Horn Salad

Spicy Cole Slaw, Fried Skillet Potatoes,

Barbecued Baked Beans & Corn Cobquettes

Watermelon Wedges

Sliced Pickled Jalapeños, Pickle Chips, Chopped Onions &
Barbecue Sauce

Up to 99 people	\$19.95++
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100 to 250	\$18.95++
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251 to 400	\$16.95++
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401 and up:	Custom Pricing
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Cowboy Breakfast \$9.95

Choice of (Pick One):

Scrambled Eggs

Huevos Rancheros

Western Frittata

Chuck Wagon Scramble

Choice of (Pick One):

Sausage Links

Bacon

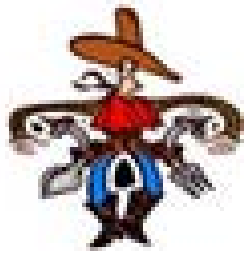
Chorizo Sausage Patties

Country Pork Chops

Also includes:

Orange Juice, Coffee (Regular & Decaf)

Skillet Potatoes, Fresh Fruit & Breakfast Pastries



CHUCKWAGON ADDITIONS & POLICIES

CALL 763-473-7041

<http://www.chuckwagoncateringmn.com>



STARTERS/APPETIZERS

Priced per 50 People

Cheese and Fruit Platter	\$125
Vegetables with Dill Dip.....	\$75
Tortilla Chips with Cowboy Caviar	\$75
Tortilla Chips and Salsa	\$55
Priced per 50 Pieces	
Cowboy Deviled Eggs	\$75
Beef Roll Ups with Horseradish Cream Cheese.....	\$85
Jumbo Shrimp with Tequila Lime Cocktail Sauce .	\$150
Meatballs (BBQ or Swedish) house made.....	\$95
Whole Chicken Wings (BBQ, Buffalo, Dry Rub)...	\$95
Cocktail Franks in BBQ (per 100)	\$75
Bacon Wrapped Water Chestnuts	\$85
Stuffed Mushrooms with Chorizo.....	\$95
Bacon Wrapped Brat Bites with Duo Mustards	\$95
Louisiana BBQ'd Shrimp.....	\$150

BEVERAGES:

Coffee (Regular and Decaf)	\$1.95
Lemonade Bulk.....	\$1.50
Iced Tea Bulk.....	\$1.50
Soda (Coke, Diet Coke, Sprite)	\$1.50
Bottle Water.....	\$1.50

PLEASE NOTE:

We have a complete liquor license to meet all wine, beer & cocktail needs with full service bartenders. Chuckwagon Catering will be pleased to help you determine the type of service & bar options that best meets your needs

<http://www.chuckwagoncateringmn.com/beverages.html>

DESSERTS

Carrot Cake.....	\$1.95
Chocolate Cake.....	\$1.95
Chocolate Brownies	\$1.95
Assorted Dessert Bars	\$1.95
Chocolate Chip Cookies	\$1.50
Rice Krispy Bar	\$1.50
Special K Bars	\$1.95

ADD-ON SANDWICHES & MORE

Hamburgers	\$3.75
Bratwurst	\$3.50
Pulled Pork in bbq sauce	\$3.75
BBQ'd Chopped Beef	\$4.00
Grilled Chicken Breast.....	\$3.75
Smoked Whole BBQ Chicken.....	\$2.95
All Beef Hot Dog	\$3.00
Garden Burger.....	\$4.00
Famous BBQ Baked Beans	\$1.75
Cowboy Mac and Cheese.....	\$1.95
Corn Cobbettes.....	\$1.75
Coleslaw (Regular or Spicy)	\$1.50
Potato Salad	\$1.75
Western Pasta Salad.....	\$1.50
Watermelon Wedges	\$1.25
Grilled Asparagus	3.95
Grilled Veggies	\$4.00
Roasted Red Potatoes or Skillet Potatoes	\$1.95

The Buckboard

Minimum 50 people, Great for indoor parties

- Caesar Salad with Croutons
- Waldorf Salad
- Marinated Vegetable Salad

Entrée Choices:

Baked Chicken

Flame Roasted Chicken

Beef Burgundy or Stroganoff with Egg Noodles

Roast Turkey with Gravy and Stuffing

Sliced Roast Beef with Burgundy Sauce

Baked Ham with Bourbon-Brown Sugar Glaze

Roasted Pork Loin; Apple Pork Demi Glaze Sauce

Choose One:

Skillet Potatoes, Whipped Potatoes or Pasta

Choose One:

Kernel Corn, Seasoned Carrots, or Green Beans

Plus, Rolls and Butter

\$14.95 ++ One Entrée \$17.95 Two Entrees

LESS THAN 50 PEOPLE ADD \$1.50 PER PERSON

GENERAL POLICIES

Events less than \$1000.00 require full payment to book the event. A non-refundable deposit of \$500 is required for events less than \$4,000.00, and events above \$4,000.00 require a 25% deposit to secure the date.

Dates are booked on a first come, first served basis.

Final payment for the event is required one (1) week prior to the scheduled date.

Staffing the event is \$125.00 per staff member, for two hours of service. Each additional hour is \$35 per hour, per employee.

A minimum of two staff members are required for every event and one (1) additional staff member is required for every 50 guests beyond the first 2 staff members.

Events requiring china, glassware and stainless flatware require one attendant for every 30 people, minimum of two staff members.

A 21% Service Charge will be applied to ALL functions. This is NOT a gratuity and is used for production, administrative and utility expenses. Gratuities and tips are not included in the billing of your function.

A small group fee of \$50 will be applied to groups/functions under 50 people.

Appropriate Delivery Fee and state & local sales taxes are applied to the total bill.

Additional delivery charges will be applied for functions outside the Twin Cities Metro Area.

CHUCKWAGON

CHUCKWAGON
CATERING
763.473.7041

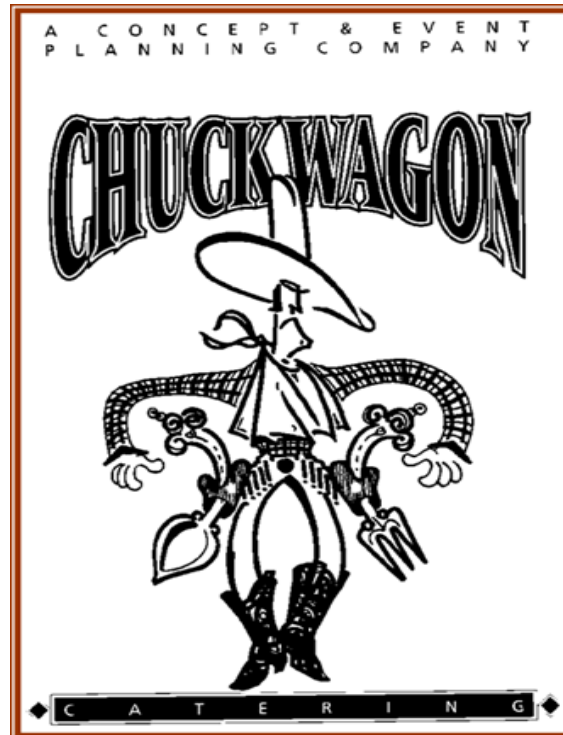
3425 Highway 169 North
Minneapolis, Minnesota 55441
763-473-7041

www.chuckwagoncateringmn.com

Charlie (ChuckWagon) Goodnight "ChuckWagon Charlie" is loosely based upon the legend of the real Charles Goodnight who created the portable kitchen wagon used on the cattle trails beginning in 1866. Charlie was a rancher, a confederate colonel, started a college, worked on the idea of "cattalo" now known as beefalo, and was a vigilante in the lawless old west. He also helped create one of the major cattle trails; the Goodnight-Loving Trail, and started cast iron cooking from a chuckWagon to feed the workers. His Chuckwagon food was comprised of cast-iron stews, potatoes, beans, corn and cabbage. The ChuckWagon was drawn by oxen or mules.

The wagon carried food, eating utensils, a water barrel, as well as tools and bed rolls, all tucked away in drawers and shelves under a canvas covering.

<http://www.chuckwagoncateringmn.com/>



ChuckWagon Catering began in 1947 as a family owned business in Long Lake, MN. They built wagons that were pulled by cars and was very popular in the Twin Cities because of the covered wagons. After two other owners it was eventually sold to Charles Duberstein in the late 1960's with partner David Morris creating the DuMor Corporation. However as time goes on they retired and sold ChuckWagon Catering concept to Byron Korus.

At this time Byron was a very accomplished chef, working hotels that included The Hotel Pere Marquette, Jumer's Chateau, and Hilton Hotels; and piloted the downtown concept of "Mississippi Live" which was 15 restaurants and bars under one roof. The ChuckWagon Catering concept was redeveloped to make decisions easy for clients to choose a specific thematic concept that meets their needs. A great point for ChuckWagon is that we have a very large client list of repeat customers using us over and over, year after year. ChuckWagon can do small events to events of thousands.

THE CHUCKWAGON TALE

Our Barbecue cooking process is an authentic slow cooking and smoking procedure, using hickory, apple and cherry wood, for up to 24 hours. The sauce is served on the side because real barbecue cooking is a technique, not a sauce.

Real barbecue is bragging food. Maybe it's the great smoky flavor or the adulation of the eaters, but somehow all pit masters develop into a natural boaster, cocky enough to milk a bull. They learn to tell tall tales, wear odd clothes, act in wacky ways, and otherwise promote their aura as magicians of meat, seafood and poultry.

When asked about their secrets, experienced pitmasters prance around the answer like Elvis in concert, hinting of mysterious ingredients in their special dry rub, marinade, or sauce. It's all part of the fun of barbecue.

The two essentials of real barbecue are a low cooking temperature and a cloud of wood smoke. This process is a form of slow curing and flavor addition. Even though we are proud to make our own barbecue sauce, our barbecued products stand up with no sauce and a true common sewer, I mean connoisseur, will eat our products naked, if you know what I mean.

P.S. Smoked meats have a red appearance. This does not mean it's raw, just smoked.

The Pit Master (aka Wagonmaster)