



Why is our BBQ different?

First and foremost, we smoke ALL of our meats FRESH daily! We take the time and dedication that all great craft BBQ takes. Then, we use a real oak wood fired smoker that we tend to the entire time we smoke.

We pride ourselves on the “sauce optional” way of BBQ. Our meat stands on its own without sauce. Our meat is very flavorful and super juicy, just the way real Texas-style BBQ is supposed to be. However, for sauce lovers, we make some of the best handmade sauces around.

Call to make a preorder for smaller gatherings or to just order meats by the pound. To accommodate your preorder, please call by 10 a.m. two days before the day that you need your order. (We have a 3 pound minimum for preorders.)

We can provide larger food options with caterings and group meals for customer appreciation events, community events, office parties, meeting luncheons, school events, holiday parties, graduation parties, family reunions, weddings, anniversaries and so much more. We do offer WHOLE HOG BBQ if you want that too!

3219 S. Minnesota Avenue • Sioux Falls, SD 57105
605-362-4227 • robertbrenner@bigrigbbq.net
www.bigrigbbq.net

CATERING MENU



BIG RIG BBQ



VOTED THE BEST BBQ IN SOUTH DAKOTA BY THE
FOOD NETWORK & TRAVEL CHANNEL
– 50 STATES OF BBQ –

CATERING MENU (custom orders available)

Staffed caterings are based on parties of 100 or more. We will set up and serve for 90 minutes, buffet style. All caterings include: sliced pickles, jalapeños, buns, fresh made Big Rig BBQ sauces, plates, plastic cutlery and napkins. A water, tea and lemonade service is included if requested and allowed by your venue. Sodas are available for \$.50 per person.

1 meat with 1 side	\$12.95 per person
2 meats with 2 sides	\$13.95 per person
3 meats with 3 sides	\$14.95 per person

Smoked meat choices:

Sliced brisket, pulled brisket, sausage, turkey, pork tenderloin, ham, chicken, pork ribs or pulled pork

(Pork ribs are by the pound. Add \$2 per meal for sliced or pulled brisket. Prime Rib is available for an additional charge.)

Side choices:

Potato salad, coleslaw, corn on the cob, beans, sweet creamed corn or cornbread

Additional catering and group meal notes:

Custom and special meat options (like prime rib and whole hog) are available. Just ask what we can BBQ extra special for you! Have a more custom catering idea, don't hesitate to ask, we will see what we can do for you! All the group meals above have a 48-hour minimum order time, so please call ahead. For weddings and larger caterings, please call first to check our availability. See our catering page on our website (www.bigrigbbq.net) for our requirements to reserve your event date.

GROUP MEALS

For smaller group meals, we will have your meal ready for pick-up. These meals will include the following options:

Sandwich, side and drink	\$7.00 per meal
Sandwich, two sides and drink	\$8.25 per meal
Sandwich, three sides and drink	\$9.50 per meal

Sandwich meat choices:

Pulled brisket or pulled pork

(Add \$2 per meal for pulled brisket)

(Additional smoked meat items available for an additional charge.)

Side choices:

Potato salad, coleslaw, corn on the cob, beans, sweet creamed corn or cornbread

Drinks:

Drinks include canned Coke products of your choice and bottled water

