

BIG DADDY'S CATERING MENU

APPETIZERS

Texas Egg Rolls: Diced jalapenos, whipped cream cheese, deep fried to a golden brown. Served with jalapeno jelly.

Redneck Egg Rolls: Our 3 cheese mac-n-cheese, mixed with our slow smoked pulled pork. Deep fried to a golden brown. Served with our own Sweet-N-Spicy BBQ sauce.

Bacon Wrapped Jalapenos: Fresh jalapenos filled with cream cheese, wrapped in bacon and smoked.

Bacon Wrapped Burnt-ends: We use the point end of our Brisket. Wrapped in thick cut bacon.

SALADS

Garden Salad: Fresh Greens, cherry tomato, shredded carrots and cucumbers. Ranch & Italian dressing.

Cesar Salad: Traditional Cesar salad with croutons.

SIDES

Made from scratch from our own recipes

Potato Salad: A southern style potato salad with our twist. A customer favorite.

Cole Slaw: A zingy style slaw with a touch of sweet.

Green Beans: Fresh green beans, steamed with crushed garlic, kosher salt.

Corn-On-The- Cob: Available when in season. Grilled with garlic butter.

Cowboy Beans: White beans cooked in our spices. Then we add our brisket burnt-ends and our own BBQ sauce and brown sugar. Smoked for 6 hours.

Mac-N-Cheese: Made with Cheddar, Parmesan & Velveeta cheese. Medium shell pasta.

Mac-Salad: A traditional style mac-salad.

Garlic Mashed Potatoes: Whipped #1 bakers, real butter and minced garlic.

Call us for all your catering needs.

From a small get together to large corporate events.

Big Daddy's BBQ & Catering can meet your needs.



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MEATS

All our meats are smoked with Alder or Mesquite wood. Smoked low and slow to perfection.

Beef Brisket: We hand trim our whole packer briskets. Smoked for 15-17 hours.

Chicken: All natural chicken thighs. Whole, quarters, wings and breast are available for an additional cost.

Pulled Pork: Bone in Boston Butt, slow smoked for 12-15 hours.

Tri Tip: We hand trim our own tri-tip. Smoked to a medium rare.

Sausage Links: 100% pork links. Choose from a mild or spicy Italian link.

Pork Ribs: Our standard cut is the St. Louis Pork rib. These are meatier than baby back and leaner than spare ribs.

Whole Hog: Available by special order. (30 day notice)

At Big daddy's BBQ & Catering we do things the old fashioned way, which means we make everything from scratch. Our BBQ sauce is my recipe that I spent years getting it perfect. We make our own rubs which are low in sodium. We hand trim all our meats and smoke them low and slow using real wood. We have been catering for over 15 years and we do it with love and passion. Feel free to contact us with any questions you have or for a free estimate for your event.