



DINOSAUR

BAR-B-QUE

CATERING

518.308.0401 ★ TROYCATERING@DINOBBQ.COM

377 RIVER ST, TROY, NY 12180

★ ★ ★ *True Blue* BAR-B-QUE ★ ★ ★

OUR QUALITY COMMITMENT

★ We cook our meats long, low & slow, fresh throughout the day, using regional hickory & oak.

★ We exclusively use U.S.D.A. Prime Brisket. 

★ Our chickens are antibiotic free and cage-free. Our pork is all natural.

★ Our sides are always fresh and homemade.

★ If there's a pink ring around your meat, don't fret. It is a result of our smoking process.

★ SAFETY COMMITMENT ★

Our top priority is the safety and well-being of our team members, our guests, and each and every member of our community. To keep all of us safe, we have implemented new health and safety protocols that go above and beyond our already strict standards including:

★ **Employee Health Screenings for all staff members before the beginning of a shift.**

★ **Rigorous sanitation of all high touch point surfaces.**

★ **Disinfecting all catering vehicles daily and between events.**

★ **We follow strict and thorough handwashing guidelines issued by the FDA & CDC.**

★ **Plexiglass barriers will be present for any service where catering staff is present.**

★ **Individual packaged meals are available upon request.**

★ **Staffed events will have no self-serve plating. Our Dino staff will assemble plates for you.**

★ **We will schedule a site visit for Full Service and Drop-Off with Servers to discuss safety plans and logistics for the event.**

SELECT-A-SERVICE

★ FULL SERVICE

We bring our mobile BBQ pit for on-site cooking. Our pit crew will serve you buffet style.

**15% administrative fee*

★ DROP OFF WITH SERVERS

Armed with chafing dishes, our servers set up and serve your guests so you can enjoy the party.

**15% administrative fee*

★ DELIVERY

We come to you and drop off the goods, hot and ready-to-eat.

**10% administrative fee*

★ PICK-UP

Come to the restaurant at a specified time and we will load you up with your food hot and ready to go.

** Admin Fees are for various operational catering costs and are not a gratuity. Tipping your driver and staff for great service is always appreciated. Distance charges may apply.*

PICK-A-PLAN

SANDWICH PLAN

Choice of 1 Pit-Smoked Entree, 2 Homemade Sides, Sandwich Rolls, & house cured pickles.

★ Pick-Up or Delivery **\$13 per person** ★ Drop off with Servers **\$17 per person**

★ Full Service **\$18 per person**

BBQ DUO

Choice of 2 Pit-Smoked Entrees, 2 Homemade Sides & Cornbread.

★ Pick-Up or Delivery **\$20 per person** ★ Drop off with Servers **\$24 per person**

★ Full Service **\$25 per person**

BBQ TRIFECTA

Choice of 3 Pit-Smoked Entrees, 2 Homemade Sides & Cornbread.

★ Pick-Up or Delivery **\$24 per person** ★ Drop off with Servers **\$28 per person**

★ Full Service **\$29 per person**

CADILLAC PACKAGE

Choice of 2 Starters, 3 Pit-Smoked Entrees, 3 Homemade Sides & Cornbread.

★ Pick-Up or Delivery **\$32 per person** ★ Drop off with Servers **\$36 per person**

★ Full Service **\$37 per person**

All packages include: Disposable plates, utensils, napkins, serving utensils & extra BBQ sauce.

Delivery and Pick-Up orders can be packaged individually for an additional fee of \$1.50 per person.

PIT-SMOKED ENTREES

- | | |
|-----------------------------------|---|
| PULLED PORK | BBQ CHICKEN MIXED QUARTERS |
| PRIME BRISKET | BONELESS CHICKEN BREAST |
| ST. LOUIS-CUT RIBS | <i>JALAPEÑO CHEDDAR</i>
HOT LINK SAUSAGE |
| BBQ BEEF TENDERLOIN \$6 surcharge | BBQ SALMON \$4 surcharge |
| PULLED CHICKEN
BBQ or Jerked | PORTOBELLO STACK |
| SMOKED TURKEY | |

HOMEMADE SIDES + SALADS

ALSO AVAILABLE À LA CARTE \$40/GALLON

HOT

- | | | |
|--------------------------------------|------------------------------|---|
| ★ WHIPPED SWEET POTATOES WITH NUTS | ★ A.K. CHILI | ★ BBQ BEANS WITH PORK |
| ★ CAJUN CORN | ★ MAC & CHEESE | ★ SYRACUSE SALT POTATOES WITH CAJUN GARLIC BUTTER |
| ★ SIMMERED GREENS WITH SMOKED TURKEY | ★ MASHED POTATOES WITH GRAVY | |

COLD

- | | | |
|-----------------------|------------------------------------|------------|
| ★ CHOPPED SALAD | ★ ORZO SALAD W/ ROASTED VEGETABLES | ★ COLESLAW |
| ★ HARLEM POTATO SALAD | | |

À LA CARTE

PICKUP OR DELIVERY, DELIVERY MINIMUMS MAY APPLY.

- | | |
|---|--|
| PULLED PORK \$18/lb (1lb serves 3-4) | PULLED CHICKEN <i>BBQ or jerked</i> \$18/lb (1lb serves 3-4) |
| ST. LOUIS CUT RIBS \$29/rack (1 rack serves 4) | BBQ HALF CHICKEN \$11 each (1 half serves 2) |
| PRIME BRISKET \$22/lb (1lb serves 3-4) | SMOKED TURKEY \$18/lb <i>1lb serves 3-4
5lb minimum</i> |
| BEEF TENDERLOIN \$34/lb <i>1lb serves 3-4.
5lb minimum</i> | BBQ SALMON \$28/lb (1lb serves 3-4. 3lb minimum) |
| BONELESS CHICKEN BREAST \$6 each | PORTOBELLO STACK \$8 each |
| <i>JALAPEÑO CHEDDAR</i>
HOT LINK SAUSAGE \$20/lb (5 links) | |
| ROLLS \$5/dozen | ★ CORNBREAD \$15/pan of 20 pieces |

★ **EXTRAS** ★

STARTERS

BAR-B-QUE CHICKEN WINGS

Spice-rubbed, pit-smoked, grill finished, with blue cheese dressing, & celery sticks

- 🔥 **Honey BBQ** 🔥 **K-Pow** KOREAN
- 🔥🔥 **Wango** HABANERO 🔥🔥 **Garlic Chipotle**

\$18 per baker's dozen

DINO SLIDERS

- ★ **Pulled Pork w/ Pickles** \$4.75 ea
- ★ **BBQ Pulled Chicken** \$4.75 ea
- ★ **Brisket w/ Pickled Onions & Jalapeños** \$5 ea

GUACAMOLE & FIRE ROASTED SALSA with crispy tortilla chips.

\$4 per person (10 person min)

CREOLE DEVEILED EGGS
Cajun spiced topped with chives.
\$18 per dozen

SEASONAL VEGETABLE TRAY
An assortment of roasted & raw seasonal vegetables served with our house-made dressing. \$60 (serves 25)

DRUNKEN *Spicy* SHRIMP BOIL
Spicy beer boiled, **PEEL & EAT.** Served **COLD** with habanero cocktail sauce.
\$28 per pound (25 shrimp)

DESSERTS

Homemade **MINI PIES** \$5 (1 Dozen Minimum)

- ★ **Chocolate Ice Box** ★ **Cheesecake** ★ **Key Lime** ★ **Peanut Butter**

ASSORTED *Fresh* BAKED COOKIES \$1.5 each

DOUBLE CHOCOLATE BROWNIES \$2 each

BEVERAGES

COKE PRODUCTS \$2.25 20oz, \$3.95 2L

BOTTLED WATER \$2 each

FRESH SQUEEZED LEMONADE \$15 1 gallon

FRESH BREWED ICED TEA \$15 1 gallon
Southern Sweet or Unsweetened.

★ HELPFUL HINTS ★

WHEN SHOULD YOU BOOK YOUR EVENT?

- ★ For Pick-up or Delivery, booking 2-3 days before your event is appreciated, but — the more notice we have — the better! Keep in mind that our busiest months are May–September and there are days we become completely booked, even for small orders.
- ★ For Full Service and Drop Off with Servers we book up to a year in advance. If you have a date in mind, give us a call!
- ★ Because of the nature of BBQ (low and slow) we cannot always take last minute orders, but please do give us a call — we always try to accommodate your needs!

CHANGES TO AN ORDER

We are happy to take any changes during office hours with at least 48-hours notice.

PRICING

Sales tax will be added to prices and admin fees.
Prices are subject to change at any time. *Distance charges may apply.*

DEPOSITS

Full Service 500. Drop Off with Servers 500.

CANCELLATIONS

For Full Service and Drop Serve:

- ★ No penalty is charged for cancellations with at least 30 days notice, but deposits will be retained;
- ★ We will retain 50% of the invoice total for events canceled within 1 week of the event;
- ★ We will retain 100% of the invoice total for events canceled within 48 hours of the event;

For Pick-Up and Delivery:

- ★ We require 48 hours notice for cancellation. Cancellation fees up to 100% of the invoice total may apply.
- ★ All charges for cancellations fees will be charged to the credit card on file or billed to clients on House Account status.

ORDER CONFIRMATIONS

Confirming your order with catering office staff is important for making your event a success. Unconfirmed orders will not be guaranteed. We cannot accept changes, cancellations, or confirmations through voice mail.