



DINOSAUR

BAR-B-QUE


PRIVATE EVENT 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. We will assemble plates for you.**

PRIVATE EVENTS

The Hudson Room is a private event space. It provides handicap accessibility, WiFi, A.V. equipment rentals, and an iPod dock or house music.

Give us a call. We'll make you look good.



HUDSON ROOM

★ SEATS UP TO 55

★ PRIVATE SEASONAL DECK AREA

Reservations are for a 4-hour duration. Saturday daytime events must end by 4:30pm as evening events begin anytime after 6:00pm.

BEVERAGES / BAR PLANS

We offer a full selection of beverages for on-premise events. It is our responsibility to comply with and enforce all alcohol service laws of New York State. Bartender(s) will be included with Open Bar packages. There will be a bartender charge of \$20 per hour per bartender for cash bar or consumption bar.

OPEN BEER & WINE BAR

1 hour **\$18** per person
2 hour **\$25** per person
3 hour **\$32** per person
4 hour **\$38** per person

OPEN BEER, WINE & LIQUOR BAR

1 hour **\$20** per person
2 hour **\$27** per person
3 hour **\$34** per person
4 hour **\$40** per person

MISCELLANEOUS ITEMS

We can assist with special décor, linen rentals, live music or DJ service and A.V. equipment. Any additional services will be outlined on your contract and are subject to applicable taxes and administrative fees. We are also happy to arrange for specialty cakes and desserts. If you would like to bring your own dessert, a serving fee will be added.



PICK-A-PLAN



SANDWICH PLAN

★ \$15 per person

Choice of 1 Pit-Smoked Entree, 2 Homemade Sides, Sandwich Rolls, and House Cured Pickles.

BBQ DUO

★ \$22 per person

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

BBQ TRIFECTA

★ \$26 per person

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

CADILLAC PACKAGE

★ \$34 per person

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

All packages include: Fountain soda and coffee.

*15% Admin Fee will be applied for various operational catering costs. It is not a gratuity. Tipping your staff for great service is always appreciated.



PIT-SMOKED ENTREES



PULLED PORK

BBQ CHICKEN MIXED QUARTERS

SMOKED TURKEY

PRIME BRISKET

BONELESS CHICKEN BREASTS

PULLED CHICKEN
BBQ or Jerked

ST. LOUIS-CUT RIBS

PORTOBELLO STACK

BBQ SALMON \$4 surcharge

BBQ BEEF TENDERLOIN \$6 surcharge

JALAPEÑO CHEDDAR
HOT LINK SAUSAGE



SIDES + SALADS



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

★ COLESLAW

★ ORZO SALAD
W/ ROASTED VEGETABLES

★ HARLEM POTATO SALAD

★ EXTRAS ★

STARTERS

BAR-B-QUE CHICKEN WINGS

Spice-rubbed, pit-smoked, grill finished, with blue cheese dressing, & celery sticks. \$18 per baker's dozen

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

DINO SLIDERS

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

FRIED GREEN TOMATOES

Crispy fried, Pecorino Romano & cayenne buttermilk ranch dressing.
\$10 for 5 pieces

GUACAMOLE & FIRE ROASTED SALSA with crispy tortilla chips.

\$4 per person (10 person min)

CREOLE DEVILED 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 each (1 Dozen Minimum)

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

ASSORTED *Fresh* BAKED COOKIES

\$1.5 each

DOUBLE CHOCOLATE BROWNIES

\$2 each

BEVERAGES

FRESH BREWED ICED TEA

\$15 1 gallon

Southern Sweet or Unsweetened.

FRESH SQUEEZED LEMONADE

\$15 1 gallon

★ HELPFUL HINTS ★

WHEN SHOULD YOU BOOK YOUR EVENT?

- ★ Private Events are booked on a first come first reserved with a deposit basis. Call early for best availability, but please check in for last minute parties. If we can make it happen, we will.
- ★ 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 24-hours notice.

PRICING

Prices are subject to change at any time. Tax not included in pricing.

DEPOSITS

Hudson Room 300. The River Room 200.

CANCELLATIONS

For Private Events:

- ★ 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;
- ★ 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.