

LOST MOUNTAIN BBQ COMPANY

Holiday Menu

Contact: Nicole 304-813-2703



Traditional BBQ

CONTACT CATERER WITH YOUR GUEST COUNT/SERVING SIZE VARIES

SMOKED MEATS by the Pound/Rack:

Pulled Pork \$22

Pulled Chicken \$22

Pulled Beef Brisket \$33

Fall Off the Bone Ribs \$30

SIDES per Quart:

Baked Beans \$10

Cole Slaw \$10

Macaroni & Cheese \$12

Green Beans \$11

Specialty Dinners

PRICE IS PER PERSON WITH A MINIMUM OF 20 PEOPLE PER OPTION.

NO SUBSTITUTIONS

Option 1: Pork and Sauerkraut, Mashed Potatoes, Green Beans (made with smoked ham hock), and Dinner Roll (\$12)

Option 2: Lasagna (made using smoked burger meat sauce) with Garlic Toast (\$10)

Option 3: Brisket Roast (with potatoes, carrots, celery, and onion), Basmati Rice, Gravy (made with roast renderings), and Dinner Roll (\$14)

Option 4: Smoked Bourbon Glazed Ham, Roasted Rosemary Potatoes, Balsamic Brussel Sprouts, and Dinner Roll (\$13)

Beverages:

Fresh Brewed by the Gallon

SWEET TEA \$4

UNSWEET TEA \$3

And/Or

Make a Custom Order of WESTERN MD Lemonade
(Ask Caterer for available flavors!)

Add a Garden Salad for \$2/person
(Added to minimum of 20)

Desserts:

Cheesecakes

Pies

Specialty Brownies

Sheet Cakes

(Ask Caterer for Pricing and Flavors!)

**Available as Full Service Catered (Fee
Varies) or Pick Up (Free)!**