

CATERING HOTLINE: (260) 222-6704 | CATERINGSERVICES@MADBREW.COM

## BUILD YOUR OWN BBQ

Choose your package

**BASIC Q**  
One Meat & Two Sides  
\$12.99\* / person

**DELUXE BBQ**  
Two Meats & Two Sides  
\$15.99\* / person

**SUPER DELUXE**  
Three Meats & Two Sides  
\$18.99\* / person

\*Per guest plus tax  
Includes buns, sauce, disposable plates, napkins, serving utensils and cutlery  
10 guest minimum. Delivery extra.

## CHOOSE YOUR MEATS

**16 HOUR PULLED PORK**  
Premium pork shoulder seasoned with our competition dry rub and smoked over Indiana cherry hardwood until moist and tender. *GF*

**CHOPPED CHICKEN**  
Lightly seasoned chicken thighs smoked until moist and tender, then hand pulled. *GF*

**Jalapeno Cheddar Sausage**  
Locally made by Lengerich Meats using our proprietary recipe. *GF*

**PIT Ham**  
Smoked over Indiana cherry hardwood, seasoned with our competition dry rub. *GF*

**Sliced Turkey**  
All white meat breast, lightly smoked over cherry hardwood then sliced. *GF*

**Sliced Beef Brisket**  
Dry rubbed and smoked for 14 hours until moist, tender and delicious. *GF*  
Add \$2 per person

**St. Louis Style Ribs**  
*Voted best in the state by Food Network.*  
St. Louis style ribs seasoned with our competition dry rub, smoked over Indiana Cherry hardwood. *GF*  
Add \$3 per person

## CHOOSE YOUR SIDES

**Apple Pie Baked Beans**  
Baked with a generous amount of bacon pieces, green pepper, onions, spices and our signature addition of apple pie filling. *GF*

**Creamy Cole Slaw**  
Green cabbage, shredded carrots and onions tossed with our house made creamy dressing and a hint of horseradish. *V, GF*

**Green Chile Mac & Cheese**  
Poblano pepper and green chile infused cheese sauce with elbow macaroni. A Shigs In Pit favorite. *GF*

**Macaroni Salad**  
Macaroni, celery, green pepper and shredded carrots in a sweet creamy mayonnaise dressing. *V*

**Corn Spoon Bread**  
A classic cornbread souffle with the addition of whole kernel corn and cream corn. *V*

**Potato Casserole**  
Our own proprietary recipe that combines potatoes, cheddar cheese and spices baked in a creamy sauce. We bake it and top it with a crunchy corn flake topping.

**Tomato Cucumber Salad**  
A combination of ripe tomatoes, cucumbers and sweet onion tossed in a classic Italian dressing. *V, GF*

**Southern Style Green Beans**  
Served with a smoky broth that includes onion, brisket trimmings and bacon.

## ADD-ONS

**TRIPLE CHOCOLATE BROWNIES**  
\$2.25 / person

**DESSERTS**  
**Banana Pudding**  
Half Pan (12-15) \$26  
Full Pan (24-30) \$52

**CHOCOLATE CHIP COOKIES**  
\$1.00 / person

**DRINK PACKAGE**  
House made Lemonade and iced tea - \$2.25 / person  
Add Pepsi and coffee - \$3.25 / person

**CONDIMENT PLATTER**  
Traditional BBQ condiments including pickled jalapenos, bread & butter pickles and sliced white onions.  
\$15 per 50 guests