

## COLD APPETIZER TRAYS



### CHEESE & CRACKER

Havarti, Monterey Jack, Cheddar, Cubed Gouda.

**\$85 - Serves 50**



### FRUIT

Honey Dew Melon, Cantaloupe, Watermelon, Pineapple, Strawberries, Blackberries.

**\$85 - Serves 50**



### VEGETABLE

Cherry Tomatoes, Radishes, Carrots, Celery, Yellow Bell Pepper, Broccoli, Ranch Dipping Sauce.

**\$85 - Serves 50**



### MEAT

Smoked Brisket, Turkey Breast, Sausage, Salami, Saddleback's Michigan Mustard Sauce.

**\$99 - Serves 50**

## SALAD



### REG & CURRY CHICKEN SALAD ROULADES

Smoked Chicken Wraps, cut into slices. 40-50 slices per tray

**\$49.99 - Serves 30**



### DEVILED EGGS

Topped with homemade candied bacon made with smoked pork belly.

**\$30 - Serves 25**



### HOUSEMADE CHIPS AND DIP

**\$22 - Serves 20**



### GARDEN SALAD

Cucumbers, Cherry Tomatoes, Croutons  
Choice of 3 salad dressings. .

**\$2.25 PER PERSON**

## HOT APPETIZER TRAYS



### WINGS

Fresh jumbo wings. We smoke them for around an hour on a Cherry wood influenced hardwood blend. flash fry them - finishing off the cooking process and crisping up the skin 4 Sauces Spicy

- Garlic
- Garlic Parmesan
- Hot Buffalo
- Wu-Tang Sauce

**\$1.85 per wing**



### SAUSAGE

Smoked on all wood smoker for about a hour with Michigan Mustard

**Tray serves 50  
\$82.50**

## PIZZA & BREADSTICKS



### SLICE BY SADDLEBACK

**Wood Fired Pizza & Breadsticks**

Perfect for 20 to 200 person event for pick up or delivery.

## ENTREES



### BRISKET - \$31

Certified Angus Beef brisket smoked on all wood smokers for 12+ hours

### PULLED PORK - \$26

Pulled Pork Shoulder rubbed with our special seasoning. Smoked on all wood smokers for hours

### PULLED CHICKEN - \$22

Smoked chicken quarters including the thigh and leg. We tightly wrap the skin around the quarter creating a jacket to keep the moisture

### FULL RACK OF RIBS- \$45.99

A full rack of baby back ribs. Rubbed with our proprietary spice blend and smoked on our all wood smokers

## ENTREES & SIDES PRICED PER POUND

## SIDES



### MAC & CHEESE - \$9

Three Cheese blend sauce mixed in with Gamelli Pasta

### BAKED BEANS - \$8

Blend of Kidney Beans, Chili Beans, and Great Northern Beans. Mixed with onion, chipotle, molasses mustard, and ketchup

### POTATO SALAD - \$8

Southern-style, combines fresh potatoes, sweet relish, farm-fresh eggs, diced celery, and red peppers tossed in a blend of tangy mustard and celery seed

### VERNORS SWEET POTATOES - \$8

Mashed and mixed with a blend of butter and seasonings

### COLLARD GREENS - \$9

Homemade cured and smoked pork belly, diced yellow onions, and garlic. Leaves and homemade brine are added and cooked for about 3 hours

### COLESLAW - \$7

Apple Cider Vinegar, White Vinegar, Mayonnaise and Sour Cream. Seasoned with White Sugar and Black Pepper

### CORNCAKE - \$45

Cross between Cornbread and Bread Pudding with Jalapenos. Priced by the pan(average 42 servings per pan)

## BOXED LUNCHES



### BRISKET BOXED LUNCH - \$16

1/3lb of Smoked Brisket, served on a Michigan bun, served with coleslaw on the side. Each lunch comes with a side of housemade chips, corncake, housemade pickles, and bbq sauce.

### PULLED PORK BOXED LUNCH - \$15

1/3lb of Pulled Pork, served on a Michigan bun, served with coleslaw on the side. Each lunch comes with a side of housemade chips, corncake, housemade pickles, and bbq sauce.

### PULLED CHICKEN BOXED LUNCH - \$14

1/3lb of Pulled Chicken, served on a Michigan bun, served with coleslaw on the side. Each lunch comes with a side of housemade chips, corncake, housemade pickles, and bbq sauce.

## BREAKFAST

**New!**



### BISCUITS & GRAVY - \$199

Minimum 25 People - \$8 per person  
Sausage gravy with southern biscuits and 4H breakfast sausage

### BRISKET BREAKFAST BURRITO - \$12.50

Brisket Burrito filled with Eggs, Cheese, Potatoes, accompanied by Salsa, Sour Cream, and Jalapenos

### PULLED PORK BREAKFAST BURRITO - \$12.50

Pulled Pork Burrito filled with Eggs, Cheese, Potatoes, accompanied by Salsa, Sour Cream, and Jalapenos

### CHICKEN BREAKFAST BURRITO - \$12.50

Pulled Chicken Burrito filled with Eggs, Cheese, Potatoes, accompanied by Salsa, Sour Cream, and Jalapenos

For orders/inquiries contact Brynn Ray  
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