



Joshua Dinner Package

Appetizer

Crispy Sweet Onion Block served with BBQ ketchup or Spinach Artichoke Queso Dip served with garlic toast. 1 Appetizer per 4 guests.

Smoked Prime Rib

8 oz. slow smoked over our wood fire grill, served with au jus and a choice of regular or creamy horseradish.

Two Meat Combo Platter

All meats slow – smoked in house for up to 22 hours. One rib choice.

Half Rack St. Louis Style Ribs

22 hours slow smoked over almond & mesquite wood.

Smoasted Chicken

Smoke Roasted, brushed with our signature house made BBQ sauce.

Sliced BBQ Beef Brisket or Pulled Pork Platter

Slow smoked up to 22 hours topped with our signature BBQ sauce.

Choice of One Side Selection

Mac & Cheese, Shoestring fries, Ranch Beans, Pecan Coleslaw, Potato Salad, Roasted Corn, Mashed Potatoes, Vegetable of the day.

The following is included with this package; soft drinks/tea/coffee and two side dishes per entrée, dessert of the day. Add on house salad or homemade soup \$6.00 per person.

\$48.75 per person plus tax & 20% gratuity.

Our private onsite venue is reserved on a first come first serve basis. To reserve this space please complete a credit card authorization form at the bottom of this attachment. The card provided will be the card charged in full on the day of scheduled event. Bobby-Q requires a final headcount & final menu selections 7 days prior to the day of event. Any revisions made within 7 days may be subject to additional charges.

