

BROCMAR



SMOKEHOUSE

REAL. SOUTHERN. STYLE.

FUNDRAISER OPTIONS

Real Home-Style BBQ with A Side of Southern Hospitality

WELL HELLO THERE AND WELCOME

We take a few things seriously here and that is our southern home-style BBQ and providing you with our southern hospitality. From your very first contact with us until the second you wipe the last bit of BBQ off of your chin, we want you to have fun and enjoy the best southern home-style BBQ north of the Mason Dixon.

Brocmars Smokehouse was founded by our southern roots, we parody all things in that rural southern environment. It is truly meant as a compliment to that great southern hospitality--- and outstanding cooking

Brocmars Smokehouse only smokes the very best cuts of meat locally sourced and farm raised. All of our sides are made fresh using only the best ingredients and down home recipes. Some of which have been passed down to us from grandma and grandpa

Below you will find a few of our menu selections and pricing based on the number of plates sold devised on a sliding scale. **You can charge whatever you want but we recommend a \$4 to \$5 dollar mark up for your proceeds.**

If your organization is tax exempt, we need the PA sales tax exempt certificate prior to the event.

MENU SELECTON AND PRICING:

Selection one (1) Half Chicken BBQ Dinner

Our tasty piece of chicken is cut into two pieces for more flavor and easier eating.

- Brockmars Smokehouse Wood fired smoked chicken with our own special blend of seasoning
- Two homemade sides
- Fresh baked cornbread

<u>QUANTITY</u>	<u>COOK ON SITE</u>
400 & Up	\$7.00 per plate
300 – 399	\$7.25 per plate
250 – 299	\$7.50 per plate
150 – 249	\$8.00 per late

Selection Two (2) Quarter Chicken and Pulled Pork BBQ Dinner

- Brockmars Smokehouse Wood fired smoked chicken with our own special blend of seasoning
- Brockmars Smokehouse Wood fired smoked pulled pork from bone in Boston butts
- Two homemade sides
- Fresh baked cornbread

<u>QUANTITY</u>	<u>COOK ON SITE</u>
400 & Up	\$6.50 per plate
300 – 399	\$6.75 per plate
250 – 299	\$7.00 per plate
150 – 249	\$7.25 per late

Selection Three (3) Rib & Quarter Chicken Combo BBQ Dinner

- Brockmars Smokehouse Wood fired smoked chicken with our own special blend of seasoning
- Brockmars Smokehouse Wood fired smoked St. Louis cut Rib (2 Bones)
- Two homemade sides
- Fresh baked cornbread

<u>QUANTITY</u>	<u>COOK ON SITE</u>
400 & Up	\$8.00 per plate
300 – 399	\$8.50 per plate
250 – 299	\$8.75 per plate
150 – 249	\$9.00 per late

Selection Four (4) Pulled Pork Sandwich Plate

- Brockmars Smokehouse Wood fired smoked pulled pork from bone in Boston butts
- Two homemade sides
- Half Ear Corn on the cob

QUANTITY

COOK ON SITE

400 & Up	\$5.00 per plate
300 – 399	\$5.25 per plate
250 – 299	\$5.50 per plate
150 – 249	\$5.75 per late

DESSERT SELECTON: Strawberry Shortcake

- Freshly sliced strawberries, homemade biscuit, topped with whipped cream.
- \$3.50 per dessert

HOMEMADE SIDES

Pick two (2) from the selection below

- Brocmar Smokehouse Baked beans
- Homemade Mac and cheese
- Creamy Coleslaw
- Macaroni salad

PAPERWARE INCLUDED

- Picnic pack: napkin, fork, knife, wet nap, salt and pepper
- 3 compartment 9” x 9” hinged take out container

PICK YOUR SAUCES: (flavors from back where I come from)

- Hokey Pokey: (our Preferred Sauce) a Mild Sweet Sauce with a Lil Twang
- Moonshine: Hot Carolina Vinegar Sauce with a Lil Kick
- Red Dirt Road: Tomato and Brown Sugar
- Ole Yeller: Mustard-Honey-Brown Sugar Based Sauce
- Cripple Creek: Bourbon and brown sugar based
- Honeybee: Sweet and Complex with Lively spices

BECAUSE WE HAVE TO DETAILS:

You may want to add something special for your customers. A value added idea would be to buy store-bought brownies at any local saver club. We suggest cutting into triangles, which doubles your quantity.

NOTE: Because we smoke our chicken, there will be a pinkish hue to the meat, especially the dark meat (leg and thigh). This is not to be confused with undercooked meat.

Our staff will count the amount of take-out containers at the end of the event. Each case of 200 comes with two sleeves of 100 containers. If these were to blow away or fall on the ground, direct your staff to set those off to the side as we will not count those in at the end.

Prices subject to change.

Final payment due at conclusion of the event. We ask for ONE check from your organization. Personal checks from your customers are not acceptable.

Cash, check or money order. No credit cards will be accepted.

You will be billed for the final pre-sale number, given to us by email, four days prior to the event.

LAST OF ALL, WE WOULD LIKE TO THANK YOU KINDLY FOR YOUR TIME. WE ARE LOOKING FORWARD TO SPEAKING WITH YOU SOON TO PLAN YOUR NEXT UNFORGETTABLE SHINDIG.

-YOUR FRIENDS AT BROCMAR SMOKEHOUSE



FACEBOOK: @brocmarsmokehouse
INSTAGRAM: @brocmarsmokehouse