

**Where Texas
and Montana
Come Together**

Real Pit BBQ
Slow Cooked Over Apple Wood



As Good As It Gets

Catering

Stevensville
777-4700
5364 Eastside Hwy
Stevensville, MT 59870

Missoula
523-9900
450 West Broadway
Missoula, MT 59802

BBQ Whole Pigs

We offer you a unique experience for your events and parties that only a **whole BBQ smoked pig** can bring. Cooked for 24 hours in our wood fired BBQ pit, you can be assured of tender, succulent meat beyond compare.

You can order your BBQ pigs cooked whole or with meat pulled for pickup at Knuckleheads or for delivery to your special event.

If you are interested in a Hollywood production with all the **"Oh's" and "Ah's"**, Knuckleheads BBQ will accommodate your every pleasure.

For more information and pricing, please call us for a written quote.

Knuckleheads BBQ
Stevensville 777-4700
Or
Missoula 523-9900

Humans have been barbequing ever since the discovery of fire. Our ancestors barbequed as a necessity of survival. But in today's world we have taken the art of Barbeque into the world of culinary cuisine.

Barbeque, as with no other food form, invokes many images in the human psyche. From envisioning our ancestral heritage, listening to the crackle of the fire, smelling the meat cooking, waiting in anticipation to feed that craving in the pit of our Being, to the joy of Sunday afternoon barbeques with friends and family, Barbeque invokes a complete sense of euphoric pleasure.

Ne humans approach Barbeque with a sense of purpose: to feed the addiction within our psyche to the good times that Barbeque instills in all of us. The mere thought of our carnivorous delights slowly cooking over an open fire makes our mouths water with the sense of that first bite. Our goal here at Knuckleheads is to allow our customer to fulfill their quest of **the finest BBQ experience** to be had—Bar None!

Knuckleheads Catering Options

BBQ Buffet

(prices per person)

- 1 Meat & 2 Sides \$8.00
- 2 Meat & 2 Sides \$10.00
- 3 Meat & 2 Sides \$12.00

Plenty of our famous

BBQ Sauce

Meat Selection

- Beef Brisket
- Pork Spare Ribs
- Pulled Pork Butt
- Home-style Sausage
- BBQ Half Chicken
- Chopped Beef Sandwich
- Hot Dogs for the Kids

Options

(extra)

- Choice of Beverage
- Desserts

Ground Rules

- Minimum of 10 people per off-premise event
- Guaranteed number of people required 72 hours in advance of event
- Pricing for events will be on a per person basis
- Minimum of 1 week notice is required for your event
- 50% non-refundable deposit due at time of reservation
- 15% gratuity will be added
- Balance & Gratuity due on day of event
- A 25-cent-per-mile delivery fee will be added for events greater than 40 miles round trip from our kitchen located on the Eastside Highway.

Service Options

We offer several different buffet style catering options. Please select the option best suited to your budget and occasion. These prices are per person and the cost will be added to your menu selections.

On Premise Catering

We cook, setup, serve and take care of any other details to make your event a success. Parties of 10-20 are encouraged to call at least 3 days ahead of time to allow us to plan for your needs. We prefer to have your menu selections in advance of your arrival and offer sit down table service for this size of event only. A 15% gratuity will be added. Parties of 20 or larger will be served with a buffet style catered meal as outlined by our Full Service Option.

Full Service Option: \$3.50 per person & 15% gratuity.

Off Premise Catering

Full Service: We cook, deliver, set up, serve and clean up. In a nutshell, we take care of everything. Price includes buffet service with high-quality disposable table settings.

\$5.00 per person & 15% gratuity.

Delivery Service: We cook, package, and deliver all food items requested for your event.

\$1.00 per person & 15% gratuity.

Pick-Up Potluck Service: We cook, prepare and package all items for your event. You get to come visit us at our Eastside Hwy locale and pick it up at the predetermined time on the day of your event. **15% Gratuity will be added.**

If you have special requirements for your event, please feel free to contact us so that your needs can be accommodated. Tables, chairs, canopies, entertainment may be provided at an extra cost.

Side Dishes

- Texas Style Pinto Beans
- Tex-Mex Chile Rice
- Cowboy Coleslaw
- Momma's Style Potato Salad
- Tossed garden salad w/dressing
- Veggie Tray w/Ranch Dip
- Chips & Dip (extra)

Extra Sides Add \$1.00 per Side

Condiments

- Kid's Hot Dog Fixins
- Knuckleheads BBQ Sauce
- Onions, Pickles, & Jalapenos

Desserts

- (add \$2.00 per person)
- Chocolate Brownies
 - Peach Cobbler
 - Watermelon (in season)

Beverages

- (add \$1.00 per person)
- Iced Tea
 - Canned Soft Drinks
 - Lemonade
 - Martinelli's Sparkling Cider

We would like to provide you with a written proposal outlining your requested catering needs. This allows us to provide accurate pricing and service requirements.