

BBQ Menu

Appetizers

HONEY APRICOT SMOKED SKEWERS

Your choice of chicken or shrimp roasted over an open flame and smothered in our homemade honey apricot vinaigrette. Served with seasonal vegetables.

MEAT & CHEESE TRAY

A variety of smoked sausages and cheeses with gourmet crackers all arranged beautifully on a silver tray.

SEASONAL FRUIT TRAY

A beautiful array of the season's best fruits that looks as good as it tastes!

COLD CUCUMBER SALAD

Sliced cucumbers and red onion, marinated in vinegar, garlic, and fresh dill, topped off with our secret herb mix.

SOUTHWESTERN BLACK BEAN DIP & CHIP

Fresh black beans, roasted corn, red onion, peppers, jalapeños, and fresh cilantro all marinated in virgin olive oil, vinegar, lemon, and lime juice. Seasoned to perfection and served cold.

PULL PORK

Juicy pork slow smoked to melt in your mouth perfection

LIVE OAKS
CATERING

Entrees

TEXAS-STYLE BRISKET

Seasoned with our proprietary spices and slow smoked to perfection, this authentic Texas Brisket will remind you of your favorite little joint back home! Available in lean or marbled cuts.

SMOKED SAUSAGE

Whether your taste leans toward polish sausage, jalapeno sausage, or authentic chorizo, our sausage will satisfy your taste buds and your guests!

FULL SMOKED CHICKEN

A Live Oaks favorite, our barbecue chicken is smoked whole and sliced to your specifications.

CHOPPED BRISKET

Made from the same mouth-watering whole smoked brisket we prepare every day, this mouth-watering chopped beef is great by itself or on one of our toasted buns.

SLICED TURKEY

Smoked turkey breast generously rubbed with our own spice blend and slow smoked to a savory finish. Available with creamy turkey au jus.

Sides

SLOW-COOKED BEANS (BAKED OR SWEET)

SOUTHERN STYLE COLESLAW

FRESH GARDEN OR CAESAR SALAD (CHOICE OF 2 DRESSINGS)

FRESH POTATO SALAD (OPTION AS MUSTARD OR MAYO)

FUNERAL POTATO CASSEROLE (OWNER'S FAVORITE RECIPE)

SLICED WHITE BREAD OR CORNBREAD

CHOICE OF 6 IN-HOUSE BBQ SAUCES

