



BBQ FEAST

MENU

Indulge your guests in an unforgettable feast with Hellfire BBQ. Whether it's sizzling sharing platters served at the table or a full-blown BBQ buffet, we craft bespoke catering packages to suit every taste and budget.

Get in touch at info@hellfirebbqco.com
for a quote and availability!

HELLFIREBBQCO.COM



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TEXAS-STYLE BRISKET

Slow-smoked for 12 hours, served with a tangy bourbon BBQ sauce

MEMPHIS DRY-RUBBED RIBS

St. Louis cut ribs seasoned with a house spice blend, served with classic BBQ sauce

PULLED PORK

Hickory-smoked and hand-pulled, served with Carolina BBQ sauce

BBQ CHICKEN QUARTERS

Smoked and finished on the grill, glazed with honey-chipotle sauce

SMOKED SAUSAGES

A mix of spicy and classic sausages served with grainy mustard

GRILLED SALMON

Lightly seasoned and served with a lemon-dill butter



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GRILLED CORN AND AVOCADO SALAD

Charred corn, creamy avocado, cherry tomatoes, and cilantro-lime dressing

WATERMELON AND FETA SALAD

Juicy watermelon, crumbled feta, mint, and balsamic glaze

SMOKED SWEET POTATO SALAD

Roasted sweet potatoes, pecans, cranberries, and maple vinaigrette

TANGY APPLE SLAW

Shaved green apples, cabbage, carrots, and a Dijon-mayo dressing

SOUTHERN BLACK-EYED PEA SALAD

Black-eyed peas, bell peppers, onions, and a zesty Creole dressing

CHARRED BRUSSELS SPROUT CAESAR

Grilled Brussels sprouts tossed in a creamy Caesar dressing with parmesan and croutons Sides



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SIDES

JALAPEÑO CHEDDAR
CORNBREAD

SMOKED MAC
AND CHEESE

BOSTON BAKED BEANS WITH
SMOKED BACON AND ONION

PAPRIKA SPICED BUTTERED
SWEETCORN

WEDGE SALAD WITH BLUE CHEESE
DRESSING AND BACON CRUMB