

# BLACKWOOD BBQ PICNIC MENU



BLACKWOOD  
BBQ

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## CRAFT YOUR OWN PICNIC

### DELUXE PACKAGE

2 ENTREE SELECTIONS AND 2 SIDE SELECTIONS  
INCLUDES HOUSEMADE PICKLES AND BLACKWOOD BBQ SAUCES

Up to 100 Guests - \$12.99 per guest    Over 200 Guests - \$11.99 per guest  
Over 100 Guests - \$12.49 per guest

Add Fresh Seasonal Fruit Salad + Assorted Housemade Cookies - \$1 per guest

### PREMIER PACKAGE

3 ENTREE SELECTIONS AND 3 SIDE SELECTIONS  
INCLUDES HOUSEMADE PICKLES AND BLACKWOOD BBQ SAUCES

Up to 100 Guests - \$15.99 per guest    Over 200 Guests - \$14.99 per guest  
Over 100 Guests - \$15.49 per guest

Add Fresh Seasonal Fruit Salad + Assorted Housemade Cookies - \$1 per guest

### ENTREE SELECTIONS

- **1/3LB ANGUS BURGER**  
with fresh brioche bun, american cheese, ketchup, mustard, + housemade pickles
- **JUMBO ALL BEEF VIENNA HOT DOGS**  
with fresh buns, ketchup, mustard, and relish
- **OLD STYLE BEER BRATS**  
johnsonville brats poached in old style beer and butter; grilled on site and served with fresh buns, diced onion and yellow mustard
- **LIQUID GOLD CHICKEN BREASTS**  
boneless chicken breast; marinated in our liquid gold vinaigrette and grilled
- **ALABAMA CHICKEN BREASTS**  
boneless chicken breast; brined then grilled on site; finished with Blackwood's alabama white BBQ sauce

### SIDE SELECTIONS

- **BLACKWOOD CHOPPED SALAD**  
fresh cut romaine and cabbage with elote corn, chipotle roasted sweet potatoes, tuxedo beans, shaved carrots, cucumbers, cherry tomatoes, and honey cheddar cornbread croutons.
- **SIGNATURE APPLE COLESLAW**  
handcut green cabbage & carrots, red apple, red onion, cider vinegar, and mayo
- **SMOKEHOUSE BEANS**  
our signature recipe; with beef brisket, pulled pork, and sautéed onions and bell peppers; smoked over hickory and apple wood
- **3 CHEESE MAC**  
extra sharp white + yellow cheddar, aged gruyere, and a panko crust

### A LA CARTE

- **VEGETARIAN BLACK BEAN BURGERS, 6 EACH** **24.99**  
with fresh brioche bun, american cheese, ketchup, mustard, and our housemade pickles
- **AWARD WINNING RIBS, SLAB** **21.99 (Per Slab)**  
hand trimmed st louis spare ribs, rubbed then smoked up to 4 hours; finished with our competition rib glaze

- **BEEF BRISKET, CHOPPED OR SLICED**  
premium grade beef brisket; hand trimmed, rubbed and smoked up to 15 hours
- **PULLED CHICKEN**  
fresh, never frozen, all natural, hand trimmed, and brined overnight; smoked then pulled
- **PULLED PORK**  
mustard brined, hand rubbed hormone free pork shoulder; smoked for 14 hours then pulled
- **TEXAS LINKS**  
mikeska's all beef texas style sausage; smoked over hickory and apple

- **ELOTE CORN SALAD**  
inspired by the mexican street food classic; with sweet whole kernel corn, cilantro, and grated cheese
- **CHIPOTLE POTATO SALAD**  
with smoked spanish onions, fresh cilantro, white cheddar, and a creamy chipotle dressing
- **SWEET CORN ON THE COB**  
farm fresh steamed corn "cobettes", available May through October

- **VEGETARIAN PULLED BBQ JACKFRUIT, 3 LB. MINIMUM** **18.99 (Per LB.)**  
prepared vegan; rubbed with our signature bbq rub, smoked, and hand pulled; then tossed in our memphis style bbq sauce
- **GOURMET GRILLED LOCAL SWEET CORN STATION** **3 (Per Guest)**  
farm fresh sweet corn; grilled on site; dipped in sweet cream butter and accompanied by an assortment of seasoned salts and pepper

## ADDITIONAL PACKAGE OPTIONS

### ALL AMERICAN PICNIC MENU - (50 GUEST MINIMUM)

CHOICE OF TWO ENTREES FROM THE FOLLOWING  
1/3LB ANGUS BURGER, JUMBO ALL BEEF VIENNA HOT DOGS, GRILLED BBQ  
CHICKEN BREASTS, OLD STYLE BRATS, AND PULLED PORK

SIGNATURE APPLE COLESLAW + SMOKEHOUSE BEANS

\$10.99 Per Guest

### BLACKWOOD BBQ GOURMET PIG ROAST (50 GUEST MINIMUM)

LOCALLY SOURCED PIG, SEASONED WITH OUR SIGNATURE PORK RUB; SMOKED OVER  
HICKORY AND APPLE WOOD OVER NIGHT; FINISHED ON SITE AND CARVED TO ORDER

CHOICE OF TWO ADDITIONAL ENTREES AND THREE SIDE DISHES

Up to 100 Guests - \$19.99 per guest    Over 100 Guests - \$17.99 per guest

# BLACKWOOD BBQ PICNIC MENU



## ENTREE SELECTIONS CONTINUED

- **PIT SMOKED WHOLE HOG, 75LB AVERAGE WEIGHT - CALL FOR PRICE**

locally sourced pig, seasoned with our signature pork rub; smoked over hickory and apple wood over night; finished on site and carved to order. Pick up and Drop Off Service available for a DIY Pig Roast!

## ADDITIONAL SERVICES

- **ICE CREAM CARTS**
- **ENTERTAINMENT**
- **BAR SERVICE**
- **EQUIPMENT RENTALS (TENTS, TABLES, CHAIRS, LINENS, AND MORE)**

*All Blackwood BBQ Picnics include standard buffet tablescaping, wood chafers, serving pieces and utensils along with earth friendly compostable plates, napkins and plasticware.*



# TO ORDER, CALL 312-487-4815