



BBQ Menu

Select a casual BBQ menu that is custom made to please your crowd. Choose from the following three packages depending on your tastes and budgets and then build a menu from the meats and sides below.

Choose 2 meats, 2 sides, & assorted mini dessert platter

\$12.95

Plus Chef Tended Smoker Rate

Choose 2 meats, 3 sides, & assorted mini dessert platter

\$14.65

Plus Chef Tended Smoker Rate

Choose 3 meats, 3 sides, & assorted mini dessert platter

\$16.85

Plus Chef Tended Smoker Rate

TEXAS BEEF BRISKET

We use only USDA Choice fresh beef briskets. Seasoned with our special blend they spend up to twenty-four hours in the pit. Crusty on the outside - smoky, tender and delicious on the inside.

BONELESS PORK BUTT

A lean cut that we season and cook in the pit until it's smoky, tender and delicious. We smoke it slow and low for eight to twelve hours.

BONELESS TURKEY BREAST

Boneless, skinless, natural turkey breast seasoned with a special blend of seasonings. Cooked in the pit until golden brown, tender, juicy and delicious.

COUNTRY "POLISH" SAUSAGE

Natural casing pork sausage delicately seasoned with marjoram, black pepper and fresh garlic, then slowly cooked in the smoker.

TEXAS "HOT LINK" SAUSAGE

All beef sausage in a natural casing seasoned with salt, black pepper, red pepper and just a touch of fresh garlic.

HONEY GLAZED HAM

Delicious bone-in honey glazed ham that's fork tender and never salty. We smoke them 12 to 15 hours so they have great flavor.

BABY BACK RIBS

Tender, juicy and smoked clear to the bone! Seasoned with our special blend and then cooked in the pit using a slow burning hardwood fire. They're crusty on the outside and tender and juicy on the inside.

BONELESS "PRIME RIB" ROAST

Crusty on the outside but tender, pink and juicy on the inside.

**Ask about pricing on package meals for Prime Rib and Baby Back Ribs*



BBQ Menu

Side Dishes

PIT BAKED BEANS

Our very own recipe! We cook'em "in the pit" with plenty of brown sugar, fresh chopped onions, molasses and tasty bits of smoked meat.

HOME STYLE POTATO SALAD

Diced potatoes, dill pickle, onion and sweet red bell pepper blended in a rich tangy dressing. An old standby and still a favorite!

BAKED POTATO SALAD

When you want something a little different, this is it! Russet baking potatoes cooked in their skins, with smoky bits of bacon and chives blended in a rich sour cream dressing.

ANTIPASTA SALAD

A large bowl of crispy romaine lettuce covered with chunks of colby jack cheese, julienne slices of salami, artichokes and whole pepperocinis served with our signature LaFlora Italian Dressing on the side.

CELESTIAL PASTA SALAD

Multi colored rotini pasta, parmesan cheese, ripe olives, minced red onions, and tri-colored peppers in our Signature LaFlora Italian dressing.

MACARONI & CHEDDAR SALAD

Elbow macaroni blended with pickle, sweet red bell pepper and small cheddar cheese chunks in a creamy dressing rich with sour cream.

FRESH ROMAINE AND BABY GREENS

With sliced cucumbers, chopped carrots and cherry tomatoes served with our ranch, Italian and French dressings.

FRESH CHOPPED COUNTRY COLESLAW

Shredded fresh cabbage and carrots blended in a creamy old-fashioned slaw dressing.

CHILLED SEASONAL FRESH FRUIT

Fresh cut chunks of ripe juicy watermelon, cantaloupe and pineapple with strawberries and sweet red and green grapes.

Dessert

ASSORTED MINI DESSERT PLATTER INCLUDES:

Texas pecan pie, caramel apple cheesecake, country style carrot cake, & caramel apple granny