



## —Catering Menu—

Doc Watson's Smokehouse is a Central Texas Style Barbecue. The meat is rubbed with spices and smoked over indirect heat—No sauce, no forks needed! Our meats are cooked fresh everyday which can take between 6–18 hours depending on the item.

Contact us to make your next event a success!  
(48-72 HOURS NOTICE REQUIRED.)

444 North Weber Road  
Romeoville, IL  
815-524-3774

[DocWatsonsSmokehouse.com](http://DocWatsonsSmokehouse.com)

### SMOKED MEATS

	<u>1/2 Pan</u>	<u>Full Pan</u>
Beef Brisket (Sliced)	\$175	\$400
Burnt Ends	\$200	\$450
Baby Back Ribs	\$120	\$205
Pulled Pork	\$105	\$225
Pulled Chicken	\$80	\$190
Rib Tips	\$75	\$170
Smoked Chicken Wings	\$75	\$150
Smoked Turkey Breast	\$140	\$325

### SPECIALTY ITEMS

Smoked Salmon Filet	\$95
Whole Smoked Turkey Breast	\$105
Prime Rib	market
Smoked Sausage (5 lbs.)	\$60
Hot Links (5 lbs.)	\$55
Smoked Pork Chops	\$13 ea.
<i>minimum 10 with 1 week advance notice</i>	

### WHOLE HOG

125 Pounds	\$950
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### SIDES

	<u>1/2 Pan</u>	<u>Full Pan</u>
Creamy Coleslaw	\$40	\$80
Texas Potato Salad	\$60	\$125
Monster Beans	\$45	\$90
Mac & Cheese	\$75	\$160
Texas Green Beans	\$45	\$90
Mashed Potatoes	\$35	\$80
Beef Gravy	\$20	N/A
Mexican Street Corn	\$60	\$120
Brisket Chili	\$45	\$105
Homemade Peach Cobbler	\$45	\$95
Mixed Greens Salad	N/A	\$45
<i>tomatoes, cucumbers, pepperoncinis, kalamata olives</i>		
Brioche Mini Buns (dozen)	\$8	
Homemade Cornbread	\$1.45 ea.	

### CONDIMENTS

Sweet & Spicy Pickles	\$10/jar
Pickled Red Onions	\$6/jar
Sweet BBQ Sauce	\$10/jar
Spicy BBQ Sauce	\$10/jar

### EXTRAS

Heavy Duty Plastic Plates	\$7.50 (pack of 25)	Sternos 2 hour	\$2 ea.
Heavy Duty Plastic Forks	\$6.50 (pack of 25)	Setup	\$25
Heavy Duty Plastic Knives	\$6.50 (pack of 25)	Delivery Starting at	\$10
Wire Chaffing Rack with Aluminum Pan	\$10 ea.		

*\*\*All prices include tax and are subject to change.\*\**