

## MOBILE ESCAPEDE TRUCK

*Rent the Rogue BBQ food truck for your next event!*

*Rental is for a 2 hour period of time, and a minimum dollar amount must be met. Monday-Thursday minimum \$500, and Friday - Sunday minimum \$1000. The food truck needs 30 feet of space to park.*

## #ROGUESOHARD TRAILER

*Rent the porch trailer and smoker and get the full Rogue experience. Our trailer is a more interactive experience for your guests. The food is prepared in front of the guests while the delicious smoke saturates the air. Rental is for a 3 hour period of time, and a minimum dollar amount must be met. Monday-Thursday minimum \$800, and Friday - Sunday minimum \$1200. The food trailer needs 30 feet of space.*

## OPTIONS

- Ticketed - Each guest receives one ticket. Guests turn in ticket in exchange for a food item
- Pre-pay - Pre pay for guests and we will serve from the trailer
- Guests pay- Guest pay their way, as long as the minimum is met you owe nothing. If the minimum is not met host would pay the difference

## About

Rogue BBQ Pittsburgh is a family owned catering and mobile vendor established in 2012. Our team has over 30 years of combined restaurant and custom catering experience with the expertise to incorporate chef driven menu design into any event. To date our fleet is comprised of three tow behind reverse flow smokers, a porch trailer and a food truck. Rogue operates its home base out of Westwood Golf Club in West Mifflin and many of your favorite items are on their menu.

We here at Rogue BBQ believe ingredients matter. We use all natural Gerber chicken, grass fed beef and Berkshire pork because true quality starts at square one. Our goal is to use the freshest ingredients possible and when available, we source them locally. Our chefs take great pride in using the very best possible ingredients and techniques to take our food to a level unmatched in the Pittsburgh area.

## Fleet

**Tow Behind** — We have three tow behind smokers that can be transported to your event site.

**Porch Trailer** — The Porch trailer is a fourteen foot tow behind trailer that allows us at Rogue to interact with guests.

**Rogue Truck** — The Rogue truck is 25 feet of deliciousness. This allows us quick set up and tear down time.



# Truck Menu

## SMOKED WINGS

Smoked jumbo whole wings, with your choice of OG dust (sweet) and Fire'd up dust (spicy)

## BRISKET NACHOS

House fried tortilla chips, home made queso sauce, beef brisket, pico de gallo, sourcream, cilantro and a lime

## BRISKET SLIDERS

Slider buns topped with beef brisket, and home made BBQ sauce

## PULLED PORK TACOS

Flour tortillas, pulled pork, BBQ sauce, coleslaw and a lime

## SMOKED ST. LOUIS RIBS

Slow smoked ST. Louis Pork ribs, dry rubbed and brushed with BBQ

## BBQ SAMPLER

Can't pick a favorite, the BBQ sampler is the way to go

## MENUS ARE SUBJECT TO CHANGE BASED ON EVENTS

(sometimes we need to fit menus to the event, like kid friendly items)

## THE CATERER

### PACKAGES

Packages are priced per person, there are no splits or substitutions.

One meat \$16pp

One meat, two sides, sauce, and cornbread

Two meat \$19pp

Two meats, two sides, sauce and cornbread

Three meat \$21 pp

Three meats, two sides, sauce and cornbread

### SMOKED MEATS

St. Louis Ribs\*\*

Beef Brisket with Buns

Whole Chicken Wings

Pulled Pork with Buns

Half Chicken

Veggie Tacos

### SIDES

Corn on the Cob

Baked Mac N Cheese

Pasta Salad

Potato Salad

Garden Salad

Coleslaw

Baked Beans

\*\*Smoked ribs are additional cost to each package

### OPTIONS:

**Pickup**— place an order in advance and we'll make sure your order is fresh, hot and ready for you to pick up at the designated time

**Delivery**—Save yourself a trip and we will deliver directly to you. We'll even set it up! Minimum food orders for delivery \$250 and delivery fees begin at \$50

**Full Service**— We set up your food, and we will serve it with a smile! When we are done serving, we clean up the serving tables.

## WHOLE HOGS

Hard rolls, BBQ sauce, Fried Onions, Fresh Horseradish accompanies all hogs.

[Pick the perfect size](#)

Piggy (30-40 lbs) serves up to 30 guests

Small (50-60 lbs) serves up to 40 guests

Medium (70-80 lbs) serves up to 60 guests

Large (100-110 lbs) serves up to 90 guests

Extra Large (140-150lbs) serves up to 125 guests

[All hog orders will be charged \\$100 for a carving chef on site for up to 2 hours.](#)

## POLICIES

A 50% DEPOSIT AND COMPLETED ORDER FORM IS REQUIRED TO RESERVE YOUR DATE AND TIME. THE BALANCE IS DUE UPON DELIVERY. IN THE EVENT OF A CANCELLATION, ALL DEPOSITS ARE NONREFUNDABLE. A \$200.00 DEPOSIT IS REQUIRED AT THE TIME OF DELIVERY FOR EQUIPMENT THAT WE LEAVE IN YOUR POSSESSION. THIS DEPOSIT WILL BE REFUNDED WHEN ALL EQUIPMENT IS RETURNED THE FOLLOWING DAY. ALL PAYMENTS MADE BY CREDIT CARD ARE SUBJECT TO A 3% CONVENIENCE FEE.