

# Tin Hut BBQ

## Catering Menu

### Beef/Pork

**Steak Dinner Deluxe** - \$32.95 (per person)

Mesquite Smoked Ribeye Roast sliced into 3/4 inch steak portions seared on a flaming pit. Dinner includes choice of two (2) signature sides and a tossed garden Salad.

**Tin Hut's BBQ Dinner Plate** - \$21.95 (per person)

Tin Hut's Specialty plate includes your choice of three (3) smoked meats and two (2) signature sides, includes a tossed garden salad or Chef Salad

### Fish

**Northwest Catch** - \$32.95 (per person)

Dinner entrees include Smoked Salmon & Shrimp, includes grilled asparagus w/hollandaise sauce, wild rice or quinoa and tossed salad.

**Surf and Turf Plate** - \$26.95 (per person)

Jumbo Shrimp sauteed with honey sriracha seasoning, smoked w/applewood, finally kissed by the flame, with a 4 oz cut of top sirloin, includes a choice of 2 signature sides and a Caesar salad.

### Chicken

**The Eagles Pride** - \$22.95 (per person)

Smoked Chicken Breast, Applewood Smoked Turkey Breast, Garlic Mashed Potatoes w/turkey gravy, sauteed garlic green beans, tossed green salad

**Meats** - Brisket, Pulled Pork, Tri-Tip steak medallions, smoked chicken thighs or breast, smoked ribs, sausage wedges w/peppers & onions, turkey breast, Pork Chops, Pork Belly

**Signature Sides** - BBQ Beans, mac and cheese, hatch chili mac & cheese, green beans w/smoked bacon and caramelized onions, mashed potatoes w/brisket gravy, chipotle rice, Jasmine Rice pineapple coleslaw, potato or Hawaiian mac salad, cornbread