GOT A LOT OF MOUTHS TO FEED?

BLUE RIBBON BBQ CATERS! FOR SMALLER GATHERINGS, CHOOSE ONE OF THESE GREAT VALUES AVAILABLE IN OUR RESTAURANTS.

(1) Slab of Memphis Style Dry-Rubbed Ribs

(1) Barbecued or Jamaican Jerked Half Chicken

(1) Pint Pulled Pork, Burnt Ends (+\$1), Pulled

Chicken, Beef Brisket (+\$1) or Smoked Sausage.

Greensboro Brown Bag \$44.99

- (2) Pints Pulled Pork, Burnt Ends (+\$1), Pulled Chicken, Beef Brisket (+\$1) or Smoked Sausage.
- (1) Pint Baked Beans
- (1) Pint Cole Slaw
- (8) Sandwich Rolls (4) Pieces of Cornbread
- 1/2 Pint Homemade Pickles
- 1/2 Pints Sweet, Hot & Gold BBQ Sauces.
- (4) Self-Serve Drinks

EXTRAS

Cornbread		each
NC Vinegar, Sweet, Hot or Gold Sauce	\$5.99	pint
Homemade Pickles	\$2.49	pint
Pan Gravy	\$4.99	pint
Spicy Tomato Salsa	\$5.99	pint
Blue Ribbon Barbecue Rub	\$5.99	pint
Jamaican Jerk Rub	\$6.99	pint
T-Shirt, Hat or Apron	\$15.00	each

Feedbag for 4

(1) Pint Baked Beans

(1) Pint Cole Slaw

(4) Sandwich Rolls

(4) Pieces of Cornbread

1/2 Pint Homemade Pickles

1/2 Pints Sweet, Hot & Gold BBQ Sauces.

- Supper for 6
 - (1 1/2) Slabs of Memphis Style Dry-Rubbed Ribs (2) Barbecued or Jamaican Jerked Half Chicken
 - (2) Pints Pulled Pork, Burnt Ends (+\$1), Pulled Chicken, Beef Brisket (+\$1) or Smoked Sausage.
 - (1) Ouart Baked Beans
 - (1) Quart Cole Slaw
 - (6) Sandwich Rolls
 - (6) Pieces of Cornbread
 - 1/2 Pint Homemade Pickles
 - 1/2 Pints Sweet, Hot & Gold BBQ Sauces.

Inspired by the classic roadside barbecue joints that dot the American South, Blue Ribbon BBQ offers you the best of authentic Southern regional barbecue. All of our barbecue is cooked at low temperatures for long periods of time over oak & hickory hardwoods, producing moist, flavorful meats and the distinctive pink smoke ring which is a sign of real barbecue.



Blue Ribbon Barbecue, Inc. 45 Kenneth St Newton MA 02461



FOLLOW US ON FACEBOOK AND TWITTER





blueribbonbbq.com

BLUE RIBBON CATERS!

Whether you're feeding ten people or thousands, Blue Ribbon has you covered! Packages start at just \$8.99 per person and we offer in-store pickup, drop-off delivery and on-site service options. For complete details, visit our website or call (617) BIG-RIBS to speak with one of our catering specialists today.

BESTOF BOSTON

BEST OF BOSTON

BESTOF BOSTON

BESTOF **BOSTON** 2011



ARLINGTON

908 Massachusetts Avenue Arlington MA 02476 Tel: (781) 648-RIBS Fax: (781) 648-9100

West Newton

1375 Washington Street West Newton MA 02465 Tel: (617) 332-BLUE Fax: (617) 527-7427

Order Online: blueribbonbbq.com

SANDWICHES

SANDWICHES ARE SERVED WITH YOUR CHOICE OF TWO SIDES.

North Carolina Pulled Pork

Boneless pork shoulder, smoked for 14 hours until it falls apart, mixed with vinegarbased BBQ sauce like you would find in eastern North Carolina.

Texas Sliced Beef Brisket

\$9.49

Smoked for 14 hours until very tender, sliced across the grain and lightly sauced with sweet BBQ sauce.

Kansas City Burnt Ends

\$9.49

The leanest part of the brisket, smoked 14 hours until very tender, chopped and cooked slowly in a sweet tomato-based BBQ sauce until the meat in tender and falling apart.

Pulled Chicken

Dry-rubbed boneless chicken thighs smoked until falling apart, mixed with a little North Carolina Vinegar BBQ sauce.

Red Hot Smoked Sausage

A locally made, very spicy pork sausage, smoked at Blue Ribbon and topped with gold

Mr. Whitner's Smoked Turkey Breast

As seen on "Diners, Drive-Ins and Dives" with Guy Fieri! Served with lettuce, spicy mayo, crunchy cornbread crumbs and cranberry chutney.

Memphis Dry-Rubbed Ribs

\$8.49

Two full-size pork spareribs, rubbed with Blue Ribbon's own 15-spice blend, smoked for five hours until tender. Served on two slices of white bread.

Blue Ribbon Combo

\$8.99

Kansas City Burnt Ends and Red Hot Smoked Sausage topped with gold sauce.

Honey "Q" Turkey Breast

Served with lettuce, red onion, horseradish mayo and Hot Honey "Q" sauce.

Spicy Chicken Salad Roll-Up

\$8.49

Served with lettuce, tomato, shredded cabbage and cilantro in a giant flour tortilla.

Hot Open-Faced Turkey

\$10.99

Served with mashed potatoes, pan gravy, green beans, cornbread and cranberry chutney.

Hot Open-Faced Brisket

Beef Brisket served with mashed potatoes, pan gravy, green beans & cornbread

PLATTERS

PLATTERS ARE SERVED WITH YOUR CHOICE OF TWO SIDES AND CORNBREAD.

North Carolina Pulled Pork

Boneless pork shoulder, smoked for 14 hours until it falls apart, mixed with vinegarbased BBQ sauce like you would find in eastern North Carolina.

Texas Sliced Beef Brisket

\$12.99

Smoked for 14 hours until very tender, sliced across the grain and lightly sauced with sweet BBQ sauce.

Kansas City Burnt Ends

The leanest part of the brisket, smoked 14 hours until very tender, chopped and cooked slowly in a sweet tomato-based BBQ sauce until the meat in tender and falling apart.

Pulled Chicken

Dry-rubbed boneless chicken thighs smoked until falling apart, mixed with a little North Carolina Vinegar BBQ sauce.

Red Hot Smoked Sausage

\$11.99

A locally made, very spicy pork sausage, smoked at Blue Ribbon and topped with gold sauce.

Barbecued Half Chicken

Dry-rubbed with Blue Ribbon's own 15-spice blend and smoked until tender & juicy.

Jamaican Jerked Half Chicken

Dry-rubbed with our own spicy Jamaican Jerk rub and smoked until tender & juicy.

Memphis Dry-Rubbed Ribs $$14.99_{1/3 \text{ slab}} $16.99_{1/2 \text{ slab}}$ Full-size pork spareribs, rubbed with our own 15-spice blend, smoked for five hours until tender and the meat pulls from the bone. 1/3 slab is 3-4 ribs. 1/2 slab is 5-6 ribs.

Barbecue Duo Combo

Choose two meats: Pulled Pork, Pulled Chicken, Smoked Sausage, Beef Brisket (+\$1), Burnt Ends (+\$1), Barbecued Chicken, Jerked Chicken or Memphis Ribs.

Barbecue Trio Combo

\$17.99

Choose three meats: Pulled Pork, Pulled Chicken, Smoked Sausage, Beef Brisket (+\$1), Burnt Ends (+\$1), Barbecued Chicken, Jerked Chicken or Memphis Ribs.

Side Dishes

 $$2.49_{1/2 \text{ pint}}$ $$4.69_{\text{pint}}$

Collard Greens

Black-Eyed Corn

Cole Slaw Mashed Potatoes

Baked Beans

Rice & Beans

Dirty Rice Potato Salad

• Like us on Facebook to get daily specials or see chalkboards in stores. •

BULK MEAT

North Carolina Pulled Pork Texas Sliced Beef Brisket Kansas City Burnt Ends Pulled Chicken Red Hot Smoked Sausage Barbecued Chicken Jamaican Jerked Chicken Memphis Dry-Rubbed Ribs Choose Lone Bone (1 rib), 1/3 Slab (3-4 ribs),

1/2 Slab (5-6 ribs) or Full Slab (12 ribs).

 $\$6^{.99}$ _{½ pint} $\$12^{.99}$ _{pint} $\$24^{.99}$ \$\frac{99}{2} \text{pint} \ \$\frac{\$12}{9} \text{pint} \ \$\frac{\$24}{9} \text{quart} \ \$\frac{\$7.99}{2} \text{pint} \ \$\frac{\$13.99}{9} \text{pint} \ \$\frac{\$26.99}{9} \text{quart} \ \$\frac{\$6.99}{9} \text{pint} \ \$\frac{\$12.99}{9} \text{pint} \ \$\frac{\$24.99}{9} \text{quart} \ \$\frac{\$6.99}{2} \text{pint} \ \$\frac{\$12.99}{9} \text{pint} \ \$\frac{\$24.99}{9} \text{quart} \ \$\frac{\$41.00}{9} \text{pint} \ \$\f 9 ½ pint \$12.99 pint \$24.99 quart
9 1/2 Chicken \$14.99 Whole Chicken \$7.99_{1/2} Chicken \$14^{.99} Whole Chicken \$11^{.49} 1/3 Slab $$2^{.99}$ Lone Bone \$24^{.99}Full Slab \$14^{.99}1/2 Slab

SPECIALTIES

Large flour tortilla stuffed with rice & beans, cabbage, salsa, cilantro & sour cream. Add Pork (+\$1), Chicken (+\$1), Beef Brisket (+\$1.50) or Burnt Ends (+\$1.50).

Big Green Salad

Spring greens, tomatoes, cucumbers, carrots, red peppers and shredded cabbage. Served with cornbread and your choice of Caesar dressing or balsamic vinaigrette. Add Pulled Chicken (+\$1.60) or Spicy Chicken Salad (+\$1.60).

Side Dish Platter

\$6.99

Your choice of three side dishes. Served with cornbread.

Potlikker with Cornbread Ask and we'll tell you about it.

\$1.99

Homemade Pie

Choose Key Lime, Sweet Potato or what Boston Magazine says is "Boston's Ultimate

Pecan Pie. Served with whipped cream. Whole pie serves 8.

Homemade Dessert Bars Choose Chocolate Chip Brownie, Congo Bar or Dream Bar.

Homemade Fruit Cobbler Deliciously fresh cobbler baked with a biscuit topping. Assorted flavors daily.