

Order Online: blueribbonbbq.com

GOT A LOT OF MOUTHS TO FEED?

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

\$64.99

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

 4 Pint Homemade Pickles
- 1/2 Pints Sweet, Hot & Gold BBQ Sauces.
- (4) Self-Serve Drinks

EXTRAS

Cornbread

NC Vinegar, Sweet, Hot or Gold Sauce

Homemade Pickles

Pan Gravy

Spicy Tomato Salsa

Blue Ribbon Barbecue Rub

Jamaican Jerk Rub

T-Shirt, Hat or Apron

99¢ each

\$2.49 / pint

\$2.49 / pint

\$5.99 / pint

\$5.99 / pint

\$6.99 / pint

\$15.00 each

Feedbag for 4

- (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.
- (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

\$89.99

- (1 ½) 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) Quart 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.





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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.

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

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

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

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.

\$7.99 Blue Ribbon Combo

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

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

\$8.99 Hot Open-Faced Turkey

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.

\$12.99 Texas Sliced Beef Brisket

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.

\$12^{.99}_{1/3 slab} \$14^{.99}_{1/2 slab} Memphis Dry-Rubbed Ribs 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.

 $$16^{.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}}$

Baked Beans Black-Eyed Corn Cole Slaw Collard Greens Dirty Rice Mashed Potatoes Rice & Beans Potato Salad

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BULK MEAT

\$6.99 \(\frac{1}{2} \) pint \$11.99 \\
\$6.99 \(\frac{1}{2} \) pint \$12.99 \\
\$6.99 \(\frac{1}{2} \) pint \$24.99 \\
\$6.99 \(\frac{1}{2} \) pint \$12.99 \\
\$6.99 \(\frac{1}{2} \) pint \$24.99 \\
\$12.99 \\
pint \$22.99 \\
quart \$6.99 \(\frac{1}{2} \) pint \$22.99 \\
quart \$6.99 \(\frac{1}{2} \) pint \$11.99 \\
\$6.99 \(\frac{1}{2} \) pint \$12.99 \\
\$6.99 \(\frac{1}{2} \) pint \$12.99 \\
\$6.99 \(\frac{1}{2} \) Whole Chicken \$12.99 \\
\$6.99 \(\frac{1}{2} \) Whole Chicken \$12.99 \\
\$6.99 \(\frac{1}{2} \) Pint \$12.99 \\
\$6.90 \(\frac{1}{2} \) Pint \$12.90 \\
\$6.90 \(\frac{1} \) Pint \$12.90 \\
\$6.90 \(\frac{1}{2} \) Pint \$12.90 \\
\$6.90 North Carolina Pulled Pork Texas Sliced Beef Brisket Kansas City Burnt Ends Pulled Chicken Red Hot Smoked Sausage Barbecued Chicken \$6.99_{1/2} Chicken \$12.99 Whole Chicken Jamaican Jerked Chicken \$10^{.99} 1/3 Slab \$2^{.99}Lone Bone Memphis Dry-Rubbed Ribs \$23.99 Full Slab Choose Lone Bone (1 rib), 1/3 Slab (3-4 ribs), \$12^{.99}1/2 Slab 1/2 Slab (5-6 ribs) or Full Slab (12 ribs).

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

Barbecue Trio Combo

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).

\$6.99 Side Dish Platter Your choice of three side dishes. Served with cornbread.

\$1.99 Potlikker with Cornbread Ask and we'll tell you about it.

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.

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.