



## —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**

[www.docwatsonsmokehouse.com](http://www.docwatsonsmokehouse.com)

### SMOKED MEATS

	1/2 Pan	Full Pan
Beef Brisket	\$120	\$225
Baby Back Ribs	\$75	\$150
Hand Pulled Pork Butt	\$95	\$175
Smoked Chicken Quarters	N/A	\$110
Rib Tips	\$50	\$100
Smoked Chicken Wings	\$45	\$95
Smoked Turkey Breast	\$65	\$120

### SIDES

	1/2 Pan	Full Pan
Creamy Coleslaw	\$25	\$45
Texas Potato Salad	\$35	\$65
Monster Beans	\$35	\$65
Mac & Cheese	\$45	\$95
Au Gratin Potatoes	N/A	\$65
Mashed Sweet Potatoes	N/A	\$65
Mexican Street Corn	\$45	N/A
Portabella Mushrooms with Roasted Vegetables	\$45	\$75
Homemade Peach Cobbler	\$45	\$75
Garden Salad	\$25	\$45
<i>Dressings: Italian, Ranch, Blue Cheese, Raspberry Vinaigrette</i>		
Mini Buns (dozen)	\$8	
Homemade Cornbread	\$1.35 ea.	

### SPECIALTY ITEMS

Smoked Salmon Filet	\$95
Whole Brisket	\$145
Leg of Lamb	\$240
Prime Rib	\$375
Burnt Ends	\$24 per lb.
Smoked Sausage (10 lbs.)	\$95
Smoked Pork Chops	\$12 ea. (minimum 10)

### WHOLE HOG

150 Pounds	\$850
<i>Feeds Approximately 125 People</i>	
200 Pounds	\$1100
<i>Feeds Approximately 175 People</i>	

### CONDIMENTS

Sweet & Spicy Pickles	\$8
Pickled Red Onions	\$6
Sweet BBQ Sauce	\$10
Spicy BBQ Sauce	\$10

### EXTRAS

Heavy Duty Plastic Plates	\$7.50 (pack of 25)
Heavy Duty Plastic Forks	\$6.50 (pack of 25)
Heavy Duty Plastic Knives	\$6.50 (pack of 25)
Serving Spoons	\$1.25 ea.
Serving Tongs	\$1.25 ea.
Wire Chaffing Rack with aluminum pan	\$10 ea.
Sternos 2 hour	\$2 ea.
Setup	\$25
Delivery starting at	\$25

*\*\*All prices subject to change.\*\**

## DOC WATSON'S BUILD YOUR OWN BUFFET

Includes choice of 2 sides, salad with choice of 2 dressings, and BBQ sauce.

**Smoked Meats:** Beef Brisket, Pulled Pork Butt with mini buns, Chicken Leg Quarters, Baby Back Ribs

**Sides:** Creamy Coleslaw, Texas Potato Salad, Monster Beans, Mac & Cheese, Au Gratin Potatoes, Portabella Mushrooms with Roasted Vegetables, Vegetables, Roasted Sweet Potatoes, Smoked Sweet Potatoes

One Meat = **\$15** per person   Two Meats = **\$18** per person   Three Meats = **\$21** per person

