



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

DocWatsonsSmokehouse.com

SMOKED MEATS

	<u>1/2 Pan</u>	<u>Full Pan</u>
Beef Brisket Sliced	\$175	\$350
Burnt Ends	\$195	\$390
Baby Back Ribs	\$135	\$270
Pulled Pork	\$110	\$220
Pulled Chicken	\$80	\$160
Rib Tips	\$80	\$160
Smoked Turkey Breast	\$140	\$280
Smoked Chicken Wings	\$80	\$160

SPECIALTY ITEMS

Smoked Salmon Filet	\$95
Whole Smoked Turkey Breast	\$105
Prime Rib	market
Smoked Sausage (5 lbs.)	\$60
Hot Links (5 lbs.)	\$55
Smoked Pork Chops	\$13 ea.
<i>minimum 10 with 1 week advance notice</i>	

WHOLE HOG

125 Pounds	\$950
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SIDES

	<u>1/2 Pan</u>	<u>Full Pan</u>
Creamy Coleslaw	\$40	\$80
Texas Potato Salad	\$60	\$120
Monster Beans	\$45	\$90
Mac & Cheese	\$75	\$150
Texas Green Beans	\$45	\$90
Mashed Potatoes	\$40	\$80
Beef Gravy	\$25	\$50
Mexican Street Corn	\$60	\$120
Brisket Chili	\$65	\$130
Homemade Peach Cobbler	\$45	\$90
Homemade Cornbread	\$20	\$40
Mini Brioche Buns (1 Dozen)	\$10	
Mixed Greens Salad	N/A	\$45

CONDIMENTS

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

EXTRAS

Heavy Duty Plastic Plates	\$7.50 (pack of 25)	Sternos 2 hour	\$2 ea.
Heavy Duty Plastic Forks	\$6.50 (pack of 25)	Setup Starting at	\$35
Heavy Duty Plastic Knives	\$6.50 (pack of 25)	Delivery Starting at	\$10
Wire Chaffing Rack with Aluminum Pan	\$10 ea.		

All prices include tax and are subject to change.