

# TONY'S BBQ

Real BBQ is a talent that takes patience and an understanding of the slow process needed for a premium product. No matter your needs, Tony's BBQ will leave you and your guests with **BBQ to brag about!**

*All BBQ items from Tony's Market Catering are sent to you cold, in oven-ready pans making them simple to heat and serve fresh from your oven. If you prefer a hot buffet delivered, please call 303-662-9353 and request hot delivery service.*

## Tony's Own Baby Back Ribs

Cooked and sauced. Ready heat and enjoy!

- **\$22.45/rack** (min order 3 racks)
- Extra bottles of Tony's Sweet and Sassy Sauce \$5.99 ea.

## Shredded BBQ Beef or Turkey

A full pan of our house-made, slow cooked USDA Choice Beef Chuck or antibiotic free turkey shredded and smothered in our Tony's Bold and Smoky BBQ Sauce.

- 8 lbs Beef \$49.99 ea. • 8 lbs Turkey \$39.99 ea.
- Extra bottles of Tony's BBQ Sauce \$5.99 ea.

## Thin sliced BBQ Pork

We only use **pork rib eyes and pork sirloins** for the best flavor, slow cooked and shredded, then combined with our Sweet & Sassy BBQ Sauce. A house favorite!

- 8 lb Pan \$49.99 ea.
- Extra Bottles of Tony's Sweet and Sassy Sauce \$5.99 ea.

## Tri Tip Santa Maria

Tender Tri Tip marinated in ginger teriyaki, whiskey and fresh garlic then grilled.

## Carne Asada

Tender and juicy skirt steak marinated in garlic, olive oil, chili's and Latin spices, then grilled and cut into serving size strips.

## Mesquite BBQ Brisket

Aged brisket rubbed with Texas Style mesquite rub and slow grilled until perfectly tender. Thin sliced and topped with Tony's Private Bold & Smoky BBQ Sauce.

## Sweet Georgia Brisket

Braised brisket simmered with aromatics and wine to create a sweet and savory sauce. Topped with caramelized onions and roasted grape tomatoes.

## Pork Spareribs

Super meaty ribs with our Smoky Southern Rub and grilled slow to fall off the bone. Served with a thin coat of Tony's Sweet & Sassy BBQ sauce with plenty on the side to add as desired.

## St. Louis Ribs

Classic St. Louis cut rib serving only the meaty top part of rib with our custom Smoky Southern Rub and grilled. Ribs are served with Tony's Sweet & Sassy BBQ sauce on the side so guests can eat as is or add their own sauce.

## Beef and Chicken Kabobs

Marinated sirloin or chicken cubes combined with seasonal vegetables on a 12" skewer, grilled to perfection.

## Kansas City Style Grilled Chicken Breast

Antibiotic-free, air-chilled chicken brined with our Kansas City Hickory Rub grilled to juicy perfection. Lightly topped with Tony's Sweet & Sassy BBQ sauce with plenty served on the side for those who like it drenched.



# BBQ & GRILL SIDES

- Country Picnic Potato Salad** House-made mustard potato salad made with fresh pickles and celery for that extra special crunch.  
• 6 lb Pan \$35.00 ea.
- Tony's Famous Baked Beans** The BEST you will ever eat. House-made with slow cooked beans in a rich sauce. Flavored with bacon, our house-made pork sage sausage, crisp carrot, onion and celery bits for an unexpected delicious crunch. Heat and serve. They will be the hit of your party!  
• 6 lb Pan \$35.00 ea.
- House-made Coleslaw** Napa cabbage, red cabbage, shredded carrots and a creamy dressing, made on site.  
• 5 lb Pan \$20.00
- Tony's Pasta Salad** House-made with imported Italian pasta. Choose from the following varieties: Pasta Ala Cecca, Greek Pasta Salad with Feta , Italiano or Poppysseed with Manderian Orange.  
• 5 lb Pan \$35.00
- Tony's Macaroni Salad** Homestyle macaroni salad with seasoning salt, pepper, mustard and mayonnaise
- Macaroni & Cheese** Made from scratch and super cheesy!
- Buns and Rolls** Hotdog or Hamburger Buns • \$6.98/dozen  
Brat Buns • \$7.98/dozen  
Brioche Slider Buns • \$12.98/dozen
- Watermelon Platter** Sweet seedless watermelon cut in easy-to-eat wedges.
- Corn on the Cob** Colorado fresh ears of corn with garlic butter and seasonings. *Subject to seasonal availability.*
- Tossed Garden Salad** Romaine lettuce, cherry tomatoes, tri-colored julienne peppers, baby carrots, crisp cucumbers and sliced olives. Served with buttermilk ranch dressing.

