



Choose from our Roy-el, Classic, or Deluxe BBQ Options

Roy-el Buffet

Starting at \$11.75 per person

1 Entrees, 3 accompaniments, home style
applesauce, garlic bread & BBQ sauces

Classic Buffet

Starting at \$13.70 per person

2 Entrees, 3 accompaniments, home style
applesauce, garlic bread & BBQ sauces

Deluxe Buffet

Starting at \$17.35 per person

3 Entrees, 4 accompaniments, home style
applesauce, garlic bread & BBQ sauces

BBQ Entrées

Signature Grilled Chicken

Our marinated chicken grilled to perfection. Choose from boneless breast or assorted pieces.

Smoked Pulled Chicken

Our chicken is hardwood smoked for several hours. It is rubbed with a special BBQ seasoning before smoking.

Grilled Pork Steaks

One inch thick pork steaks seasoned and smoked to perfection.

Signature Tender Smoked Beef Brisket

One of our most requested items, slow smoked beef brisket sliced or chopped to make the perfect sandwich.

Applewood Smoked Pork Loin

Slow hardwood smoked pork loin topped with flame roasted fugi apples.

Smoked Pulled Pork

This succulent pork shoulder meat is naturally hickory smoked for six hours. After smoking, it's finished off with a clear Carolina-style sauce and lightly pulled.

Whole Hog Roast

Add \$395 to the event

Want the whole hog? We carve one on site. This will be considered one of your entree selections and it is a real crowd pleaser.

Marinated Grilled Turkey Breast

Try our new marinated boneless grilled turkey breast.

St Louis Style Ribs

smoked ribs sliced into two bones portions and smothered in BBQ sauce.

Add \$4.00 per person

Grilled Cowboy Steak

This 14 oz. bone-in Ribeye steak will satisfy any ranch hand.

Call for quote

Whole Pig Only

Whole smoked pigs from 80-140 pounds. Delivery charges apply.

\$8.95 per lb



BBQ Accompaniments

Rancher's Salad

Blend of romaine and iceberg lettuce, tomatoes, red onion and cucumbers. Served with a creamy ranch dressing mixed in.

Country Style Baked Beans

Baked beans with brown sugar, diced onions, BBQ sauce & smoked meats.

Grilled Baby Bakers

Baby whole potatoes grilled to perfection!

Potato Salad

Choose from our classic yellow or try our loaded backed potato salad.

Apple Wood Roasted Red Potatoes

Red potatoes wedged and seasoned with apple wood seasoning.

Cole Slaw

Choose from a creamy or vinegar-based slaw - a must have.

Potatoes Au Gratin

Sliced potatoes in a rich creamy cheese sauce. This is comfort food!

Apple Wood Roasted Red Potatoes

Red potatoes wedged and seasoned with apple wood seasoning.

Garlic Mashed Red Potatoes

Red potatoes cooked then mashed, skin on, with just a hint of garlic.

Potatoes Au Gratin

Sliced potatoes in a rich creamy cheese sauce. This is comfort food.

Homemade Kettle Chips

Freshly fried and lightly dusted with our Cajun seasoning make these the best chips.

Twice Baked Potato Casserole

Baked potatoes diced & folded into sour cream, cheddar cheese and bacon for a delicious casserole.

Flame Roasted Potato Medley

A tasty and colorful blend of bite size pieces of Idaho and sweet potatoes lightly seasoned and roasted to perfection.

Wild Rice Pilaf

Wild & long grain rice pilaf with toasted almonds.

Baby Glazed Carrots

Tender baby carrots in brown sugar glaze.

Buttered Sweet Corn

Whole kernel sweet corn in creamy butter sauce.

Corn on the Cob

Fresh corn when in season or 3" picnic cobette.

Green Beans with Bacon

Whole green beans with diced onions and bacon.

Sliced Watermelon Wedges

When in season and available this will complete your BBQ!

Relish Tray

An assortment of black & green olives, sweet & dill pickles, bread & butter and our pickled beets.



BBQ Grand Finale

Homemade Fruit Cobblers _____ \$28.00

Apple, peach & cherry to name a few.

Carrot Cake (14 Slices) _____ \$26.00

From an old family recipe - dark, fruity & moist.

Our Oven Fresh Assorted Dozen Cookies _____ \$12.00

Chocolate chip, oatmeal raisin, sugar & cranberry chocolate chip.

Freshly Baked Seasonal Pies (8 Slices) _____ \$16.00

Apple, cherry, and other seasonal favorites!

Half Sheet Cakes (50 Servings) _____ \$45.00

Call for available flavors.

Full Sheet Cakes _____ \$65.00
Call for available flavors.

Beverage & Coffee Services

Tea & Water Service _____ \$0.95 per person
Iced tea & iced water

Lemonade or Fruit Punch Add On _____ Add \$0.55 per person
Country Time lemonade or Fruit Punch

35 Cup Coffee Service _____ \$44.00
Classic regular roast, cups & condiments

60 Cup Coffee Service _____ \$72.00
Classic regular roast, cups & condiments

120 Cup Coffee Service _____ \$145.00
Classic regular roast, cups & condiments



Fancy Stuff

Upgrade Experience _____ \$1.25 per person
Clear, heavy duty dinner & salad plates and heavy duty clear plastic utensils

Deluxe Upgrade Experience _____ Call for Pricing
Real china & silverware packages

Ice Carvings _____ Starting at \$350
Request a beautiful ice sculpture to take your event to the next level

Terms of Service

- ✦ Whole smoked hog must have pulled pork as entree selection with minimum of 100 guests.
- ✦ Menu prices include disposable foam plates, plastic utensils & napkins.
- ✦ Meals are served buffet style including local delivery, setup & up to one hour of service.
- ✦ Additional charges apply for extended serve times or delayed serves over 30 minutes.
- ✦ Roy-el Catering provides real linen service for the buffet tables and beverage station.
- ✦ Above prices are based on a minimum of one hundred catered meals.
- ✦ For groups of 50-99 add \$1.00 per person.
- ✦ For groups 25-50 please add \$2.00 per person.
- ✓ For groups fewer than 25 please add \$3.00 per person.
- ✦ A 15% gratuity will be pre-added to your invoice for your convenience.
- ✦ Wedding cake cutting can be provided for \$75.00. This will include plates, forks & napkins.
- ✦ All prices are subject to change prior to a signed contract.

