

# Per Person

All BBQ Packages come with condiments, Rolls and chips & salsa.

Per Person

<b>Pulled Pork</b>	\$3.5
<b>Bbq Beef</b>	\$4
<b>Pulled Chicken</b>	\$3.5
<b>Sliced Brisket</b>	\$5
<b>St Louis Ribs</b>	\$5
<b>Cullman County Chicken</b>	\$4
<b>Smoked Hot Links Sausage</b>	\$4
<b>Wings</b>	\$4
<b>Cheeseburger Sliders</b>	\$3.5
<b>Taco Bar</b> <i>with Beef/ Chicken</i>	\$4
<b>Nacho Bar</b>	\$3
<b>Deluxe Nacho Bar</b> <i>with Beef/ Chicken</i>	\$4
<b>Crab Dip</b>	\$4
<b>Southwest Eggrolls</b>	\$4
<b>Fried Pickles</b>	\$3
<b>Chipolte Spinach &amp; Artichoke Dip</b> <i>with tortilla chips &amp; pita</i>	\$3.5

# Party Packages

All party packages come with chip & salsa, corn muffins, rolls and bbq sauce.

## Santa Fe

\$14.95 Per Person

Pull Pork  
Smoked Chicken  
BBQ Beef  
Cole Slaw  
BBQ Beans

## Picnic Platter

\$10.95 Per Person

Pulled Chicken  
Pulled Pork  
Garden Salad  
BBQ Beans  
Cole Slaw

## Cattle Drive

\$19.95 Per Person

Slice Beef Brisket  
Smoked Sausage Links  
St. Louis Cut Ribs  
Cole Slaw  
BBQ Beans  
Mac & Cheese

## Tailgate

\$18.95 Per Person

Smoked Buffalo Wings  
Smoked Sausage Links  
St Louis Cut Ribs  
BBQ Beans  
Fresh Guacamole  
Cole Slaw  
Nacho Dip

## "Pig" Out

\$16.95 Per Person

Pulled Pork  
Smoked Sausage  
St Louis Cut Ribs  
BBQ Beans  
Mac & Cheese  
Cole Slaw



# Catering Menu



Contact: Pam Talley at 443.417.7687  
or [Darkhorsecatering@gmail.com](mailto:Darkhorsecatering@gmail.com)

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

119 South Main Street • Bel Air, MD 21014

# Order by the Dozen

	Price/Dozen
<b>Queso Stix</b>	\$9.5
<b>Southwest Eggrolls</b>	\$23
<b>Wings</b>	\$9
<b>Chicken Tenders</b>	\$15
<b>Fried Haddock</b> <i>7oz Filets</i>	\$55
<b>Fried Shrimp</b> <i>16-20 Ct.</i>	\$19
<b>Chopped Brisket Sliders</b>	\$34
<b>Pork Sliders</b>	\$25
<b>Chicken Sliders</b>	\$25
<b>Cheese Burger Sliders</b>	\$24
<b>Fried Pickles</b>	\$8
<b>Corn Muffins</b>	\$11
<b>Smoked Hot Links Sausage</b>	\$30

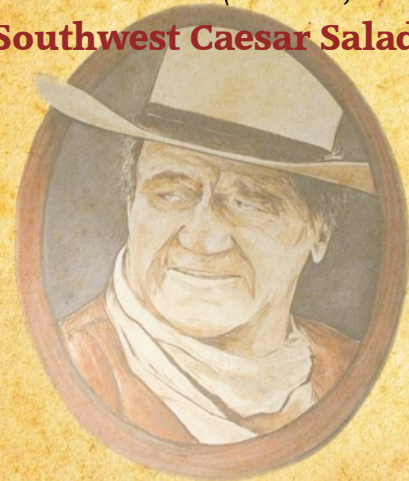
# BBQ by the Pound

*Served with buns and BBQ sauce.*

	Price
Every pound makes 4-5 sandwiches.	
<b>Pulled Pork</b>	\$12.5
<b>Beef Brisket</b>	\$13
<b>Chopped BBQ Beef</b>	\$12.5
<b>Pulled Chicken</b>	\$11

# Trays & Platters

	Size: Small	Large
	Serves: 15-25	35-65
<b>Veggie Tray</b> <i>(Seasonal Veggies)</i>	\$35	\$65
<b>Cheese Tray</b> <i>(Cheddar, Swiss &amp; Pepper-Jack)</i>	\$55	\$75
<b>Mexi Mac</b>	\$40	\$60
<b>Crab Dip</b> <i>with tortilla chips &amp; pita</i>	\$50	\$85
<b>Onion Pedals</b>	\$30	\$50
<b>Mac &amp; Cheese</b>	\$30	\$45
<b>St Louis Rib Platter</b>	\$60	\$120
<b>Cilantro Lime Rice</b>	\$20	\$35
<b>Chipolte Spinach &amp; Artichoke Dip</b> <i>with tortilla chips &amp; pita</i>	\$30	\$50
<b>Chorizo Dip</b> <i>with tortilla chips &amp; pita</i>	\$30	\$45
<b>Black Beans</b>	\$20	\$35
<b>BBQ Beans</b>	\$20	\$35
<b>Wings</b> <i>(Small 75 • Large 150)</i>	75/ \$58	150/ \$100
<b>House Salad</b> <i>(Choice of 2 dressings)</i>	\$20	\$35
<b>Southwest Caesar Salad</b>	\$25	\$40



# BBQ & Sides by the Quart

	Price
<b>Full Rack St. Louis Ribs</b> <i>(feeds 2-4 adults)</i>	\$20
<b>Whole Chickens</b> <i>(feeds 2-4 adults)</i>	\$15
<b>BBQ Beans</b> <i>(feeds 3-5 adults)</i>	\$7
<b>Black Beans</b> <i>(feeds 3-5 adults)</i>	\$7
<b>Green Beans</b> <i>(feeds 3-5 adults)</i>	\$7
<b>Broccoli &amp; Cauliflower</b> <i>(feeds 3-5 adults)</i>	\$7
<b>Broccoli</b> <i>(feeds 3-5 adults)</i>	\$8
<b>Cream Corn</b> <i>(feeds 3-5 adults)</i>	\$8
<b>Cilantro Lime Rice</b> <i>(feeds 3-5 adults)</i>	\$7
<b>Cole Slaw</b> <i>(feeds 3-5 adults)</i>	\$7
<b>Potato Salad</b> <i>(feeds 3-5 adults)</i>	\$7
<b>Mac &amp; Cheese</b> <i>(feeds 3-5 adults)</i>	\$8
<b>Chicken Salad</b> <i>(feeds 6-9 adults)</i>	\$16
<b>Pasta Salad</b>	\$7
<b>Bama Red BBQ Sauce</b> <i>(half-quart)</i>	\$6
<b>Charleston Gold BBQ Sauce</b> <i>(half-quart)</i>	\$6
<b>Classic Carolina</b> <i>(half-quart)</i>	\$6
<b>Rojo Salsa</b> <i>(half-quart)</i>	\$6