

Great for Company Events,  
Gatherings, Parties,  
Reunions, & More!



Call 315-878-7444 or email  
eat@riptidebbq.com for  
details or a quote!

## CATERING/GROUP ORDER OPTIONS

- We can provide rolls, tortillas, and/or taco shells.
- We recommend booking 1-2 weeks in advance.
- We are unable to provide full-service catering.
- Orders can be scheduled for pickup or delivery depending on your event's time, date, and location.
- We can provide warmers, utensils, bowls, plates, or other serving supplies for an additional fee.

### SLOW-SMOKED MEATS

#### SIGNATURE BRISKET

Certified Black Angus brisket seasoned with our own coastal spice blend and then slow smoked for 12+ hours until deliciously tender. Perfect on its own, in a rice bowl, or stacked as a sandwich.

#### ISLAND CARNE ASADA

Locally-sourced skirt steak marinated in our vibrant blend of fresh-squeezed citrus, jalapeños, garlic, and spices. Flash-grilled and seared to seal in flavor.

#### TAMED CARIBBEAN JERK CHICKEN

Tender chicken brined and marinated for 36 hours in our blend of Caribbean spices and fresh produce. Delivers subtle jerk flavor with a kiss of heat.

#### HANG TEN HAWAIIAN CHICKEN

Tender chicken basted and glazed throughout the smoke with our Hang Ten Surf Sauce, which is crafted with ten simple ingredients to deliver subtle tropical flavors.

#### CAROLINA PULLED PORK

Pork shoulder seasoned with two different layers of seasoning blends and slow-smoked for 14+ hours until pull-apart tender. Splashed with our coastal glaze for an added pop of flavor.

#### CAROLINA BABYBACK RIBS

Full racks of tender slow-smoked babyback pork ribs dusted with two of our seasoning blends and then glazed with our sweet and tangy Classic Inland sauce to deliver a tender and flavorful bite.

### IN-HOUSE CRAFT BBQ SAUCES

#### CLASSIC INLAND BBQ SAUCE

A blend of flavors popular in traditional BBQ joints. Delivers a slightly tangy and subtly sweet taste with no heat.

#### PINEAPPLE BOURBON BBQ SAUCE

Tangy, sweet, and subtly tropical, this flavorful sauce features pineapple, brown sugar, bourbon, and our blend of island spices.

#### CAROLINA HATCH VINEGAR SAUCE

Our twist on traditional Carolina sauces that blends flavors from each region with the mild sweet heat of red hatch chiles.

#### DRUNKEN REAPER BBQ SAUCE

We blend island flavors, spices, and Devil's Cut bourbon with the heat of Carolina Reaper peppers for a wicked dose of liquid fire.

#### HAWAIIAN TERIYAKI BBQ SAUCE

Traditional island flavors simmered with fresh ginger, pineapple, and tamari sauce to deliver a delicious Hawaiian taste experience.

### HOUSEMADE SIDES

#### HONEY CORNBREAD

Moist and golden with a tender crumb, our gluten-free cornbread is sweetened with a touch of pure cane sugar and honey for a savory and slightly sweet bite.

#### PINEAPPLE RICE

Fragrant long-grain rice infused with a blend of pineapple, fresh-squeezed lime juice, and our own blend of Caribbean spices. Perfect for crafting your own bowls or as a side dish.

#### CAROLINA PIT BEANS

Our twist on a southern coastal favorite made with two types of beans, fresh vegetables, soda pop, ol' fashioned molasses, and our own flavorful sauce.

#### CALYPSO BAKED BEANS

A trio of beans and three varieties of peppers smoked low and slow with our Inland BBQ sauce, brown sugar, and a blend of spices to deliver layer after layer of flavor.

#### MIXED GREENS 'N VINAIGRETTE

A fresh, crisp blend of mixed greens tossed with our housemade honey-lime vinaigrette dressing for a vibrant and flavorful side.

#### CARIBBEAN BLACK BEANS

Slow-simmered black beans melded with garlic, onions, peppers, pure cane sugar, and authentic Cuban spices for a rich and savory Caribbean flavor.

#### COASTAL COMFORT BAYOU CHILI

A soul-warming nod to the coast of Louisiana. Crafted with our Cajun spice blend, smoked ground beef, fire-roasted tomatoes, bean varieties, and the Bayou's traditional 'holy trinity' of veggies.

### ADD-INS & TOPPERS

#### CAROLINA APPLE SLAW

A refreshing blend of julienned apples and shredded cabbage tossed in our tangy honey-lime vinaigrette for a vibrant crunch.

#### PICKLED RED ONIONS

Crisp red onions delicately pickled in a tangy brine made with pure cane sugar and fresh-squeezed lime for a delicious burst of flavor.

#### PICO DE GALLO

A vibrant and flavorful blend including vine-ripened tomatoes, crisp onions, jalapeños, fresh-squeezed lime juice, and cilantro.

#### MANGO SALSA (seasonal item)

Bright & tangy blend of sweet diced mango, crisp red onions, fresh cilantro, jalapeños, and more to deliver a colorful pop of flavor.

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## CATERING/GROUP ORDER OPTIONS

Prices are subject to change based on market conditions, please contact us for a firm quote!

### SLOW-SMOKED MEATS

#### Signature Brisket

\$240 (serves 20-24 at approximately 1/3lb per person)

#### Island Carne Asada

\$180 (serves 20-24 at approximately 1/3lb per person)

#### Tamed Caribbean Jerk Chicken

\$120 (serves 20-24 at approximately 1/3lb per person)

#### Hang Ten Hawaiian Chicken

\$120 (serves 20-24 at approximately 1/3lb per person)

#### Carolina Pulled Pork

\$120 (serves 20-24 at approximately 1/3lb per person)

#### Carolina Babyback Ribs (price is per full rack)

\$28 (if 6 racks) / \$25 (if 12 racks) / \$22 (if 18 racks)

### HOUSEMADE SIDES

#### Honey Cornbread

\$40 (36 mini-loaves)

#### Pineapple Rice

\$25 (1/2 pan, serves 10-15) / \$40 (full pan, serves 20-30)

#### Carolina Pit Beans

\$45 (1/2 pan, serves 10-15) / \$80 (full pan, serves 20-30)

#### Calypso Baked Beans

\$45 (1/2 pan, serves 10-15) / \$80 (full pan, serves 20-30)

#### Mixed Greens 'n Vinaigrette

\$20 (1/2 pan, serves 10-15) / \$30 (full pan, serves 20-30)

#### Caribbean Black Beans

\$45 (1/2 pan, serves 10-15) / \$80 (full pan, serves 20-30)

#### Coastal Comfort Bayou Chili (Beef & Beans)

\$60 (1/2 pan, serves 10-15) / \$100 (full pan, serves 20-30)

### IN-HOUSE CRAFT BBQ SAUCES

#### Classic Inland BBQ Sauce

\$30 (sauce for 16-20) / \$50 (sauce for 35-40)

#### Pineapple Bourbon BBQ Sauce

\$30 (sauce for 16-20) / \$50 (sauce for 35-40)

#### Carolina Hatch Vinegar Sauce

\$30 (sauce for 16-20) / \$50 (sauce for 35-40)

#### Drunken Reaper BBQ Sauce

\$30 (sauce for 16-20) / \$50 (sauce for 35-40)

#### Hawaiian Teriyaki BBQ Sauce

\$30 (sauce for 16-20) / \$50 (sauce for 35-40)

### ADD-INS & TOPPERS

#### Carolina Apple Slaw

\$25 (quart - topper for 16-20) / \$40 (2 quarts)

#### Pickled Red Onions

\$25 (quart - topper for 16-20) / \$40 (2 quarts)

#### Pico de Gallo

\$30 (quart - topper for 16-20) / \$50 (2 quarts)

#### Mango Salsa (seasonal item)

\$30 (quart - topper for 16-20) / \$50 (2 quarts)

### NEED HELP PLANNING THE PERFECT MENU? JUST ASK!

All menu items are gluten free...including our rubs, marinades, sides, and sauces...even our Honey Cornbread. Please notify us of any food allergies or intolerances.

Prices cover more than just delicious food. Since everything is prepared fresh in-house, our prices also cover premium ingredients, supplies, containers, our team members, wood fuel, and the time involved!