

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 orders in half or full pans, containers, or individually packaged ready-meals.
- We can provide buns and/or slider rolls for 'wiches, rice for bowls, and/or tortillas and shells for tacos.
- We recommend booking 1-2 weeks in advance.
- We are unable to provide full-service catering. Orders can be scheduled for pickup or we can arrange delivery for a small fee depending on your event date and location.
- We can provide warmers, utensils, bowls, plates, or other serving supplies for an additional fee.

SLOW-SMOKE MEATS

SIGNATURE PRIME BRISKET

Prime beef brisket prepared with a nod to traditional Texas BBQ. Generously dusted with our coastal spice blend and then slow-smoked for 12+ hours until deliciously tender.

ISLAND CARNE ASADA

Locally-sourced skirt steak marinated in our vibrant blend of fresh-squeezed citrus, jalapeños, garlic, and spices.

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.

CUBAN MOJO CHICKEN

Tender chicken marinated in our authentic mojo blend of fresh-squeezed citrus, pressed garlic, fresh produce, and Caribbean spices. Slow smoked to bring out highlight vibrant tropical flavors.

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.

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 tropical flavor featuring pineapple, brown sugar, quality bourbon, and our blend of Caribbean spices.

DRUNKEN REAPER BBQ SAUCE

We blend island flavors and spices with the satisfying heat of Carolina Reaper peppers to deliver a wicked dose of liquid fire.

HAWAIIAN TERIYAKI BBQ SAUCE

Traditional island spices and flavors blended with pineapple and ginger for a 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.

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 'ouisiana. Crafted with our Cajun spice blend, smoked ground beef, fire-roasted tomatoes, bean varieties, and the Bayou's traditional 'holy trinity' of veggies.

HOUSE ADD-INS & TOPPERS

CAROLINA APPLE SLAW

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

PICKLED RED ONIONS

Crisp red onions thinly sliced and delicately pickled in a tangy brine containing pure cane sugar and a splash of fresh-squeezed lime for a pop of color and a delicious burst of flavor.

PICO DE GALLO

A vibrant blend of vine-ripened tomatoes, crisp onions, zesty lime juice, cilantro, and a touch of jalapeño for just the right amount of flavor with a subtle kiss of heat.

PINEAPPLE SALSA

A refreshingly sweet and slightly spicy blend of pineapple, peppers, red onion, fresh-squeezed lime juice, cilantro, and a touch of honey for a zesty island-inspired topper.

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SLOW-SMOKE MEATS

Signature Prime Brisket

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

Island Carne Asada

\$180 (serves 16-20 at approximately 1/3lb per person)

Tamed Caribbean Jerk Chicken

\$120 (serves 16-20) / \$180 (serves 25-30)

Cuban Mojo Chicken

\$120 (serves 16-20) / \$180 (serves 25-30)

Hang Ten Hawaiian Chicken

\$120 (serves 16-20) / \$180 (serves 25-30)

Carolina Pulled Pork

\$120 (serves 16-20 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 (GF)

\$20 (18 mini-loaves) / \$30 (36 mini-loaves)

Pineapple Rice

\$20 (1/2 pan, serves 10-15) / \$35 (full pan, serves 20-30)

Carolina Pit Beans

\$40 (1/2 pan, serves 10-15) / \$70 (full pan, serves 20-30)

Calypso Baked Beans

\$40 (1/2 pan, serves 10-15) / \$70 (full pan, serves 20-30)

Caribbean Black Beans

\$40 (1/2 pan, serves 10-15) / \$70 (full pan, serves 20-30)

Coastal Comfort Bayou Chili

\$50 (1/2 pan, serves 10-15) / \$80 (full pan, serves 20-30)

ADD-INS & TOPPERS

Carolina Apple Slaw

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

Pickled Red Onions

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

Pico de Gallo

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

Pineapple Salsa

\$30 (quart - topper for 16-20) / \$45 (2 quarts)

IN-HOUSE CRAFT BBQ SAUCES

Our housemade BBQ sauces are made in-house on the day of the event for maximum freshness and flavor.

Classic Inland BBQ Sauce

\$25 (sauce for 16-20) / \$45 (sauce for 35-40)

Pineapple Bourbon BBQ 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

\$25 (sauce for 16-20) / \$45 (sauce for 35-40)

BUN OPTIONS

Martin's 4" Potato Buns

\$6 (pack of 12)

Martin's Potato Slider Buns

\$6 (pack of 12)

\$300 MINIMUM ORDER REQUIRED

Need help planning the perfect menu? Just ask!

Prices cover more than just delicious food. Since everything is prepared fresh..it also covers our dedicated team members, the time involved, and all necessary supplies. Thank you for considering us for your event!