



Welcome to Lockstock BBQ!

Catering Menu

Due to fluctuations in meat prices consider these prices an estimate. Prices are per person, and can vary if more than one protein is ordered.

All protein selections come with two basic side and rolls, the price of the sides is included in the protein price structure

Meet the Meat

Perfect 10 Tri - Tip \$18.00

Recipient of a perfect score in our last competition our reverse seared tri-tip is by far our most popular. Smoked for 4 hours over hickory and pecan and, this whole blackened tri-tip sirloin pops with flavor and there's never a need for sauce. Presentation is a carving station at the end of the table

Baby Back Ribs \$16.00

Smoked over maple and cherry for 7 hours, these finger lickin ribs have it all, savory flavor with a perfect balance of sweet with a little bit of heat. A little meatier rib but smaller. Finished with our sweet and smoky BBQ sauce and High on the Hog finishing powder

Savory Spare Ribs \$16.00

The same flavor profile as the baby backs, a little less meat but more forgiving. Also finished with our sweet and smoky BBQ sauce and High on the Hog finishing powder

15-Hour Pulled Pork \$14.00

Dry rubbed with our High on the Hog rub, then smoked over hickory, cherry and pecan for 15 HOURS. 12 hours in we wrap in foil with brown sugar, butter, apple cider vinegar and a secret sauce. When tender it's pulled apart and reintroduced with it's own juices. We don't sauce our pork, we let the guests decide if they want to or not,

this makes the plate more versatile and appeals to all ages

Beef Brisket \$15.00

A staple at any BBQ joint! This central Texas style brisket is a simple salt and pepper rub, injected with our own beef injection to enhance flavor. Smoked for 16 hours, over oak until perfectly tender. Served with a bold beef BBQ sauce on the side. Have it by the plateful or in a sandwich

Cupcake Chicken \$10.00

A unique concept that yields tasty results. Bone in chicken thighs cut down, rubbed and stuffed into a cupcake tin. Smoked over cherry and apple wood and then dunked in our sweet and smoky bbq sauce. They come out juicy, and tender every time, I'd recommend two per person as they are small, almost perfect for an appetizer. Maximum allowed to order = 100

Sides

Smoked Chicken and Corn Macaroni Salad + \$2.00

Smoked chicken, sweet corn, shredded lettuce, and macaroni mixed together with a light but vibrant dressing.

Homemade Mac 'N Cheese + \$3.00

No orange powder here.,,, Whole milk, slow simmered with thyme, crushed garlic and pounds of Tillamook cheddar. Rich and creamy with a crispy cheddar cheese crust..

Sticky BBQ Bacon Baked Beans (Included)

Rich, gooey, salty and sweet. Made with the trimmings and au jus from our pulled pork and thick smoked bacon. These beans go great with any dish.

ColeSlaw (Included)

Nothing worse than a coleslaw that is flavorless and has just been drowned in mayonnaise. I went to South Carolina and sweet talked an old chef into giving me her recipe. This is light, crisp slaw has the perfect combination of sweet and tangy and is

a fantastic compliment to any dish, but especially inside our pulled pork sandwich.

Corn on the Cob + \$1.50

Smoked corn on the cob, then steamed with a butter sauce and topped with your choice of fresh grated parmesan or fresh cracked pepper and sea salt. (seasonal)

Smoked chorizo and potato hash + \$1.00

Spicy, salty and smokey! We dice potatoes and then toss them with a smoky chorizo sausage crumble.

Elote (Mexican Street Corn) + \$2.00

My wifes absolute favorite and now that we've mastered it, I've been convinced that it needs to be on the menu! If you've never had Mexican street corn, or "Elote" You're missing out. We put our spin on it but it's still the traditional dish that's making its way on menus all over the country. Smoked corn, removed from cob and then tossed in a mayo and sour cream dressing (trust us) then add, diced herbs, lime juice, parmesan cheese and then a mountain of crumbly mexican Cotija cheese. It doesn't sound like it should work, but it's so rich and amazing you'll want it at every BBQ

Kings Hawaiian roles (Included)

Perfect for sliders if you ordered the pork or brisket, but also great to clean up your plate with

Adding a second protein to the order doesn't mean we're doubling the price, we will cut a deal and it's typically about \$5 to \$7 more to add a second protein

We provide the food, sauces, the service and will clean up what we put out there, we do not provide any tables, plates, flatware, napkins or decorations. Please contact Ray Bustos for any further details and thank you again for considering us!