

FINE SMOKED MEATS A LA CARTE

SMOKE BABY BACK RIBS	\$23 rack
SMOKED FULL PORK SLAB RIBS	\$18.75 rack
SMOKED BEEF BRISKET	\$13.25 lb
SMOKED PULLED PORK	\$12.25 lb
SMOKED WHOLE TURKEY	\$5.25 lb
SMOKED SLICED TURKEY	\$12.25 lb
HANDMADE SMOKED SAUSAGE	\$7 lb
PULLED SMOKED CHICKEN	\$6 lb
COWBOY BAKED BEANS (1 QT)	\$20
PICKLED COLE SLAW (1 QT)	\$15
CREAMY COLE SLAW (1 QT)	\$15
SPICY CHEESY CORN BAKE (1 QT)	\$20
TOMATO BRUSHETTA SALAD (1 QT)	\$15

ORCHARD PIT FINE SMOKED MEATS GIFT BOX PACKAGES

PACKAGE 1 | THE TASTER #2

1/2 Rack Smoked Baby Back Ribs
 1 Lb Choice Angus Beef Brisket
 1 - 8oz. Orchard Pit Handcrafted BBQ Sauce
\$38

PACKAGE 2 | THE MEAT MASTER #2

Full Rack Smoked Baby Back Ribs
 2 Lb Choice Angus Beef Brisket
 2 Lb Pulled Pork
 1 Lb Smoked Sausage
 1 pt Orchard Pit Handcrafted BBQ Sauce
 1/3 Lb Andre's Chocolates
\$70

PACKAGE 3 | MEAT LOVERS

Full Rack Smoked Baby Back Ribs
 Full Rack of Beef Ribs
 2 Lbs Sliced Turkey
 3 Lbs Beef Brisket
 3 Lbs Pulled Pork
 3 Lbs Smoked Sausage
 2 pts Orchard Pit Handcrafted BBQ Sauce
 1 box of André's Chocolates
\$180

We can also custom create a box of your favorites. Just call us for a quote. Great for holiday and corporate gifts. Includes gift box, tag and optional wrapping. Add your own personal message.

Delivery available, ask for quote. Prices Subject to Change



Craig always makes the best ribs I've ever had, anywhere, hands down!

Dave Walker - Olathe, KS

We have been a loyal customer of Orchard Pit BBQ for over two years now. I've lived in Kansas City for over 25 years and am a huge fan of good BBQ. I've tried just about every sauce and BBQ joint in town so it's not easy to impress me. Craig, and Orchard Pit, offer up some of the most tender and fantastic tasting meat out there today. Whether it be the ribs, ham or brisket, every time we order BBQ from Craig, it's fantastic.

Don - Leawood, KS

*Shipping & handling charges are in addition to the prices listed.

At Orchard Pit BBQ company we only use Choice cuts of beef and pork in order to produce a great smoked product.

We take pride in taking the time to slowly smoke meats in select hardwoods to ensure the best quality and flavor. Our goal is to provide you with the finest gourmet quality KC BBQ.

Please join us in tasting KC's finest products and treasures for yourself or as a gift for a friend or colleague.

We strive for:

- Flavor and Depth in Sauces and Smoking
- Best Products and Choice Cuts of Meat
- Highest Quality Consistency and Service



We look forward to serving you

To learn more about us please contact

Craig Gerwick, C.W.C. | 913 515 3770

ORDER ONLINE AT
ORCHARDPITBBQ.COM

BBQ BUFFET

MENU 1 | \$12.25 per person

- Slow Smoked Sliced Beef Brisket
- Assorted Smoked Sausage
- Marinated Cole Slaw
- Homemade Mustard Potato Salad
- Cowboy Spicy Baked Beans
- Petit Rolls

MENU 2 | \$14.25 per person

- Slow Smoked Beef Brisket
- Slow Smoked Pulled Pork
- Creamy Cole Slaw
- Cold Bacon Potato Salad
- Cowboy Spicy Baked Beans
- Petit Rolls

MENU 3 | \$16.95 per person

- Slow Smoked Baby Back Ribs | Pork Slab Ribs
- Slow Smoked Beef Brisket
- Assorted Smoked Sausage
- Jalapeno Corn Casserole
- Cowboy Spicy Baked Beans
- Tossed Crisp Garden Salad
- Petit Rolls

All Menus Come with Orchard Pit BBQ Sauce.

YOU WANT IT WE SMOKE IT

Ask our Pit Master 2 weeks before your event and we will smoke any meat item to accommodate your needs! If you would like to have other options the chef will be more than happy to sit down with you to customize your menu.

Prices Subject to Change



*Kansas City's Purveyor of
Fine Smoked Meats*



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WWW.ORCHARDPITBBQ.COM

913 515 3770
craiggerwick@att.net

