

CHUCK WAGON BANQUETS

All Chuck Wagon Banquets include BBQ Sauce & Buns. Add Canned Soda & Bottle Water for \$1/person.
\$20 delivery fee for orders under \$100. Delivery limited to a 5 mile radius.

1

THE MAVERICK

Our Traditional BBQ Meal

Choose 2 Meats*:

Beef Brisket Prized Pulled Pork
Smoked Chicken

*Substitute St. Louis Ribs for an additional \$1/person.
*Substitute Baby Back Ribs for an additional \$1.50/person.

Choose 2 Sides:

BBQ Beans Southern Green Beans
Southern Slaw Macaroni & Cheese
Corn on the Cob

Chocolate Chip Cookies are included for dessert.

Pick-Up Delivery
\$8.99/person \$9.99/person

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THE SOUTHERN GENTLEMAN

Our BBQ Dinner with Premium Sides

Choose 2 Meats:

Beef Brisket Prized Pulled Pork
Smoked Chicken St. Louis Ribs*

*Substitute Baby Back Ribs for an additional \$1.00/person.

Choose Any 2 Sides:

Cornbread Salad BBQ Beans
Cilantro Potato Salad Southern Green Beans
Southern Slaw Corn on the Cob
Baked Cheese Grits

Choose 1 Premium Dessert:

Banana Dream Pudding Texas Sheet Cake
Chocolate Cream Trifle Crispy Creme Bread Pudding

Pick-Up Delivery
\$10.99/person \$11.99/person

For more information or questions on customizing your order, or Pick Up or Delivery details, call us at:

407.4RIVERS
474-8377

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THE RANGE BOSS

The Four Rivers Ultimate Feast

Choose 3 Meats:

Beef Brisket Prized Pulled Pork
Smoked Turkey Sliced Turkey
Smoked Chicken Smoked Sausage
Smoked Chicken Wings St. Louis Ribs*

*Substitute Baby Back Ribs for an additional \$1.00/person.

Choose Any 3 Sides:

Smoked Jalapeños Cornbread Salad
Pork Puffs Cilantro Potato Salad
BBQ Quesadillas Baked Cheese Grits

Choose 1 Premium Dessert:

Banana Dream Pudding Texas Sheet Cake
Chocolate Cream Trifle Crispy Creme Bread Pudding

Pick-Up Delivery
\$13.99/person \$14.99/person



4R SMOKEHOUSE SPECIALTIES

Please Inquire for Pricing.

Bone in Rib-Eye

Rubbed and smoked to rare then finished off on the grill to create a perfect fusion of smoke and grilled tastes.

Beef Short Ribs

Rubbed and smoked low and slow over hickory to create a thick black crust on the outside and succulent red smoke ring.

Smoked Leg of Lamb

A beautiful bone in leg of lamb studded with rosemary, garlic and basil. 10 - 12 pounds.

Whole Smoked Turkey

A whole turkey brined overnight and slow-smoked to juicy perfection.

Smoked Salmon

Hand-cut, cured, and wood-smoked, we prepare our salmon with a special sweet rub.

SIGNATURE ITEMS

Signature Beef Brisket

Fall-apart black angus brisket smoked for over 20 hours.

Prized Pulled Pork

Slow smoked southern-style pulled pork in secret recipe sauce.

BBQ Beans

Home made BBQ beans chock-full of smoked brisket, chopped pork, sweet onions and maple syrup to create a smoking flavor like no other.

Cornbread Salad

4R Signature dish that will stand out. Crumbled cornbread served with a sweet tomato dressing over chopped Romaine and topped with bacon.

Smok'n Stuffed Jalapeños

Jalapeños wrapped in bacon, stuffed with cheese and slow smoked.

4R Pork Puffs

Mini phyllo shells filled with pulled pork, cheese and 4R BBQ sauce.

BBQ Quesadillas

Stuffed with succulent pulled pork.



TRADITIONAL MEATS

☞ Signature Beef Brisket
☞ Prized Pulled Pork
BBQ Smoked Chicken
Sliced Turkey
Competition Style
St. Louis Pork Ribs
Slow-Smoked Sausage
Smoked Wings

TRADITIONAL SIDES

☞ BBQ Beans
☞ Macaroni & Cheese
☞ Southern Green Beans
☞ Southern Slaw
☞ Corn on the Cob
☞ Cornbread
☞ Toasted Garlic Buns

PREMIUM SIDES

☞ Cornbread Salad
☞ Cilantro Potato Salad
☞ Baked Cheese Grits
☞ Smoked Jalapeños
☞ Pork Puffs
☞ BBQ Quesadillas

PREMIUM DESSERTS

☞ Banana Dream Pudding
☞ Chocolate Cream Trifle
☞ Crispy Creme Bread Pudding
☞ Texas Sheet Cake

FOR THE YOUNG'NS

Choose 1:

Hot Dog
Corn Dog
Chicken Fingers

Choose 1 Side:

Applesauce
Carrot Sticks
Chips

\$3.50/child (12 and under)

☞ = Signature Item

AUTHENTIC HIGH QUALITY SMOKED MEATS & SAUCES

Barbecue With A Cause!