

TABLE SETTINGS

Standard Paper Plate, Knife, Fork, Salt, Pepper, Napkin	.70
Plastic Cup	.30¢
Plastic Table Cover Oblong	\$6.00
To-go Containers (Small)	.30¢
To-go Containers (Large)	.40¢
Serving Spoon - Disposable	\$2.00
Serving Tongs - Disposable	\$2.00

CONDIMENTS

Hickory Sweet Bbq Sauce	\$8.00
Hickory Spicy Bbq Sauce	\$8.00
Housemade Creamy Ranch	\$8.00
Housemade Fry Sauce	\$8.00
Spicy Honey Garlic	\$9.00
Housemade Bourbon Sauce	\$9.00
Raspberry Vinaigrette	\$9.00
Butter Ready Cubes	.15¢
Honey Bears	\$7.00
Honey Butter	\$9.00
Au Jus	\$9.00

**All Sauces Come in a Squeezable Pint Size Bottle.*



SPECIALIZING IN

- Weddings
- Christmas Parties
- Family Reunions
- Ward Parties
- Company Luncheons

*Take the stress out of your event.
We Cater Any Size!!*



THE
Hickory

Serving all Eastern Idaho,
From West Yellowstone to Pocatello



CATERING MENU

Call or Text:
 Nate: 208-589-3524
 James: 208-339-3911
 Email: thehickoryrexburg@gmail.com

MEATS

Pulled Pork	\$13.00/LB
Brisket	\$16.00/LB
Brisket Burnt Ends	\$17.00/LB
Hickory Smoked Ham	\$12.00/LB
Hickory Smoked Sausage	\$10.00/LB
Marinated Smoked Turkey	\$16.00/LB
Bbq Pulled Chicken	\$14.00/LB
Prime Rib Roast -smoked & Seasoned	\$25.00/LB
Prime Rib Steak Cut (12-14oz)	\$19.99
Prime Rib Shaved	\$27.00/LB
Baby Back Ribs (FULL RACK)	\$24.00/RACK
Baby Back Ribs (HALF RACK)	\$12.00/HALF
Baby Back Ribs (THIRD RACK)	\$8.00/THIRD

SANDWICHES PER PERSON

Original Pulled Pork Sandwich	\$5.50
Sweet Pulled Pork Sandwich	\$6.00
Brisket Burnt End Sandwich	\$7.00
Pulled Bbq Chicken Sandwich	\$6.00
Prime Rib French Dip	\$9.00
Marinated Smoked Turkey-bacon	\$8.00
Hickory Ham And Smoked Turkey	\$8.00

SMOKED MEAT DINNER PER PERSON

Pulled Pork (Per 6oz)	\$5.00
Sliced Brisket	\$6.00
Brisket Burnt End	\$6.50
Marinated Smoked Turkey	\$6.00
Hickory Smoked Ham	\$4.50
Smoked Pulled Chicken	\$5.50
Smoked Sausage	\$4.00
Shaved Prime Rib	\$9.00
12 Oz Prime Rib Steak	\$18.00
Baby Back Ribs (THIRD RACK)	\$8.00/THIRD
Baby Back Ribs (HALF RACK)	\$12.00/HALF
Baby Back Ribs (FULL RACK)	\$24.00/RACK

SIDES PER SERVING

REGULAR - \$2.50/PER PERSON

Mac & Cheese, Baked Beans, Corn, Green Beans, Baked Potato, Coleslaw

UPGRADED SIDES - \$3.00/PER PERSON

House Salad, Baker Babies, Mashed Potatoes w/ Gravy, Potato Salad.

PREMIUM - \$3.50/PER PERSON

Loaded Baked Potato, Canberry/Orange/Almond Salad

SUMMER SIDES - \$4.00/PER PERSON

Summer Fruit

BREADS * Minimum order of 20

Honey Cornbread	.80¢
Biscuit	.70¢
Dinner Roll	.80¢
Ciabatta Sandwich Bun	.95¢

DRINKS

Original Lemonade per person	\$1.20
Lemonade (Gallon)	\$7.00
Fruited Lemonade per person	\$1.40
Fruited Lemonade (Gallon)	\$8.00
Bottled Soda	\$2.50
Bottled Water	\$1.00
Lemonade To-Go Container (Gallon)	\$2.00

DESSERTS

Apple/Caramel/Pecan Crisp	\$30.00
½ PAN (14-16 ppl)	
Blueberry/Peach Crisp	\$30.00
½ PAN (14-16 ppl)	
Berry Cheesecake Pie	\$30.00
½ PAN (14-16 ppl)	
Original Brownie	\$2.50/each
Mint Frosted Brownie	\$3.00/each
Milk Choc. Frosted Brownie	\$3.00/each
Chewy Choc. Chip Cookie	\$2.00/each
High Cream Ice Cream/Gallon	\$10.00/gal
Texas Sheet Cake	\$40.00
FULL SHEET (20 ppl)	
Chocolate Cream Pie	\$4.50/slice
Lemon Meringue Pie	\$4.50/slice
Huckleberry NY Cheesecake	\$8.00/ Full slice
	\$4.00/ Half slice

CATERING SERVICES

CUSTOMER PICK UP - NO FEES DELIVERY ONLY

NO EQUIPMENT - NO SERVING STAFF

PRICE

\$0-500	45.00
\$500-1000	75.00
\$1000-1500	105.00
\$1500 ++	145.00

FULL SERVICE

**DELIVERY - SET-UP - EQUIPMENT RENTAL -
FOOD ROTATION - SERVING STAFF ON SITE -
CLEAN-UP**

PRICE

\$0-500	200.00
\$500-1000	400.00
\$1000-1500	600.00
\$1500 ++	800.00

*Serving Staff Members For 2
Hours Setup To Takedown

MILEAGE

\$1.50/MILE *Starts 5 miles from restaurant