Looking for something less backyard and more boardroom? Perhaps some ‘cue for cubicles? We can do that too! We have a range of options perfect for working lunches, team dinners, and everything in-between.

We’ll smoke it low & slow, pack it up for you, and have it all delivered ready to serve as you please.

All menu package pricing is exclusive of suggested gratuity, a 5% administrative charge, 10% Washington, DC sales tax, serviceware, staff, rentals, and transportation. Prices are subject to change.

Date & prices are guaranteed upon signing a contract. A deposit may be required. Balance due upon day of event.

A final guaranteed guest count is required 3 business days prior to the event. Parties will be charged by the number of guaranteed guests, plus any additional guests served.

EVENTS@HILLCOUNTRYWDC.COM
202.556.2044 | 410 7th STREET NW
**Menu Packages** 
Serves 10

**Family Meal**
Choice of 2 Meats, 2 Sides
Includes Cornbread & Ancho Honey Butter
$200

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**Texas Feast**
Choice of 3 Meats, 3 Sides
Includes Cornbread & Ancho Honey Butter
$250

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**'Cue 'Wich**
Choice of Brisket, Pork or Half & Half, 2 Sides
Choice of Fritos or Potato Chips &
Cool as a Cucumber Salad or Confetti Coleslaw
$150

*Meats are packaged separately and served with Martin’s Potato Buns to build your own sandwich.

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**Fixins** 
Serves 10

- Chips & Dips ($): Salsa $40
- Guacamole $80
- Queso $65
- Trio $70
- Smoky Chipotle Deviled Eggs ($): $40
- Chile Rubbed Chicken Wings $50
- Burnt Ends $50
- Pork Riblets $50
- Assorted Sausage Skewers $50
- Sliders $50:
  - Chopped Brisket, Pulled Pork, Pulled Chicken, Pork Belly, Hamburger or ‘Shrooms ($)

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**Entrees**
Serves 10

- Brisket (Moist & Lean) $70
- Market Chicken $65
- Pit-Smoked Turkey $55
- Pulled Pork $50
- Boneless Prime Rib $130
- Pork Spare Ribs $80
- Stuffed Poblanos ($): $80
- Assorted Sausages $70
- Kreuz Market Original & Jalapeño Cheese

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**Sides**
Serves 10

- Skillet Cornbread w. Ancho Honey Butter $25
- Campfire Baked Beans w. Burnt Ends $45
- Sweet Potato Bourbon Mash ($): $40
- Market Salad ($): $40
- Longhorn Cheddar Mac & Cheese ($): $45
- Confetti Coleslaw ($): $30
- Cool as a Cucumber Salad ($): $30
- Collard Greens w. Smoked Bacon $40

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**Bread**

- Martin’s Butter Bread (1 loaf) $5
- Saltines (1 sleeve) $2

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**DeSSERTS**
Serves 10

- Seasonal Cupcake $40
- Banana Pudding $40
- Seasonal Crisp $40
- Chocolate Chunk Cookie $30

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**About Us**

Hill Country Barbecue Market honors the barbecue and live music capital of Texas and takes its “cue” from the legendary meat-markets-turned-barbecue-joints of Central Texas with their distinctive, dry-rub style.

“Nothing compares to a jiggly slice of brisket, outlined with a pink smoke ring and a crusty bark of seasonings, rendered fat and sweet, heady wood smoke. Hill Country sets the standard for brisket in the D.C. market. Also, the spareribs deliver a lean Texas-style pepper burn to complement the toothsome pork perfumed with post-oak smoke.”

— The Washington Post

Meats benefitting from Hill Country’s low, slow method of cooking include bone-in short ribs, beef shoulder clod (for those who dig lean meat), brisket, pork loin, and pork spare ribs. If you’re feeling like sausage, note that it brings in two flavors from Kreuz Market in Lockhart, TX.

— Thrillist