DROP-OFF CATERING

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 9% administrative charge, 8.875% NY 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@HILLCOUNTRYNY.COM
646.380.5873 | 30 WEST 26TH STREET
**FAMILY MEAL**
Choice of 2 Meats, 2 Sides
Includes Cornbread & Ancho Honey Butter
$200

**TEXAS FEAST**
Choice of 3 Meats, 3 Sides
Includes Cornbread & Ancho Honey Butter
$250

**‘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.

**FIXINS** Serves 10
- Chips & Dips (v):
  - Salsa $40
  - Guacamole $80
  - Queso $65
  - Trio $70
- Smoky Chipotle Deviled Eggs (v) $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 (v)

**ENTRIES** Serves 10
- Brisket (Moist & Lean) $70
- Market Chicken $65
- Pit-Smoked Turkey $55
- Pulled Pork $50
- Boneless Prime Rib $130
- Pork Spare Ribs $80
- Assorted Sausages $70
  (Kreuz Market Original & Jalapeño) Cheese

**SIDES** Serves 10
- Skillet Cornbread w. Ancho Honey Butter $25
- Campfire Baked Beans w. Burnt Ends $45
- Sweet Potato Bourbon Mash (v) $40
- Market Salad (v) $40
- Longhorn Cheddar Mac & Cheese (v) $45
- Confetti Coleslaw (v) $30
- Cool as a Cucumber Salad (v) $30
- Collard Greens w. Smoked Bacon $40

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

**DESSERTS** Serves 10
- Seasonal Cupcake $40
- Banana Pudding $40
- Seasonal Crisp $40
- Chocolate Chunk Cookie $30

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**SET UP**
Heat Up Set: 1 rack, 2 sternos, 1 chaffing tin $20

**BEVERAGES**
- Bottles Water $2
- Assorted Canned Sodas $2
- Assorted Canned Beer (ask for offerings)
- Gallon of Lemonade or Tea (sweet or unsweet) $24

Seasonal options available | Vegetarian (v)

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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.

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Hill Country turns out the most doctrinaire Central Texas barbecue experience in NYC, and possibly anywhere outside of the Lone Star State. It is largely inspired by Kreuz Market in Lockhart, TX and the brisket is smoked over post oak, sold by the pound, and accordingly served upon butcher paper. Hill Country totally nails the flavor and texture of traditional Texas barbecue.

- **EATER**

The moist brisket, along with the beef and pork ribs that carry a similarly peppery, crunchy top layer, show Hill Country’s rotisserie barbecue pits at their finest.

- **THE NEW YORK TIMES**

Barbecue is a food tradition straight from the gods. So thank heaven for Hill Country, where I can get a serious fix of it without hopping on a plane for points south or west.”

- **EPICURIOUS**