



## HERE TO CATER TO YOU!

All catering orders come with 2 complimentary sauces. Choose from: House, Spicy, Mustard or Vinegar. Additional sauces are \$6/pint and \$12/quart.

Gallon of Sweet Tea \$5

Gallon of Unsweetened Tea \$5    Gallon of

Lemonade \$8

Reusable chaffing rack + 2 six-hour fuel  
cells \$10

10 lb. Bag of ice \$5

### Serving Size Break-Down

(Depending on portion size)

**Pounds** serve 3 people

**Pints** serve 2 - 3 people

**Quarts** serve 4 - 6 people

**Half-Pan Salads** serve 10 - 12 people

**Half-Pan Sides** serve 20 - 25 people

**Full-Pans Salads** serve 20 - 25 people

**Full-Pans Sides** serve 40 - 50 people

### THE MEATS

PULLED PORK.....\$16.95 PER LB.

SLICED CHICKEN BREAST.....\$16.95 PER LB.

SMOAKED TURKEY.....\$17.95 PER LB.

SMOAKED SALMON.....\$29.95 PER LB.

CHOPPED BRISKET.....\$18.95 PER LB.

ST. LOUIS RIBS.....\$27.95 PER RACK

SMOAKED CHICKEN WINGS.....\$16.95 PER DOZEN

SMOAKED SAUSAGE LINKS.....\$9.95 PER LINK

HOT DOGS & BUNS.....10/15/20/40 EACH FOR \$33/\$49/\$65/\$130

### SALADS & GRAINS

BBQ CAESAR SALAD.....\$55/ HALF-PAN, \$110/ FULL-PAN

SPINACH & KALE SALAD.....\$65/ HALF-PAN, \$130/ FULL-PAN

Q CHOPPED SALAD.....\$55/ HALF-PAN, \$110/ FULL-PAN

SOUTHWEST GRAIN BOWL.....\$65/ HALF-PAN, \$130/ FULL-PAN

GARDEN GRAIN BOWL.....\$65/ HALF-PAN, \$130/ FULL-PAN

SIMPLE SALAD.....\$20/ HALF-PAN, \$40/ FULL-PAN

### CLASSIC Q SIDES

PIT BEANS..... \$17/QUART, \$40/HALF-PAN & \$80 FULL-PAN

GERMAN COLE SLAW..... \$17/QUART, \$40/HALF-PAN & \$80 FULL-PAN

GARLIC POTATO SALAD..... \$17/QUART, \$40/HALF-PAN & \$80 FULL-PAN

GREEN BEANS..... \$17/QUART, \$40/HALF-PAN & \$80 FULL-PAN

MAC & CHEESE..... \$17/QUART, \$40/HALF-PAN & \$80 FULL-PAN

CHOPPED BRISKET CHILI..... \$17/QUART, \$40/HALF-PAN & \$80 FULL-PAN

BRUNSWICK STEW..... \$17/QUART, \$40/HALF-PAN & \$80 FULL-PAN

PIMENTO MAC & CHEESE..... \$27/QUART, \$60/HALF-PAN & \$120 FULL-PAN

### NEW HOLIDAY ITEMS

WHOLE SMOAKED TURKEY..... \$79.95 FEEDS APPROX. 12 - 14

SMOAKED FRENCH-CUT TURKEY BREAST..... \$69.95 FEEDS APPROX. 5 - 6

WHOLE SMOAKED BRISKET..... \$149.95 FEEDS APPROX. 12 - 14

SMOAKED BARREL-CUT PORK LOIN..... \$47.95 FEEDS APPROX. 12 - 14

GARLIC MASHED POTATOES..... \$40/HALF-PAN & \$80 FULL-PAN

BAKED SWEET POTATO MASH..... \$40/HALF-PAN & \$80 FULL-PAN

CORNBREAD MUFFIN STUFFING..... \$40/HALF-PAN & \$80 FULL-PAN

### EXTRAS

BUNS.....\$6 PER DOZEN

CORNBREAD MUFFINS.....\$5 PER DOZEN

PICKLES.....\$8/PINTS & \$12/QUART

BANANA OR CHOCOLATE PUDDING.....\$40/HALF-PAN & \$80 FULL-PAN

# YOU GOT OPTIONS:

All options include serving ware, eco-friendly utensils, plates and napkins!

## PICK-UP ORDERS

Call us and let us get an order ready before you come and pick it up from either of our locations. Orders for 12 or more people, or orders exceeding \$150, must have 48 hour notice.

## DELIVERY & SET-UP

\*All our deliveries are subject to driver availability and require a 24-48 hour notice with a \$100 minimum order.

Give us a table and we will take care of the rest, so you never have to leave your party. A \$25 delivery fee within 25 miles of our Restaurants or a \$35 fee for delivery and set-up.

## SET & SERVE

\* Please contact us for additional information regarding staff assisted events and chef attended carving station.

Includes set-up and server assisted buffet. All catering orders that include brisket will be chopped (sliced brisket available with the purchase of a chef attended carving station).



Here at **Loyal Q** we are dedicated to serving you with the freshest ingredients possible. We have a true passion for creating a one-of-a-kind experience for each and every Guest we serve, and we do that with a little help from our **smoakers**.

All our meats are **smoaked** in our beloved **smoakers** named **Harry** and **Lloyd**. These **smoakers** were handmade in Texas and run off burning wood only. We use Post Oak from Texas and Hickory wood from North Carolina.

### Why all the **Smoak**?

The 18th Century marked the first appearance of the "smoakhouse". These buildings for **smoaking** and curing meats were popping up in American backyards at the first of the century. We chose to stick with the traditional (yet unconventional) spelling of "**smoak**" to pay respect to the technique that started what we've since evolved in places like our restaurant today.



# CATERING MENU

**ALL CATERING ORDERS REQUIRE 48  
HOURS NOTICE**

**DIRECT CATERING LINE:  
(470) 366- 3221**

**CATERING@LOYALTYMARKET.COM**

**480 LOWER ROSWELL RD STE. 850  
MARIETTA, GA 30068**

**3655 OLD MILTON PARKWAY  
ALPHARETTA, GA 30005**

**www.LoyalQ.com**



@LoyalQBrew