

2026-27 Tailgate Menu

A la Carte

Chips & Dip

Corn Tortillas with Buffalo Chicken Dip **or**
Southwest Brisket Dip

Small \$25 Large \$40

Raw Veggie Display

Carrots, Celery, Cucumbers, Bell Peppers,
Tomatoes, Broccoli, Green Goddess & Ranch
Dressings

Small \$35 Large \$60

Chicken Wings / Tenders

1 Dozen \$18

25 Wings \$35

50 Wings \$65

Pasta Salad

Pint \$10

Quart \$15

Potato Salad

Pint \$8

Quart \$12

Mac & Cheese

Half Pan \$45

Full Pan \$70

St. Louis-Style Pork Ribs *(individually cut)*

Full Rack \$25

12 Sliders *(served in half pan)* \$60

*BBQ Grilled Chicken with Fried Onions

*Beef Burgers with American Cheese

*Pulled Pork BBQ with Slaw

*Beef Brisket with Slaw

Beef Brisket *(per lb.)* \$28

Pulled BBQ Pork or Chicken

Half Pan \$60

Full Pan \$110

Cookies or Brownies

1 Dozen \$20

Gallon Beverages *(cups included)*

Sweet or Unsweet Tea / Lemonade \$9

Tailgate Package

Pulled BBQ Pork or Chicken

Slider Buns

Eastern and Western Sauces

Hush Puppies

Coleslaw

Potato Salad

Mac & Cheese

10 people \$210

20 people \$380

Grazing Package

Choice of Sliders *(one selection)*

Choice of Wings or Tenders *(12 pieces)*

Pasta Salad

Choice of Dip *(Spinach or Buffalo)*

Raw Veggie Display

\$140

Packages include serving utensils, plates,
cutlery, napkins, and heating packages

*any substitutions may incur additional charges

Heating Package

\$14 *(per set)*

Disposable Chafing Pans and Sterno Fuel

*utensils, plates, napkins, and cutlery are \$2 per person

Orders must be placed at least 48 hours in advance

*prices do not include sales tax

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