

CASCADE BBQ EVENT CATERING MENU

LUNCH (30 person minimum)

Below includes cutlery/napkins/wet naps/paper plates. Add a Signature Side (Call for pricing)

Shasta Box Lunch - Shasta Sandwich (choose up to 2 proteins) with lettuce, tomato, onion, cheese, bbq sauce and comes with chips and fruit. **\$19/box** Add a side salad for \$5.

Sisters Box Salad - Choose a salad, dressing and protein. Comes with locally sourced slider rolls. **\$19/box**

BYO Glacier Peak Smoked Deli Platter - Smoked cold cuts (tri-tip/turkey/pork loin) sliced cheese (provolone/cheddar/american/swiss) and toppings (lettuce/tomato/onion/pickles) platter. Comes with chips, your choice of salad, pub rolls and condiment station (mayo/mustard/bbq sauce). **\$23/ person**

BYO Broken Top Nacho/Taco Bar - Choose your protein(s) and comes with grilled corn tortillas (2 tacos/person), smoked beans, lettuce, cheese, pico de gallo, bbq sauce, tortilla chips. **\$20/person.**

BYO 3 Fingered Jack Slider Bar - Choose your protein(s) and side(s) and comes with locally sourced slider rolls, platter of lettuce, tomatoes, onions and pickles, coleslaw, chips, bbq sauce and bowl of salad. **\$23/person.**

Not seeing what your are looking for? Contact us and we will be happy to customize your order to the best of our ability

Proteins: West Coast Brisket / *Tri-Tip / Tri-Tip Burnt Ends / Pulled Pork / Pulled Chicken / Pulled Rib Meat / Hot Links / Portobello / Jackfruit

Signature Sides: Mac n Cheese / Smoked Beans / Cucumber Salad / Potato Salad / Pasta Salad / Coleslaw / Cucumber Salad / Texas Toast / Cornbread Pudding

Dressings: Balsamic / Ranch / BBQ Ranch / Honey Mustard / Blue Cheese

Service Charge and 18% gratuity applied to each order

CASCADE BBQ EVENT CATERING

DINNER (30 person minimum)

Starters

Bacon Wrapped Smoked Jalapeno Poppers
Chicken Caesar Salad Pinwheels
"Meat Candy" Pork Belly Burnt Ends
Smoked Wings
Smoked Fish Dip
Smoked Shrimp Cocktail

Salads

(Dressing Choices- ranch, bbq ranch, balsamic, honey mustard, blue cheese)

Mixed Green- Medley of mixed greens with carrots, onions, tomatoes, cucumbers and croutons

Caesar- Chopped romaine lettuce, shredded parmesan cheese, croutons and caesar dressing

Signature Sides

Aaron's Mac n Cheese (Add burnt ends plus \$65)
Smoked Beans (Add burnt Ends plus \$65)
Hoogen's Potato Salad
Cornbread Pudding
Ashley's Rainbow Pasta Salad
Karen's Cucumber Salad
Coleslaw
Texas Toast
Roasted Vegetables

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Smoke Pit Proteins

St Louis Cut Pork Ribs

*Smoked Tri-Tip

Woodfire Pulled Chicken

*Smoked Pork Loin (Premium)

*Smoked Salmon (Premium)

Smoked West Coast Brisket

Smoked Pulled Pork

Smoked Chicken Thighs

*Smoked Prime Rib (Premium)

Portobello Mushrooms / Jackfruit

Desserts

Double Chocolate Fudge Brownies

Lemon Bars

Banana Pudding

Dirt Chocolate Pudding

Candy Bar Cake

Dinner Catering Packages (Minimum 50 people)

Packages include slider rolls, paper plates/cutlery pack/napkins/wet naps/bbq sauce

Can add a starter/salad/signature side/dessert.

Mt Bachelor- 1 Starter / 1 Salad / 1 Signature Side / 1 Protein

\$28/person (Premium protein add \$6/person)

Mt Hood- 1 Starter / 1 Salad / 2 Signature Sides / 2 Proteins

\$33/person (Premium protein add \$6/person)

Mt Rainier- 1 Starter / 1 Salad / 3 Signature Sides / 3 Proteins

\$38/person (Premium protein add \$6/person)

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Cascade BBQ Event Catering

Cascade BBQ, established in 2015 and went public in 2018, is a family owned business located in Corvallis, OR, the heart of the Willamette Valley. Cascade BBQ is true PNW BBQ by using locally sourced applewood which provides a sweet and light smoke flavor that allows the natural flavor of the meat to stand out. Combined that with the love and beauty of the cascade mountain range we have the perfect inspiration for how we smoke everyday. Slow and low and consistent. can provide full drink service, elevated service with linens, plating and silverware. Catering services include delivery drop off, set up & breakdown, attendance, on site smoking available. **Service Charges TBD based on each catering event.** Under minimum charge \$25/person under.

Looking for a space to hold your event? Utilize our dining room and/or outdoor area (minimum of 50 people) for either lunch or dinner.

Call 541.829.2009 or email us at cascadebbqeventcatering@gmail.com to get your next event smokin!