



CATERING

Minimum of ten people

Drinks not included

16% Gratuity added for onsite service

Pickup/Drop-off service available

Full Service at your location available

WHEN SHOULD YOU BOOK YOUR EVENT?

For Full Service and Drop Off with Servers we book up to a year in advance. If you have a date in mind, give us a call.

For Pick-up or Delivery, booking 3-4 days before your event is appreciated, but — the more notice we have — the better!

SAME DAY/LAST MINUTE ORDERS

Because of the nature of BBQ (low and slow) we cannot always take last minute orders, but please do give us a call — we always try to accommodate your needs!

CHANGES TO AN ORDER

We are happy to take any changes during office hours with at least 48 hours notice.

FULL SERVICE AT YOUR LOCATION

We will bring it in, set it up, serve it out and break it down! Let us know what you need and we can work it out.

Minimum of 50 people

\$35.00 per hour per server

Two hour minimum

Ask us about our ability to make certain dishes veggie/vegan friendly



*Hickory Smoked
BBQ*

*Unique Sammiches
Housemade Pastrami
Snackatizers
Vegetarian*

1634 BAILEY AVENUE BUFFALO, NY

(716)883-7383 PRIVATE PARTIES/DROP OFF SERVICE

SNACKATIZERS

Smoked Bourbon Surfer BBQ Chicken Wings *per dozen*

Rubbed and smoked then dry fried in our Bourbon Surfer BBQ Sauce

Smoked Jalapeño Casino's *per dozen*

Half Jalapeño smoked with marinated water chestnut, cream cheese and bacon

Macky's Grand Champion J.D. Chili *per quart or crock*

Slow simmered beef and red bean chili with cheddar jack

Essex St. Nachos *min 10 ppl*

Baked with cheddar jack cheese, your choice of chili or black beans, topped with Pico de Gallo, house made salsa verde and sour cream

Veggie/Hummus Platter *min 10 ppl*

Roasted garlic, red pepper and basil hummus roasted Mediterranean vegetables and warm pita

Fruit & Cheese Platter *min 10 ppl*

A beautifully designed assortment of seasonal fruits and cheeses with a variety of crackers

Crudité Platter *min 10 ppl*

Our crudité platters are colorfully arranged with the best seasonal vegetables and our own Roasted Garlic Cilantro dip



MEATS

Choose from BBQ Specialties by the pound:
1 pound makes 6-8 sliders

Texas Style Smoked Brisket

BBQ Pulled Pork or Pulled Chicken

Smoked BBQ Ribs

Vegan BBQ (Smoked Spaghetti Squash)

SIDES

Orders by 1/2 pan or full pan or per qt

Cornbread

BBQ Baked Beans

Coleslaw

MacDaddy mac-n-cheese

Vegan Baked Beans

Salad of Field Greens, Tomato & Onions

Pub Fries - Smoked Potatoes

MINIS

Choose Specialty Bite Size Sammiches by the dozen

Essex Weck

House smoked beef brisket served with smokey au ju

P.L.T.

Crisped Pastrami, lettuce, tomato and chipotle mayo on sourdough

The Nickel City Reuben

House made Pastrami, kraut, and Swiss cheese

Vegetarian Reuben

Crispy tofu, slaw, chipotle mayo & swiss

Vegan Club

Crispy tofu, lettuce, tomato, smoked coconut, Vegan chipotle mayo



All smoked items slow hickory smoked!
Housemade Pastrami and Corned Beef