

# BBQ CLASSICS

Smoked Pulled Pork  
Texas Beef Brisket  
Smokehouse Chicken  
Smoked Italian & Hot Sausage

Choose one meat  
\$12.95 per guest  
Choose two meats  
\$13.95 per guest  
Choose three meats  
\$14.95 per guest

## ADD

St. Louis Style Ribs \$3.00/guest  
Baby Back Ribs \$3.25/guest  
Smoked Salmon Filet \$2.00/guest  
Smoked Prime Rib \$3.00/guest

Served with two BBQ Sauces and  
your choice of three sides.

Rolls are available for \$2.50/dz.  
Minimum 10 guests.

Ask us about our special event  
services!

## HOT SIDES

- Brown Sugar & Honey Baked Beans
- Red Skinned Parsley Potatoes
- German Potato Salad
- Mac N' Cheese
- Baked Corn

## COLD SIDES

- Nana's Creamed Cucumbers • Dutch Potato Salad • Marinated Mushrooms, Tomatoes & Onions • Tangy Coleslaw
- Italian Pasta Salad • Joann's Macaroni Salad • Fruit Salad • Broccoli Salad •

## SWEETS

Each dessert serves 8-10 people.

Strawberry Shortcake Trifle  
German Chocolate Cake  
Triple Chocolate Cake  
Banana Peanut Butter Cake  
Black Forrest Cake  
Tiramisu  
Boston Cream Pie  
Peanut Butter Pie  
Peanut Butter Cheesecake  
Turtle Cheesecake  
Chocolate Chip Cheesecake  
New York Style Cheesecake

Desserts cost \$25 each.

Call us for special requests!



## DRINKS

Sweet Tea, Assorted Sodas,  
Coffee, and bottled water.  
add \$1.00 per person.



## A la CARTE MENU

### Texas Style Beef Brisket

\$6.50/#

### Smoked Pulled Pork

\$6.00/#

### Smoked Chicken

\$6.50/#

### Chicken Quarters

\$4.00/#

### St. Louis Ribs

\$16.00/rack

### Baby Back Ribs

\$18.00/rack

### Horner's Corner BBQ

### Specialty Sauces

\$10.00/12 oz.

## Horner's Corner BBQ SAUCES

### Texas Style

A spicy HOT sauce with a subtle twangy  
BBQ finish.

### Kansas City Style

A traditional sweet and sassy sauce.

### Memphis Style

Smoky and sweet with a little "kick".

### North Carolina Style

A vinegar based sauce with a  
sweet twist.

### Kentucky Bourbon Sauce

Caramelized onions and bell peppers  
season this sweet bourbon sauce.

### Gator Sauce

A mustard based vinegar sauce  
with a spicy sweet finish.

### Classic Mustard Sauce

Tangy mustard teamed with sweet brown  
sugar and spices to give it a "kick".

Here is a list of our "FAMOUS" sauces,  
but we offer so many more, check out  
our website for ALL of your sauce  
choices!



WWW.HORNERSCORNERBBQ.COM

717.576.4291