

FAMILY STYLE PARTY MENU

Smokin' since 1991

HOME OF GOOD TIMES AND GREAT FOOD

FEED THE CREW WITH COMPLETE MEALS

Piglet Meal \$37⁹⁵

Feeds 4-6

- 1 lb. pork
- 1 lb. chicken
- 1 pt. baked beans
- 1 pt. coleslaw
- 6 pieces of cornbread
- 6 4" buns

Bone in Chicken and Sliced Beef Brisket \$48⁰⁰

Feeds 3-4

- 1 1/2 lb. brisket
- 2 half chickens
- 2 sides
- 4 pieces of cornbread

Deluxe Rib and Smoked Meat Meal \$57⁹⁵

Feeds 3-4

- 1 1/2 slabs of ribs
- 1 lb. pulled pork or chicken
- 2 sides
- 6 pieces of cornbread
- 6 4" buns

Ribs and Wings Meal \$65⁹⁵

Feeds 3-4

- 1 1/2 slabs of ribs
- 25 wings with choice of sauce
- 2 sides
- 4 pieces of cornbread (includes Bleu Cheese and celery)

MEATS FROM THE SMOKER

1 lb. feeds 3-4 | Half rack feeds 1-2
Full rack feeds 2-3

St. Louis/Baby Back Ribs \$17⁹⁵ full rack \$13⁹⁵ half rack

Rubbed, smoked and sauced

Pulled Pork \$10⁹⁵ lb.

Smoked and marinated in our signature BBQ sauce

Pulled Chicken \$9⁹⁵ lb.

Smoked and marinated in our signature BBQ sauce

Brisket \$12⁹⁵ lb.

Smoked and rubbed, and sliced to order

Half Chicken \$9⁹⁵ lb.

Smoked and rubbed, then sauced

Wings \$39⁹⁵ per 50 \$75⁰⁰ per 100

Smoked and fried crispy

4" Italian Buns \$5⁵⁰ per dozen

Baked fresh daily at Audinno's

MADE FROM SCRATCH SIDES

1 lb. feeds 3-4 | 1 pint feeds 3-4 | 1 quart feeds 7-8
1 quart of chili, gumbo or soup feeds 3-4

Mac 'n Cheese \$5²⁵ lb.

with 3 cheeses

Mashed Potatoes \$5²⁵ lb.

with cream cheese

Homemade Pork Gravy \$2⁹⁵ pt. \$5⁹⁵ qt.

Sweet Potatoes \$5²⁵ lb.

creamy and whipped

3 Bean Baked Beans \$3⁷⁵ pt. \$6⁹⁵ qt.

with bacon and onions

Fancy Green Beans \$8⁹⁵ lb.

sautéed and a little sweet

Coleslaw \$3⁷⁵ pt. \$6⁹⁵ qt.

fresh creamy and sweet

Cornbread 65¢ ea. \$3⁹⁵ 6 pc. \$14⁹⁵ 24 pc.

Garden Salad \$15⁹⁵

with vegetables and up to 2 dressings

Half pan, feeds 10-12

\$30⁹⁵

Full pan, feeds 20-25

Soup of the Day \$8⁹⁵ qt.

Texas Chili \$12⁹⁵ pt.

no bean chili with beef and pork sausage

Chicken Gumbo \$14⁹⁵ qt.

with dirty rice

GET A PINT OF OUR

Homemade BBQ Sauce \$3⁹⁵ pt.

OR OUR

Rib Rub \$4⁹⁵ pt.

DESSERTS

Great for sharing!

Chocolate Cake \$35⁰⁰ 10-20 pieces

Triple layers with rich fudge icing

Applecake \$35⁰⁰ 10-20 pieces

Triple layers with cream cheese icing

Turtle Brownies \$25⁰⁰ 24 pieces



“Hoggy’s Style” is part of what makes our restaurants so special. We start with the freshest, highest quality meats we can find for our premium slow-smoked barbeque. We complement the flavor of each meat with our signature dry rubs, made from scratch in each of our kitchens. Although it may be more costly, there is no other way to achieve better flavor in the barbeque we serve you every day.



Pork and apple are a marriage made in heaven, so we slow-smoke our barbeque meats with locally-grown Ohio applewood. This is the taste of barbeque from the Heartland. Under the watchful eye of each restaurant’s Pit Boss and their slow smoker, we produce consistently excellent BBQ meats for you every time. You’ll know what we mean in the first bite.



Our signature sauces are made from scratch in each restaurant as well. Fresh equals flavor, and we offer a range of sauces that celebrates the different BBQ regions throughout the country. At least one of our sauces will take you back, but we have to warn you: there’s a good chance it will become your new favorite!

At Hoggy’s, we know the best BBQ comes from using the best ingredients and time-tested techniques to produce the most healthy, flavorful and nutritious food possible for our guests.



**AT HOGGY'S, WE STILL TAKE THE TIME
FOR YOU. WELCOME HOME.**