

**A**t MO's Smokehouse BBQ Catering, you get the "Whole Hog" of professional hospitality and authentic, mouth-watering BBQ for your event without the muddy extra costs that get piled on as "additions." We don't think that you should pay extra for plates and utensils, or serving dishes. If you want us to scrape and do the dishes, we add a teeny, tiny little bit to get dirty (we love rolling in the mud!). **You'll get "MO" for your money, guaranteed.**



**W**ith our **Basic BBQ Menu**, we serve three succulent smoked meats, trimmings, salads and breads, give you the all the plates, utensils, napkins and tablecloths and do all of the set-up and clean-up of the BBQ and serving area. You and your guests can sit back, relax and enjoy the best BBQ west of the Mississippi!



**W**e have **25 years of catering experience.** You can be confident that we will make your special event a successful one. Whether it's a family BBQ, a wedding reception, winery event, birthday party, anniversary or a company BBQ for 500 or more, you can be assured we will give your function our undivided attention.



**M**O's uses only the choicest cuts of meat and our original spice rubs. Our pork ribs and chicken are slow smoked for hours in hickory. We offer our **Original MO's BBQ Sauce**, our own recipe, that compliments all of our meats and your guest's palate. Our trimmings of beans, breads, salads and appetizers are made from fresh, local ingredients and sources to make for a delicious shared meal for all.

**One taste and your guests will "Just Say MO!" No one will go away hungry!**



**L**et MO's make your party planning as easy as sipping sweet tea on a hot summer day. We'll handle all of the details, cook up the best darn BBQ you've ever tasted, make the serving area look prettier than a belle with pearls and leave your occasion looking better than when we came. Y'All come meet with us so you can taste our Southern BBQ and experience our hospitality.

**Call Janet Wright at (805) 550-8071**  
**sales@mosbbq.com**

## GET THE BASIC BBQ and "MO" FOR YOUR MONEY

**OAK ROASTED TRI-TIP**

**BBQ HALF CHICKEN**

**AWARD-WINNING MEMPHIS RIBS**

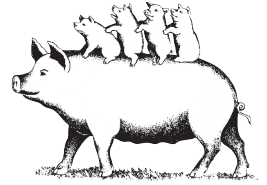
**GRANDPA TOM'S HOMEMADE BBQ BEANS**

**POTATO SALAD FROM SCRATCH**

**TOSSED GREEN SALAD**

**CHIPS & SALSA**

**GARLIC BREAD FRESH BAKED**



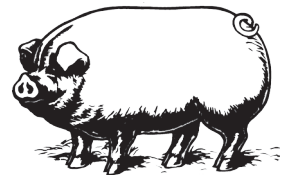
### CATERING INCLUDES:

Paper Plates, Napkins, Plastic Forks, Knives, Spoons  
Checkered Tablecloths for Serving Tables  
Set-up/Clean-up of BBQ and Serving Areas  
(Substitutions/Additions/Special Requests Welcome)

## "MO" MENU OPTIONS

### APPETIZERS

BBQ Sausages  
BBQ Hot Links  
Fresh Vegetable Basket  
Fresh Fruit Basket  
Assorted Cheese Platter



### TRIMMINGS/SALADS

Original Recipe Coleslaw  
Caesar Salad  
Fresh Pasta Salad  
From Scratch Corn Muffins with Honeybutter

### DESSERTS

Brownies  
S'Mores Brownies  
Lemon Bars

## AND MO!



**mosbbq.com**

