



CATERING MENU

“Farm Fresh Roasting Pigs Since 1984”

McReynolds Farms, Inc.
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MEATS

Whole Smoked Pig

This is what made McReynolds Farms famous! Our straight-from-the-farm, grain fed hogs, are slow smoked with hickory and oak for 24 hours in an above-ground pit style smoker. This produces a golden brown skin and meat that literally falls off the bone as you serve it. We also offer an array of flavor injections for an added twist to your authentic pulled pork.

Up to 50 lbs - Market Price plus \$150.00 cooking charge*

50-100 lbs - Market Price plus \$190.00 cooking charge*

** Whole pigs are subject to market price per pound. Flavor injections are also an additional charge so please contact us for further details on pricing.*

Thick Sliced Brisket

Hearty cuts of beef brisket are rubbed down with our special blend of spices and slow smoked with hickory and oak over 18 hours for optimum tenderness and maximum flavor. The brisket is then sliced thick and lightly basted with our award-winning barbeque sauce.

\$12.95/lb

Smoked Pulled Pork

Our pork will literally melt in your mouth. We select marbled pork shoulders and rub them with our special seasoning salt, then slow smoke them with hickory and oak wood for 18 hours until the meat falls off the bone. The pork is shredded in its own juices and served with our special barbeque sauce on the side.

\$10.95/lb

St. Louis Style Ribs

Our St. Louis Style cut ribs are rubbed with our own special seasoning salt which gives them unbelievable flavor all the way to the bone! They are slow smoked for 6-8 hours with hickory and oak wood and then glazed with a layer of our famous sauce.

\$19.95/rack

Marinated Grilled Chicken

Our mouth watering chicken is marinated for 24 hours in a specially blended marinade which adds a hint of sweetness to the meat. It is then grilled, lightly basted in our award winning sauce, and finished in our smoker for a rich hickory taste.

\$10.95/lb

SIDES

Black Mountain Beans

This tasty recipe comes right off of the family ranch. These southwest style beans are loaded with bacon, onions, and a hint of our own special BBQ sauce.

\$4.50/lb

Country Red Potato Salad

This hearty recipe is a crowd pleaser that puts other potato salads to shame.

\$4.50/lb

Garlic Mashed Potatoes

This velvety dish is made of tender red skinned potatoes, mashed fresh and whipped with our special blend of spices.

\$4.50/lb

Bleu Cheese Coleslaw

This unique slaw has just a hint of mild Bleu cheese which produces a mouth-watering twist on an old favorite.

\$4.50/lb

Creamy Coleslaw

This rich and creamy slaw is made fresh daily and will satisfy anyone's coleslaw cravings.

\$4.50/lb

Creamy Mac N' Cheese

This rich and cheesy delight is a sure crowd pleaser! Our special recipe macaroni and cheese is layered with melted cheddar and topped with golden brown gourmet bread crumbs.

\$5.50/lb

Extra Large Buns

These soft, oversized rolls are sprinkled with sesame seeds and are a perfect compliment to our tender meats and sauce.

\$5.00/dozen

SMALL GROUPS

For Groups of 10-50 people we suggest ordering your meats and sides by the pound. All meats and sides require a 5 lb minimum order. Please consult our staff for quantity suggestions. Small groups requiring full service will be subject to a minimum \$150.00 service charge.*

LARGE GROUPS

We offer full service catering to groups of 50 and larger. Full service pricing includes your choice of meat, 3 side dishes, sauce, buns, disposable napkins, plates, and utensils. Beverage service is optional and we do not provide seating and tables for the guests.

Whole Smoked Pig

50-100 people - **\$13.95/person**

100-300 people - **\$12.95/person**

300 or more - **\$11.95/person**

Add Brisket or Ribs - \$4.95/person

Add Chicken or Pulled Pork - \$3.95/person

Thick Sliced Brisket

50-100 people - **\$12.95/person**

100-300 people - **\$11.95/person**

300 or more - **\$10.95/person**

Add Ribs - \$4.95/person

Add Chicken or Pulled Pork - \$3.95/person

St Louis Style Ribs

50-100 people - **\$12.95/person**

100-300 people - **\$11.95/person**

300 or more - **\$10.95/person**

Add Brisket - \$4.95/person

Add Chicken or Pulled Pork - \$3.95/person

Smoked Pulled Pork

50-100 people - **\$11.95/person**

100-300 people - **\$10.95/person**

300 or more - **\$9.95/person**

Add Brisket or Ribs - \$4.95/person

Add Chicken - \$3.95/person

Marinated Grilled Chicken

50-100 people - **\$11.95/person**

100-300 people - **\$10.95/person**

300 or more - **\$9.95/person**

Add Brisket or Ribs - \$4.95/person

Add Pulled Pork - \$3.95/person

BEVERAGE SERVICE

Coke, Diet Coke, and Sprite - \$1.95/person

Lemonade - \$1.00/person

Iced Tea - \$1.00/person

Bottled Water - \$1.50/person

Beverage service for groups of 50 and larger include cups and ice.

DESSERT SERVICE

Cookies - \$1.95/person

Brownies - \$1.95/person

Cookies & Brownies - \$2.95/person

EXTRA INFORMATION

- A 20% service, setup, and delivery fee is added to all full service catering events.
- All catering is subject to local and state sales tax.
- Delivery charges will apply to all food deliveries. Pick up at our facility is available.
- Destination fees may apply to some full service events depending on location.

Payment Options and Cancellation Policy

We accept cash, checks, and credit cards (Visa, MasterCard, and American Express). A 50% deposit is due at the time of booking and the remaining balance is due 48 hours prior to the event.

We have a 48 hour cancellation policy. After that time no refunds will be issued. Any catering booked within two days of the event require payment to be paid in full.

OUR STORY

Since 1984 McReynolds Farms has been the leader of farm fresh roasting pigs in the Southwest and continues to be the primary supplier of whole pigs to the general public, grocery stores, catering companies, restaurants, and meat purveyors within Arizona. McReynolds Farms has been nationally recognized as the first company to sell whole roasting and suckling pigs through the internet, and we have been highlighted in publications such as *Wine Spectator* magazine, *Modern Luxury* magazine, and the *New York Times*.

Now, we proudly offer our smoked farm fresh pigs, special recipes, seasonings, and sauces to you through our catering division. In 2010 we were awarded "Best of Phoenix" by the *Phoenix New Times* for our pig roast and catering services. We believe it is the unique blend of hickory and oak used while smoking our meats, and side dishes made fresh the day of your event that earned us this recognition.

Because we are the original roasting pig company of the Southwest, we offer the most knowledgeable and experienced staff to assist your needs. We cater groups as small as five people or as large as five thousand people, so give us a call and place an order for your next office luncheon, wedding, small party, graduation, or corporate catering event.

