

DESOTO GRILL CATERING



We do both off site catering and private events at the Desoto Grill, call Shawna at 314-6095 to book your event.



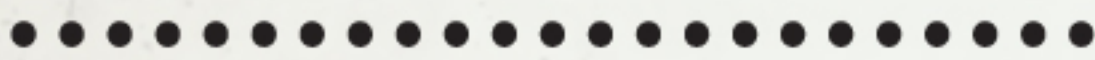
LARGE ORDER MENU



For every 20 people we recommend the following:

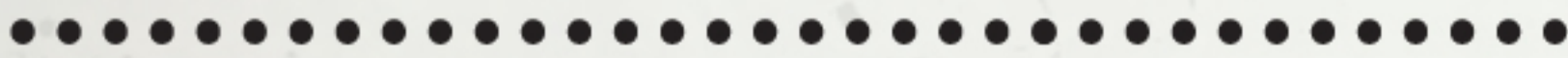
- 10 lbs. of meat
- 10 quarts of sides
- 1 sheet pan of cornbread
- For ribs we recommend 3 ribs per person.

MEATS A'LA CARTE



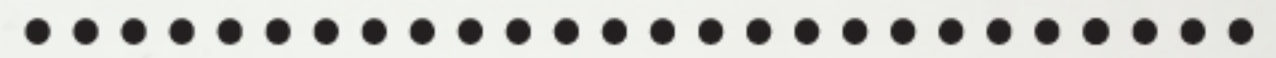
- 1 lb of Brisket \$20
- 1 lb Pulled Pork \$17
- Full Rack (12 Ribs) \$30
- 1 lb Chicken Breast \$18
- 1 lb Smoked Salmon \$23
- Hot Links and Brats \$5 each
- Special meats upon request

SIDES



- Potato Salad, Baked Beans, Cole Slaw \$12/Quart
- Green Salad, Fresh Fruit \$18/Quart
- Sheet Pan of Cornbread (serves 20-30) \$30
- Sheet Pan of Mac-n-Cheese \$36
(Traditional, Smoky Bacon, or Jalapeno)

DESSERT



- Sheet Pan of Banana Pudding \$60
(serves 15-20)
- Chocolate Chip Cookies \$12/Doz

BEER AND WINE



Pricing depends on your selection of product. We do have our beer and wine catering license.



At your event, we supply: Paper plates, plastic utensils, napkins, serving containers and utensils and staff for stocking the buffet line.