

Good Ole Fashion Hoedown

Whole Pig Roasted to Perfection

Carved and served at your location by our professional staff

Includes 4 Sauces:

- Kenrick's Regular BBQ Sauce
- Kenrick's Kansas City BBQ Sauce
- Sweet n' Sour Sauce
- Blues Hog BBQ Sauce

Choose 3 Accompaniments:

- | | |
|---|-----------------------------|
| Molasses Baked Beans | Individual Bag Potato Chips |
| Sweet n' Sour Cole Slaw | Creamy Cole Slaw |
| Mustard Potato Salad | Macaroni & Cheddar Salad |
| Mayonnaise Potato Salad | Watermelon Slices |
| German Potato Salad (add \$.25) | Pineapple Slices |
| Red Beans & Rice | Tri-Color Pasta Salad |
| Cucumber, Tomato, & Onion Salad | |
| Tossed Garden Salad w/ Italian Dressing | |
| Fresh Honeydew and Cantaloupe Slices | |

Choose 1 Bread:

- Hearty Dinner Rolls w/ Butter
- Thick Texas Style Bread

Pricing

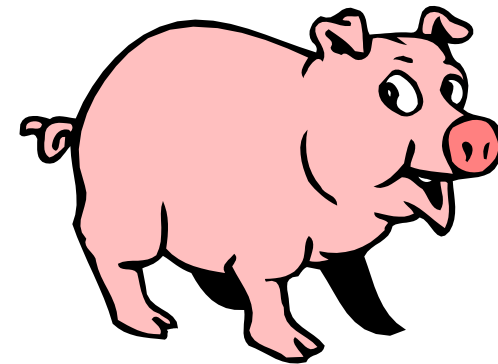
Over 300 Guests	\$14.25
201-300 Guests	\$14.50
151-200 Guests	\$15.25
101-150 Guests	\$16.50
76-100 Guests	\$16.99
50-75 Guests	\$19.99

Kenrick's Catering

www.kenricks.com



Old Fashioned Slow Roasted Whole Pigs



Pig Out with a Hog Roast

4324 Weber Rd. St. Louis, MO 63123
 Ph. 314-631-2440 Fax: 314-631-6452

Cooked Hogs



Joe the Butcher Cook n' Carve

We will cook your fresh pig to perfection with professional care. We will carve the pig at your location for all eyes to see. We will also provide you with a variety of sauces as well as Kenrick's own special seasoning to satisfy your taste buds. The cost of the pig is not included in the price. Fresh hog prices are located on the next page.

Includes gratuity service charge

Sauces Include:

- Kenrick's Regular BBQ Sauce
- Kenrick's Kansas City BBQ Sauce
- Sweet n' Sour Sauce
- Blues Hog BBQ Sauce



Do-It-Yourself Hog

We will cook your pig to perfection at our location for you to pick up and take to your location. We will also provide a variety of sauces and our special seasoning. The cost of the pig is not included in the price. Fresh Hog Prices are on the next page

Sauces Include:

- Kenrick's Regular BBQ Sauce
- Kenrick's Kansas City BBQ Sauce
- Kenrick's Carolina Mustard Sauce
- Blues Hog BBQ Sauce



The House Special

We Cook, We Carve, We Give You the Meat

Kenrick's will slow smoke the shoulder butts of a pig on our very own professional smoker and hand shred the meat off the bone. We will prepare the meat into a mixed pan with BBQ Sauce. You can pick the meat up cold or hot and ready for eating. Take the difficulty out of hog roast and let us handle the hard work.

Pulled Meat in Kenrick's BBQ Sauce	\$7.99/lb.
Pulled Meat Without BBQ Sauce	\$10.99/lb.

Fresh Uncooked Hogs

Fresh Pig Pricing

Figure 1 ¼ - 1 ½ lbs. per person due to waste after cooking

Weight	Price
45 lbs. - 60 lbs.	\$4.29/lb.
61 lbs. - 75 lbs.	\$3.29/lb.
76 lbs. - 100 lbs.	\$3.09/lb.
101lbs. - 125 lbs.	\$2.79/lb.
126 lbs. - 155 lbs.	\$2.49/lb.
156 lbs. - Up	\$2.25/lb.

Equipment & Materials

Pit Rental	\$110.00
Pit Delivered and Picked Up	\$190.00
Charcoal (20 lb. Bags) - 5 - 8 Bags Needed	\$10.99/Bag
Aluminum Foil (18" Roll) - 1 Roll Needed	\$4.29/Roll
Charcoal Lighter Fluid - 1 Needed	\$4.39/Can
Full Size Aluminum Pans	\$1.99/Pan
Disposable Serving Tongs	\$1.99/Each

*There is a \$150.00 charge for cooked pigs picked up or delivered before 3:00 P.M. due to nighttime cooking.