

Because we prepare EVERYTHING from scratch – we brine, dry rub and smoke our BBQ daily – you can understand why it takes time to make it taste so incredible!

Please allow 72 hours notice to ensure we can accommodate your catering request.

If plates, utensils, wet-naps, etc. are needed, please advise us when you order.

We consider the environment in everything we do and will provide upon request ONLY.

619-356-3176

STEP 1-CALL US!

Choose any of the great offerings included in this menu and call us with your selections and number of people being served. We will help you finalize your order and will require a payment in full upon your order confirmation. A 10% catering service charge will be added to your order. Advise us if you will pick up at the restaurant or if you would like your BBQ delivered. Please allow for a 30 minute delivery window.

STEP 2-DAY OF YOUR EVENT

PICK UP

Your order will be ready when you arrive at your designated time – all safely packaged and ready to travel wherever you need to go!

OR

DELIVERY

We can deliver your order and a delivery fee will be added based on mileage provided at the time of your order.

STEP 3-ENJOY

Change or Cancellation of order:

Please note: Same day cancellations cannot be guaranteed.

If cancellation is available, we offer customers the option of:

1. 50% charge for total cancellation of the order
2. 25% charge for reschedule

We accept Visa, MasterCard, American Express, Discover, Iron Pig Alehouse gift cards and approved corporate accounts. While we do not accept checks or cash for online orders, we do accept cash at our restaurant.

BEFORE PLACING YOUR ORDER, PLEASE INFORM US IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

Our products may contain wheat, egg, dairy, soy, or fish allergens. In addition, our products may be processed in facilities that process tree nuts and peanuts. Please be advised consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions. Naturally, thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illnesses.



@IRONPIGALEHOUSE

IRON PIG
ALEHOUSE
EST. 2014

CATERING MENU



VISIT IRONPIGALEHOUSE.COM FOR OUR CURRENT HOURS:

858.412.4299
1520 GARNET AVE. SAN DIEGO, CA 92109

Meat & Proteins



BRISKET
Market Price*
4 servings / pound



BABY BACK RIBS
Market Price*
2 bones / portion



PULLED CHICKEN
\$14.99 / lb
4 servings / pound
5-6 servings on slider buns



PULLED PORK
\$14.99 / lb
4 servings / pound
5-6 servings on slider buns



CHICKEN WINGS
\$19.99 / dozen
Serves 3 - 5 people



**FAMILY STYLE
MAC N' CHEESE**
\$39.99 / half pan
Serves 13 - 15 people



RIB TIPS
\$14.99 / lb
4 servings / pound

Sides



HOUSE SALAD
\$59.99 / full pan
Serves 25 people



POTATO SALAD
\$10.99 / lb
4 servings / pound
(When two sides
are chosen)



SOUTHERN GREENS
\$10.99 / lb
4 servings / pound
(When two sides
are chosen)



SLOW SMOKED BEANS
\$10.99 / lb
4 servings / pound
(When two sides
are chosen)



SOUTHERN SLAW
\$10.99 / lb
4 servings / pound
(When two sides
are chosen)

Breads

SAMMIE ROLL (FULL SIZE) | \$1.75 / slice
SAMMIE ROLL (SLIDER SIZE) | \$1.00 / slice
TEXAS TOAST | \$1.90 / slice

Dessert



SEASONAL COBBLER
\$34.99 / half pan
Serves 12 - 15 people



BROWNIE
\$59.99 / full pan
24 pieces

Beverage

**BEVERAGE OPTION OF SWEET TEA,
ICED TEA, LEMONADE**
\$27.99 / gallon - (16) 8 oz servings

Utensil Pack

PLATES, CUTLERY, NAPKINS, WET WIPES
\$1.00 / person

*Market Price - Due to meat price fluctuations.