

# Add Authentic 'Slow Smoked' BBQ to Your Menu this Season!



We have *over 60 square feet* of temperature

controlled smoking space to smoke everything from traditional "Q" to more exotic meats and sides...we can even bake smoked Cheesecakes!

We are [ServSafe](#) certified and we're able to cook onsite at your location or offsite at ours. We will work with you to develop a menu that cannot be duplicated in a kitchen, that your customers will recognize as the 'Real Deal' and most importantly, one that delivers \$\$\$!

Call us today to discuss how we can add something different to your menu and raise the bar to **GreatQ!**

**717-254-1937**

[www.GreatQ4U.com](http://www.GreatQ4U.com)

## Great Q4U! Foodservice Solutions

- **Our fleet consists of 4 Traeger Pellet Smokers which offer several advantages including:**
  1. Precise Temperature Control
  2. Consistent All Wood (no filler) Smoke Mixtures
  3. Ability to create 'Custom Smoke Blends' to compliment your culinary creations
- **We'll bring everything to you and build a program that suits your requirements:**
  1. Produce custom slow cooked BBQ products of any type
  2. Supply your kitchen for plating and service
  3. Provide you the 'Real Deal' BBQ Experience while maintaining a very nice profit per serving!