

# GreatQ4U!

We are ALL about Authentic, Wood Smoked BBQ here and we never cut corners. Our meats are all traditionally smoked, Low & Slow over precisely controlled smoke mixes to deliver a taste, texture and look that simply can't be duplicated! We don't just call it BBQ...we deliver!

## GREENOptions

As part of our ongoing commitment to focus on consistent quality and offer a broader selection of locally produced, responsibly grown options, we are pleased to announce this 'Green' initiative and menu.

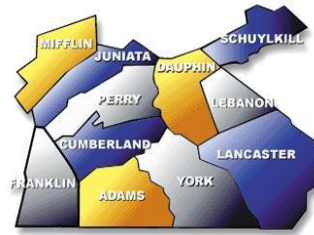
Working closely with suppliers who produce the highest quality products grown to the most stringent standards we can now offer more options than ever.

From Heritage Berkshire Pork to locally grown, grass fed beef and free range chicken, we work hard to offer these options to our clients.

Our menu in 2009 will be coordinated with our own organic garden to insure that whenever possible, you are enjoying a true earth-to-plate meal. We organically grow and use most of our own herbs and always use only the freshest spices.

If you are interested in the many advantages of choosing Green Options products, just ask what we can do for you!

We accept Visa, MC  
Discover and Debit as well  
as our favorite...CASH!



## Serving Central Pennsylvania

No matter what your need, we can help you to have a truly special and memorable occasion. Corporate events, Anniversary parties, Weddings and more! We offer a wide variety of catering options from dropping of your "Q" with everything you need to enjoy it to serving it on a buffet line as your "Q" cooks on a smoker in the distance! *We even offer BBQ Classes* so you can learn how to make truly GreatQ at home!

## PIG Pickin's!

### New for 2009!

Pig Roasts if you must...either way it's really good eating! Our Treager Com-200 Smoker can accommodate up to 2 Whole Hogs to gently create a slow cooked BBQ Masterpiece! No matter what size your group or how hungry your guests...a Pig Pickin' is a Great way to give your guests a memory that will last a lifetime!

Whether you are having a Luau or Crab Boil, the addition of a slow smoked, whole hog is easy...just give us a call. If you want us to include the sides, atmosphere or both...we can do that too! Give us a call and let us know what you need, we'll be happy to provide you a no obligation Estimate!

## GreatQ4U!

P.O. Box 26  
Boiling Springs, PA 17007

717-254-1937

GreatQ4U.com



Authentic "Low & Slow"  
Southern Style BBQ

## BBQ Catering

Central Pennsylvania

Events of All Types

Bagged Lunches

Corporate Functions

717-254-1937

[www.GreatQ4u.com](http://www.GreatQ4u.com)

## Welcome to GreatQ4U!

Our Menu for 2009 has been updated and enhanced to help meet your needs even more! We've added some truly delicious Appetizers to help warm you up for the "Q"! We've also added Stations for Carving, Pulling & Ribs as an option to add a bit more personality to your events! Our new Value Options help to address ever tighter budgets and we've added "Green Options" to our menu that include Organic and Sustainable products from local suppliers with high standards! All of this to give you more options and more chances to experience GreatQ4U!

## BBQ Specialties

### Pulled Pork Butt

We start with the highest quality local meat and then cook it 'blade in' for 12-16 hours in a mix of Hickory & Apple Smoke until it is dripping with flavor and ready for your plate!

### "Beer Can" Smoked Chicken

Everyone knows how moist and delicious chicken cooked on the grill over a can of your favorite beverage can be. Our "low & slow" smoking technique includes a can of liquid love that adds moisture AND a flavor you cannot believe!

### Mouth Watering Ribs

Your choice! Baby Back or St. Louis Spare Ribs...or some of each! We start with quality ribs, then we add just enough of Hoover's Rub and cook them perfectly. Then at just the right time, we mop 'em over & over with Hoover's Southern Fusion Sauce. MMMMMMMmmmm!

### Smoked 'Texas Style' Brisket

For any true Q aficionado, it's the true test! Smoked in Mesquite with Maple & some other woods for just the right amount of time. It's so good it don't need any sauce, you'll love it with OR without!

### Smoked Sausage

Or Kielbasa, whatever your fancy, it is truly AMAZING what a few hours in the smoker can add to the taste of quality ingredients and tender lovin' care!

### Smoked Salmon

Using a traditional mix of Alder, Apple and a nice touch of Hickory to finish it, we start with the freshest Wild Caught Salmon available. Dry Brine and slow, low, low temperature curing create a true candy for your mouth!

\*Market Price at Time of Event

### BBQ Sides

'Carolina Style' Vinegar Slaw  
BBQ Baked Beans  
Roasted Red Potato Salad  
Macaroni Salad  
Corn Bread

### Desserts

Decadent Chocolate Brownies  
Locally Grown Apple Pie  
Chocolate Chip Cookies  
Rice Krispy Treats

## Sample Menus

### Full Service Buffet

Buffet Service for 2 Hours with 1 server, includes: Rolls, Sauces, Rubs, Condiments, Disposable Utensils Set Up, Tear Down and Great Hospitality!

**One Meat, Two Sides & One Dessert** **\$15.95 pp**  
(40 person minimum)

**Two Meats, Three Sides & Two Desserts** **\$16.95 pp**  
(40 person minimum)

**Three Meats, Three Sides and Three Desserts** **\$17.95 pp**  
(40 person minimum)

Server fee (not included with per person pricing) \$125 per hour per server (2hr. Min.) and \$95/hr following that. Gratuity for staff not included.  
This option **does not** include on-site pit smoking.

### Delivery

FREE within 20 miles of Carlisle - \$1.25 per mile past that area. Includes: Rolls and BBQ Sauce. Add all you need to have a Ready-to-Serve Buffet for \$59.95! Package includes Reusable Chafers, Serving Utensils, Place Settings & Hand wipes.

**One Meat, Two Sides & One Dessert** **\$13.50 pp**  
(15 person minimum)

**Two Meats, Three Sides & Two Desserts** **\$14.95 pp**  
(25 person minimum)

**Three Meats, Three Sides and Three Desserts** **\$16.95 pp**  
(25 person minimum)

### Other Stuff

**All American Picnic: BBQ, Burgers and Dogs. - Pulled Pork, Burgers & Hot Dogs with all the Fixin's - Served Buffet Style**  
**\$17.50 pp (40 person minimum, chef & server required)**

**Smoked Wings, Pulled Pork and Two Sides**  
**\$14.95 pp (25 person minimum)**

**BBQ by the pound - Choose any meat fully cooked and ready to warm up at your convenience**  
**\$21.95 per pound (4 pound minimum) \*** Per Pound Price varies per meat based on market price, please call for current pricing.

### Value Options

FREE within 20 miles of Carlisle - \$1.25 per mile past that area. Includes: Rolls, BBQ Sauce

**Pulled Pork, Two Sides & One Dessert** **\$ 9.95 pp**  
(25 person minimum)

**Pulled Chicken, Two Sides & One Dessert** **\$ 9.95 pp**  
(25 person minimum)

Proud to Support



## Appetizers

### Smoked Stuffed Jalapenos

Stuffed with your choice of Ancho/Papaya Cream Cheese or a Spicy Chorizo

### Smoked Lamb Chop Lollipops

Seared, rolled in fresh Herbs and then smoked to perfection. Served with a variety of sauce options.

### Bacon Wrapped Sea Scallops

Grilled with Butter, fresh Lemon and a dash of Wye River Style Seasoning

### Smoked Stuffed Mushrooms

Fresh mushrooms stuffed with your choice of Crab, Sausage or all veggie stuffing and served hot.

### Grilled Shrimp & Andouilli Sausage

Grilled perfectly with a light glaze of Hoover's sauce and Bourbon to make a very tasty combination.

### Smoked Chicken Wings

Whole wings slow cooked on the smoker and served with a kicked up BBQ Sauce that we can make from Mild to Wild...you make the call. Celery and Blue Cheese are available as well.

Appetizers are priced according to your party size, menu and product availability. Call us and we'll be happy to provide an Estimate for your next event!

## Stations

Add a personal touch to your event by adding a serving station designed to give your guests GreatQ and some personal attention too!

### Brisket Carving Station

Slow cooked Brisket carved and served with fresh horseradish by a person who knows "Q"!

### Pork or Chicken Pulling Station

Treat your guests to the ultimate "Pulled to Order" BBQ meal or appetizer. Hand pulled and sauced to each guest's taste.

### Rib Cutting Station

One rib or three, maybe you want chops? You've got LOTS of options with this interactive station. It's fun for guests and REALLY tasty!