



MENU NOTES AND FAQ

When we began Mutiny BBQ Company, the goal was to bring real deal BBQ, blending the traditions of Texas, the Carolinas, Memphis, Kansas City and other regional styles for a culinary experience unique to the Jersey Shore. This isn't "set it and forget it" BBQ. Our food is cooked on whole log fires using local hardwood. We don't rely on electric cookers, lighter fluid, or pellet fuel. Every order is prepared fresh with no shortcuts taken and is often cooked overnight.

We respectfully request seven days of lead time on all catering orders, but please don't hesitate to reach out if that timeframe has passed. We'll do our absolute best to accommodate you.

Our menu is based on sizes of half-tray and full-tray. Each tray should provide 12-15 hearty servings. If you're only ordering a single meat, you may want to consider ordering more than you're expecting to need. Our recommendation would be to order a larger variety of meats in smaller quantities so your guests can sample different items. If your guests don't devour everything, don't worry. It heats up amazingly well as leftovers. We're happy to consult with you by phone or email to customize your order for any party size.

Our food is delivered in foil trays designed to be held in chafing dishes. We can include wire chafing racks, water pans, and sterno fuels with your order. The cost is \$25 per pair of racks, which will hold two full-trays (four half-trays) and are yours to keep.

On orders including ribs, pork, chicken thighs, and brisket, we include a bottle of our signature housemade BBQ sauce with your first half-tray and an additional bottle of sauce for every subsequent full tray. A little bit of sauce goes a long way, but additional bottles of sauce can be added to your order for \$5 a piece. The sauce is made fresh but will keep for several weeks in your refrigerator.

On orders of pulled pork, sliced pork loin, and pulled chicken, we will include two dozen Martin's potato roll sliders with each half tray. On orders of brisket, you'll have your choice of two dozen Martin's sliders or a loaf of plain white bread (as is tradition at the great Texas smokehouses) with each half tray.

Please make us aware of any food allergies when ordering. We will do our best to accommodate with advance notice.

Our potato salad, cole slaw, beans, and collards can be prepared vegetarian upon request.

The only dishes on our menu that contain gluten are the Mac 'N Cheese, Cornbread Casserole, and Bourbon Foster Banana Pudding. We can provide gluten-free rolls for orders that normally include them for an additional fee. Please let us know of any gluten tolerance issues when ordering.

We offer free delivery on orders within 15 miles of Asbury Park, NJ. A \$5 delivery fee applies to orders outside of the mileage radius within Monmouth County and a \$10 fee applies to deliveries outside of Monmouth County. Curbside pick is also available.

Ask about our on-site catering packages.

Looking to do something different? Maybe a clam bake or a seafood boil? If it involves fire and outdoor cooking, let's talk.

Tom Dunphy
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Mutiny BBQ Company
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