

Hickory Smoked Pulled Pork

This is our signature product.

Whole pork shoulders are seasoned with a special blend of spices and slow smoked for 16 hours. We then take the time to hand pull each shoulder into tender strips, carefully removing as much fat as possible. This hands-on process gives our customers the best tasting, leanest pulled pork in town. The sauce is *always* served on the side.

Vacuum Pak Option

So easy, our customers love this product!

We've invested in state-of-the-art equipment to ensure your order is as fresh as possible. Our vacuum pak option offers the same great quality we serve in the restaurant and at catered events — no matter how far your journey. It's fully cooked, so all you have to do is heat and serve.

Pulled pork is available everyday in approximate 5 lb. packages. Call ahead, and we'll have your order ready. Because this product is vacuum packed fresh then refrigerated, you can pick up whenever it's convenient for you — even a day before your event. Each 5 lb. package includes one bottle of sauce and will make 20 to 30 sandwiches depending on how big you make them.

Kabobs and pork steaks are also available vacuum packed on a daily basis. A minimum quantity will apply. Please call for more details or to place a special order.

About Our Sauce

When ordering, we'll ask you which sauce you'd like, or you can try both.

The House sauce is a little on the spicy side. It was created to compliment the pulled pork, but we've discovered we like it on everything from steak, to chips, to baked potatoes! Everyone should give it a try at least once.

The Sweet sauce is used as our "dipping" sauce because it's mild and oh, so sweet. It's become a family favorite.

Large Quantity Carry-Out

We recommend at least 1/3 lb. per person, so an easy way to figure how much meat you need is to **divide by 3.** ★

Pulled Pork by the pound:

1 to 9 lbs.....\$8.79/lb. 10 lbs +.....\$8.29/lb.

12pk Mini Bun (1 lb = 6 to 8 minis).....\$1.99

Side Orders:

Baked Beans, Potato Salad or Sweet Slaw

QT. serves 6.....\$6.49 Pan serves 25.....\$25

Dinner Pak: (Serves 3 to 4)

1 1/2 lbs. pulled pork, 12 pack of buns and 2 regular (pint) sides.....\$21.29

Party Pak: (Serves 15)

5 lbs each: Pulled pork, and choice of 2 sides. Includes buns and a bottle of each sauce. Comes in aluminum pans with serving spoons. \$92.99 | Add third side for \$15.99

Add plates, napkins and utensils.....25¢ per setting

Chicken Nuggets: (14 - 6 oz. Kabobs)

Kabobs are removed from stick, then covered in sweet sauce (Serves 14 to 18).....\$49.99

Whole Boneless Pork Steak

Hand cut into two - 10 oz. medallions. This pork steak melts in your mouth.....\$6.49 each

St. Louis Ribs

Tender, meaty and full of real smokehouse flavor. A rack of ribs will normally serve 2 to 3 adults. Order dipped or sauce on the side. Whole Rack.....\$15.99

★
★ Voted
Best Ribs in
Madison County
★



Catering to-go

This package deal has everything you need to place the pans on the table — and eat! It comes complete with pulled pork, buns, sauce, sides, serving utensils and table service. Minimum of 25 guests or more. Delivery is available, cost is based on time and location.

With 2 sides: \$5.69 per person

With 3 sides: \$6.59 per person

Side Orders include:

Baked Beans, Potato Salad or Sweet Slaw.



Add Chicken Kabobs:

Chicken kabobs are grilled, removed from the stick and covered in sweet sauce to create our version of "chicken nuggets" — a great addition to this package meal.

Other selections can be added, call for pricing.

Full Service Catering

Full service catering is available for 100 guests or more. Served as a buffet, our staff will deliver, set-up and be in attendance. Full service requires 2 to 3 week notice and is subject to availability. Please call for more information.

To Place An Order

We'll ask a few questions to help you choose which type of service may work best for you. We'll need the number of people, date, time and type of event. We may suggest you pick-up your order hot or refrigerated and vacuum packed to give you the best quality for your situation. We can offer tips to help make everything as easy and convenient as possible.

In most cases we only need 2 days notice to prepare catering to-go. Payment is due at time of receipt. We accept all major credit cards.

For more information, please call:

618 467-9999

Carver's BBQ

Beginning with our first outdoor event in 1994, we made a commitment to offer quality and service to our customers. This dedication and a passion for cooking great BBQ, is an important key to our success.

This restaurant exists because we've been blessed with the freedom to follow our dreams. Our goal is to serve a consistent, quality product every time you visit—whether you're buying lunch, dinner or catering to-go.

All of our meat is seasoned with a dry rub, then slow-cooked over a sweet hickory fire in our rotisserie wood burning pit — *without sauce*. The reddish-pink tint in our meat is produced by this slow cooking process. We assure you that everything is fully cooked. This is what BBQ connoisseurs refer to as a "smoke-ring". It's a true sign of a qualified pitmaster.

We spend a tremendous amount of time to hand cut, season, cook and carefully prepare each item for your taste buds. The best part about Carver's BBQ is that you and your guests can choose to sauce it up — or enjoy the wonderful flavor of the meat without any sauce at all! It's called freedom of choice.

Welcome to Carver's BBQ. ★

Relax...Let Carver's Do the Cookin'

With over 12 years of catering experience, Carver's BBQ is qualified to serve groups from 10 to 3,000. We have a mobile smoker that allows us to cook on-site for large quantities.

We specialize in meeting the needs of "everyday" catering. From moments when all you need is the meat, to a complete meal, our catering packages are custom fit to your individual situation.

Whether you're celebrating a graduation, planning a dinner party, a special anniversary, an important business meeting or a company picnic, Carver's BBQ is sure to please everyone.



Our catering options include:

- Bulk Quantity - meat only
- Vacuum pak
- Catering to-go
- Full-Service
- On-site preparation
- Reserve our dining room for groups of 30 or more.



2716 Grovelin Street
Godfrey, Illinois 62035

618 **467-9999**

Prices are subject to change without notice. 4/07



Catering

AND

Large Quantity Carry-Out

2716 Grovelin Street
Godfrey, Illinois 62035

618 **467-9999**



Voted "Best Ribs" and "Best BBQ"
in Madison County
2006

