

CATERING SOLUTIONS

For busy folks like you...



This guide contains everything you need to know about the West Texas Barbeque Co. catering program. Hopefully it will make the sometimes overwhelming task of placing a catering order less of a challenge.

WEST TEXAS BARBEQUE CO.

2190 Brooklyn Rd. Jackson, MI 49203

Phone: (517) 784-0510 Fax: (517) 784-2062

Website: www.westexbbq.com

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From the Desk of Dan Huntoon...

Friends...

I would like to introduce you to my company, the West Texas Barbeque Co. We are a specialty catering company that is based in Jackson, Michigan. We have been in business since 1985 and have catered events all over southern Lower Michigan. We have successfully fed groups with as many as five thousand hungry guests (U of M Medical Center, October 2000) with the majority of our events being much smaller.

Our number one goal here at West Texas Barbeque Co. has always, and will continue to be, to serve our customers authentic Texas style pit barbeque. Achieving this goal isn't easy, there aren't any shortcuts, the hours are long and the work is hard. Regardless, we still cook our barbeque just exactly like I was taught by the "Denton County Boys" many years ago when I worked on a small ranch in Roanoke, Texas. We fire our pits using only seasoned oak and hickory (never gas or charcoal) and we never rush the process – we cook it low and slow – there are sure enough faster ways to cook barbeque but there ain't any better way...

Hopefully this guide will answer all of your questions about the West Texas Barbeque Co. catering program. However, if you do, if you need help, **DO NOT HESITATE TO CALL!** We walk folks through the sometimes intimidating world of catering every single day and we'd be glad to do the same for you.

If you are looking for a caterer that runs a neat, clean, organized, efficient and professional operation and has food that is absolutely out of this world, we definitely need to talk... Give us a call at 517-784-0510. Whether you want to ask a few questions, get a price or place an order, we're always here to help!

Many thanks,

Dan Huntoon

Dan Huntoon
Owner
West Texas Barbeque Co.

PS Don't forget to stop by and try out our authentic Texas BBQ Joint. It's right here next to the office. The food is absolutely fantastic! The BBQ Joint is open Tue. - Fri.. from 11:00 AM until 2:00 PM and Sat. from 11:00 AM until 6:00 PM. We hope to see you soon!

Explanation of Services We Offer...

West Texas BBQ Joint

Eat in or take-out. The BBQ Joint is open Tue.- Fri.. from 11:00 AM - 2:00 PM and Sat. from 11:00 AM - 6:00 PM. Freshly cooked BBQ daily along with “scratch made” sides. The food in the BBQ Joint is reasonably priced and the portions are large. If you are looking for a great meal or need to feed just a few folks, the West Texas BBQ Joint might be just the ticket.

Download a BBQ Joint Menu from our website or call for pricing.

Pick-Up Service

You pick-up your order here at our facility. Pick-up orders can be scheduled either Hot or Cold, whichever works best for you. This is our most economically priced catering service; it works great for graduation open houses, family reunions and smaller employee luncheons.

CALL FOR PRICING - Pricing for our Pick-Up Service is determined by how much of each individual menu item that you order. Call us and we'll be glad to prepare you a firm quote on your order.

Deliver & Set-Up Service

We deliver & set-up your order wherever and whenever you say. You also have the option of having us provide attendants to help serve, re-fill food and keep the serving area tidy. This service is a favorite of many of our corporate customers; it works great for larger employee luncheons, small company picnics, small wedding receptions and business open houses.

CALL FOR PRICING - Pricing for our Deliver & Set-Up Service is determined by how much of each individual menu item that you order, delivery distance, complexity of your set-up, number of attendants needed (if any) and the length of serving time, etc. Call us and we'll be glad to prepare you a firm quote on your order.

Complete On-Site Service

This is the highest level of service we offer. We call it the FULLLLL PULLLLL! It's an ALL YOU CAN EAT extravaganza! Get ready for some fantastic food and service. This service is the mainstay of our business and the service we're best known for. We bring everything right to your site; one of our giant, custom built BBQ pits, a truck full of specialized equipment and a whole team of catering experts to set-up and serve your meal. This is the most comprehensive service we offer; it is especially suited to any type of larger event. For a full description of our on-site service, please see the next page (page 4).

CALL FOR PRICING - Pricing for our Complete On-Site Service is determined by day, date, menu, number of guests, distance to event site and serving time, etc. Call us and we'll be glad to prepare you a firm quote on your order.

Our Complete On-Site Service...

"This is one of our most popular menus and we have served it to many thousands of hungry folks in the last twenty five or so years. I am sure it would satisfy everyone in your group, even the pickiest of eaters".

West Texas Barbeque Co.
Owner
Dan Huntoon

- Beef Brisket
- Pork Loin
- Turkey Breast
- Hot & Mild BBQ Sauce
- Pit Baked Beans
- Baked Macaroni & Cheese
- Home Style Potato Salad
- Creamy Country Coleslaw
- Ranch Hand Relish Tray
- Fresh Baked Dinner Rolls & Butter
- Chocolate Fudge Brownies
- Plates, Napkins & Plasticware

Here's what you get with our complete on-site service:

- A fantastic *all you can eat* meal...
- Our delicious barbequed meats hand carved to order...
- One of our giant, custom built, wood fired, BBQ Pits on-site...
- A full and experienced serving crew...
- Heavy vinyl table covers for the serving tables...
- Authentic western decorations for the serving tables...
- Authentic western decorations for the serving area...
- Packaging for the leftovers after the event...



Pricing for our Complete On-Site Service is determined by day, date, menu, number of guests, distance to event site and serving time, etc. Call us and we'll be glad to prepare you a firm quote on your order.

Call today for pricing and date availability!

What is Texas Style BBQ...

Very simply put, Texas Style Pit Barbeque is meat cooked with wood. It is an art form that requires time, patience and understanding to master. It is hot, hard, dirty work but the results are absolutely incredible, making it well worth the extra effort.

The first step of cooking Texas Style Pit Barbeque is the rubbing of the meat. Barbeque rubs go from simple combinations of salt and pepper clear up through rubs that might include twenty or more different ingredients.

Once the meat is rubbed it is cooked in an enclosed pit, which is basically a wood fired oven where the meat is enveloped in a hazy curtain of smoke while it cooks at low temperatures, usually somewhere around 200 to 250 degrees. Seasoned hardwood is used to fire these pits, with oak, hickory and pecan being the most common. Texas Barbeque is almost always cooked well done with a few Texas "Pit Men" cooking their brisket 20 hours or more. This type of cooking not only produces extremely flavorful meat, it will also tenderize even the toughest of cuts.

Speaking of tough cuts of meat, when any Texan worth his salt talks about Barbeque, one of the first words out of their mouth will usually be "Brisket". They're talking about beef brisket, a tough, fatty cut of meat that has the well deserved reputation of being difficult to cook. However, what happens between brisket and Barbeque is almost magical, the two were made for each other. As the brisket cooks the fat on the outside caramelizes, sealing in flavorful natural juices. It also continually bastes the meat during the long, slow, smoky Barbeque. If Barbequed by someone who really knows what they're doing, brisket is some of the best eating on this earth. It's crusty on the outside, smoky, tender and delicious on the inside.

One very popular misconception is that Barbeque sauce is put on the meat while it's in the pit. This is totally untrue and most Texans would be very suspicious of meat that was served with sauce already on it. Real Texas Style Pit Barbeque is served with the sauce on the side so that it can be applied as the diner wishes. There are still some Barbeque joints in the Texas hill country where sauce is not served at all.

One way to positively identify real pit Barbeque is by the "smoke ring". This is the dark pink ring that shows on the outside edges of meat cooked in the pit. Sometimes smaller cuts of meat like ribs will be a rosy pink color all the way to the bone. When you see that "smoke ring" you'll know your eating the real deal..

Our Pit Barbequed Meats...

Beef Brisket

We use only “USDA Choice”, fresh beef briskets. They are seasoned with our special rub and then spend up to eighteen hours in the pit. Crusty on the outside - smoky, tender and delicious on the inside, this is one of our specialties and what Texas style pit barbeque is all about.

Pork Loin

One of the finest cuts from our good friend the pig. A very lean, boneless cut that we season with our special rub and then cook in the pit until it’s smoky, tender and delicious. One of our most popular meats and we cook tons of it every year.

Turkey Breast

We start with an all-natural, boneless, skinless turkey breast and season it with our special rub. Then they’re cooked in the pit until they’re golden brown, tender, juicy and delicious. A favorite with everyone, especially kids, older folks and the health conscious.

Baby Back Ribs

Tender, juicy and smoked clear to the bone! We start with the leanest and meatiest, “2 1/4 and down” pork back ribs we can get our hands on. They are seasoned with our special rub and then cooked in the pit until they’re crusty on the outside and tender and juicy on the inside.

Prime Rib Roast

A hand trimmed, USDA Choice, Certified Angus, boneless “Rib Eye Roast” coated with our special rub and then slowly cooked in the pit. They get crusty on the outside but remain tender, pink and juicy on the inside.

Honey Glazed Ham

This is the same delicious *bone-in* ham that we sell hundreds and hundreds of during the holidays and use in our “pit baked beans”. It’s honey glazed, fork tender and never salty, we cook them 12 to 15 hours in the pit so they have that unique West Texas smoke flavor.

Pork Shoulder

Super select, whole pork shoulders that we hand trim, season with our special rub and then cook in the pit for up to eighteen hours. Crusty on the outside - smoky, tender and delicious on the inside, hand pulled and chopped, this is a true southern specialty.

Polish Sausage

This sausage is custom made for us by a small neighborhood meat market that’s been supplying the local polish community for many years. Freshly ground pork delicately seasoned with marjoram, black pepper and fresh garlic and then stuffed in a natural casing. It stays in the pit for up to six hours until it’s smoky and delicious.

Hot Link Sausage

Just like the sausage found in many of the BBQ joints in the Texas hill country. A freshly ground combination of beef and pork seasoned with salt, black pepper, red pepper and just a touch of fresh garlic. It stays in the pit for up to six hours until it’s smoky and delicious. We developed this recipe especially for our customers who have lived in or visited Texas and miss their “Hot Links”.

Don't see what you're looking for? Give us a call!

Sauces & Sides, Etc...

BBQ Sauce

For those of you that like sauce on your barbequed meat, we have three different ones: Hot, Mild and Big'Un's. **Hot** is a thick red sauce that has a unique peppery flavor, it is not hot enough to hurt anyone, but it is on the spicy side. **Mild** is your basic red sauce that is fairly sweet with just a little "tang" and is by far the most popular sauce that we sell. **Big'Un's** is like many of the sauces that you'll find in the Texas hill country; it has a vinegar base, a little brown sugar and lots of cracked black pepper in it.

Pit Baked Beans

Our very own recipe! We cook'em with plenty of brown sugar, fresh chopped onions, molasses and tasty bits of our brisket and ham. Folks go on and on about our beans, and with good reason; they're absolutely fantastic!

Home Style Potato Salad

Just like Big' Un's momma used to make (Bless your heart Jeannie). Diced potatoes, onion and celery, blended in a rich tangy dressing with just a touch of mustard. An old standby and still a favorite! What would a big ol' plate of barbeque be without a heapin' helpin' of Momma's potato salad?

Creamy Country Coleslaw

Chopped fresh cabbage and carrots blended in a creamy old-fashioned slaw dressing. Another old standby, it is a must have item on any barbeque plate; it also makes a great topping for any barbeque sandwich.

Collard Greens

Fresh chopped collard greens slowly simmered in a good, rich stock made with our own smoked pig hocks. An old time southern side dish that is sure bring back memories. Nothing beats a good, big "mess" of greens!

Baked Macaroni & Cheese

It's hard to beat real, homemade, baked macaroni & cheese! Elbow macaroni, whole milk, and pure grade "A" fresh butter blended with four different cheeses and then baked until it's golden brown, bubbly and delicious. The ultimate comfort food.

Chocolate Fudge Brownies

Soft, chewy and oh so good! We have them "plain" without frosting. We have them "Frosted" with a delicious, smooth chocolate fudge frosting. And "Frosted with Chopped Walnuts". We even do a "German Chocolate" variety! Simple, delicious and very, very popular, we sell literally thousands of brownies every year

Ranch Hand Relish Tray

Everything on our relish tray goes great with barbeque: dill pickle chunks, giant green olives, extra large black olives, sweet gherkins, Swiss, cheddar and hot pepper cheese cubes, cherry tomatoes and fresh jalapeño peppers.

Fresh Baked Dinner Rolls

You gotta have some good bread with that barbeque! Freshly baked as needed and served with nothing but the very best; pure, grade "A" fresh butter!

Don't see what you're looking for? Give us a call!

Bulk Product Pricing...

Pit Barbequed Meats

Beef Brisket	\$ 16.99	lb.
Pork Shoulder	\$ 13.99	lb.
Turkey Breast	\$ 13.99	lb.
Baby Back Ribs	\$ 20.99	ea.
Prime Rib Roast.....	\$ 21.99	lb.
Honey Glazed Ham	\$ 13.99	lb.
Pork Loin.....	\$ 13.99	lb.
Polish Sausage	\$ 9.99	lb.
Hot Link Sausage	\$ 9.99	lb.

An old Texas Cowboy said it best: "Good Barbeque is cooked the same way that a cowboy dances; slow, easy and often. It's as tender as a lady's heart, as moist as her goodnight kiss and as lean as a cowboy's wallet".

Sauces & Sides, Etc.

Hot BBQ Sauce (pint)	\$ 5.99	ea.
Mild BBQ Sauce (pint).....	\$ 5.99	ea.
Big'Un's BBQ Sauce (pint).....	\$ 5.99	ea.
Pit Baked Beans.....	\$ 5.29	lb.
Home Style Potato Salad	\$ 5.29	lb.
Creamy Country Coleslaw	\$ 5.29	lb.
Baked Macaroni & Cheese.....	\$ 6.59	lb.
Collard Greens.....	\$ 6.59	lb.
Chocolate Fudge Brownies	\$ 1.99	ea.
Ranch Hand Relish Tray.....	\$ 1.49	ea.
Dinner Rolls (butter included).....	\$ 0.59	ea.



Questions, Pricing & Orders...

Questions

Have a question? Have a bunch of questions? No problem! Give us a call and we'll be glad to answer any questions that you might have. We've been in this business over twenty years and have cooked tons and tons of barbeque and served many thousands of hungry folks. If you've got a question, more than likely we've got an answer.

Pricing

If you need a price, just give us a call. All we need to know is how many guests you're planning to serve and what you would like to serve them. Not sure what to serve? We can help! We're experts and can help you put together a menu that will "knock the socks off" your guests.

Orders

Placing an order only takes about ten minutes from start to finish. We'll need to know the date and serving time of your event and how many guests, you're planning to serve. We'll also need to know what menu you would like to serve them. Again, if you're not sure what to serve? We can help! We're expert and can help you put together a menu that will "knock the socks off" your guests.

Payment

We even make paying easy! We accept: cash, checks, Visa, MasterCard, Discover and American Express.

Our Guarantee

If you are ever less than thrilled with either our food or service please call us immediately, we promise to do whatever it takes to "make things right."



What is the West Texas "BBQ Joint"...

" A real honest to gosh Texas BBQ Joint"

HOURS

Tue. - Fri.
11:00 AM - 2:00 PM

Saturday
11:00 AM - 6:00 PM

WEST TEXAS BARBEQUE CO.

2190 Brooklyn Rd. Jackson, MI 49203

Call... (517) 784-0510

www.westexbbq.com

WE ACCEPT:

Cash
VISA
MasterCard
American Express
Discover

Seating inside and outside seating...

SANDWICHES & PLATTERS

Beef Brisket Pork Loin Turkey Breast
Baby Back Ribs
Prime Rib (every Friday)

HOMEMADE SIDES

Baked Beans Potato Salad Cole Slaw
Macaroni & Cheese Collard Greens

HOT TEXAS CHILI & ICE COLD DRINKS

Michigan's only "real" BBQ Joint...

Frequently Asked Questions...

“How much in advance do I need to call to book your catering service?”

Some of the larger events we cater are booked several months in advance, some even up to a year in advance. Of course, the opposite is true for many smaller events; many smaller events are planned and executed on very short notice. Regardless of whether you're planning *long range* or *short term*, we'll always do our best to work you into our schedule. **The bottom line: if you plan on having us cater your event you need to call us as soon as that decision has been made.**

“Can't I get “Real Pit Barbeque” from lots of other caterers?”

No! Most caterers don't want to put forth the time or the effort necessary to produce the real deal. Cooking real barbeque is hot, dirty, hard work. Watch out for those unscrupulous “rascals” that cook barbeque in a gas oven and then smother it in BBQ sauce and try to pass it off as the real deal...

What size groups do you cater?

We have a service suitable for any size group. We've catered groups as small as twenty-five and as large as five thousand! Give us a call and we'll recommend the perfect service for your group.

“I'm not sure what or how much food I need, can you help me out?”

Certainly, we can provide menu suggestions and help with figuring food portions.

“Do you make golumpkies, baked chicken or Swiss steak?”

No, and we never plan to. We do one thing and do it right, TEXAS STYLE PIT BARBEQUE! We're known both near and far as the best in the business when it comes to cookin' real pit barbeque.

“What if I just want some of your barbequed meat, is that a problem?”

No, many of our customers pick-up meat only. Just give us a call and we'll get you taken care of.

“Do you have a restaurant?”

Yes! Well not really, it's a real, old fashioned Texas BBQ Joint. It ain't real fancy but the food is outstanding! We serve up some great BBQ sandwiches, Baby Back Ribs and home made sides. Call and ask for a BBQ Joint menu.

“Who owns the West Texas Barbeque Co.?”

Dan Huntoon. He started the company in 1985 after returning from Texas. He built his first pit and started selling Barbeque down at the corner of Francis and High streets.

Letter From a Pick-Up Customer...



COCHRAN ELECTRIC CO.

2103 S. Jackson Street
Jackson, MI 49203
Phone (517) 784-7106
Fax (517) 784-9801

May 24, 2004

West Texas Barbeque Co.
2190 Brooklyn Rd.
Jackson, MI 49203

Dear Mr. Dan Huntoon,

I wanted to write and let you know how well your "Easy Pick-Up Service" worked for Mom and Dad's fiftieth wedding anniversary party.

Easy really is the key word here. We came in and discussed our needs, placed our order, picked it up on the day of the party, took it back to Mom and Dad's, set it up and then served our guests. That's what I call easy! And not only was it easy but the food was absolutely fabulous and hot, especially that brisket!

Dan, you can be sure of one thing; the next time I start planning any type of catered event my first call will be the West Texas Barbeque Co.

Thanks again,

Robyn Cochran-Steffen

Letter From an On-Site Customer...

Tenneco
3901 Willis Road
Grass Lake, MI 49240



July 1, 2007

Mr. Dan Huntoon
West Texas Barbeque Company
2190 Brooklyn Road
Jackson, Michigan 49203

Dear Dan and West Texas Staff:

I would like to "**Thank you**" for the stupendous job you did on our PACE Award Ceremony.

The food was excellent and not only fresh but homemade. You not only served the food but you did the clean up, made my other duties easier. Everyone raved about the food and service; even our CEO who is a Texan native. He said and I quote, "Being a native of Texas I thought I had encountered the best barbeque a person could experience, but today I was proven wrong. The barbeque you had today was the best I ever had! Beef included!"

Again, the responses I received from those who attended were all-wonderful and continue to pour in. They have even asked how to contact you for their personal events.

I sincerely hope that West Texas will be a part of future events at Tenneco. If anyone should ever consider West Texas for catering, please have him or her contact me for a reference.

Sincerely,

A handwritten signature in cursive script that reads "Patricia S. Simpson".

Patricia S. Simpson
Executive Administrative Assistant/Event Coordinator
(517) 522-5780