



### Classic Barbecue

Have a hankering for authentic Texas Barbecue? Look no further than Conquering Cuisine. We offer traditional mesquite smoked brisket, ribs, chicken with kicked up sides. You can get it to go (see below) or we will bring our rig and chef to you (contact us at [foodie@conqueringcuisine.com](mailto:foodie@conqueringcuisine.com) for complete details).

*\$12.99 per person, 20-person minimum, includes two sides from the traditional menu, rolls and 1 barbecue sauce. For sides from the Modern Twists menu add \$2 per person.*

#### **From the Smoker** (Choose three, Brisket add \$1.00)

Traditional Beef Brisket (a mix of thinly sliced and chopped meat)

Tender Pulled Pork Butt

Smoked Chicken (Full birds, slow smoked, cut into portions)

Kielbasa

Baby Back Ribs

Sliced Turkey Breast

#### **Traditional Sides** (for each additional side add \$1.25)

Old Fashioned Egg Potato Salad

Garden Salad with Creamy Italian Vinaigrette

Traditional Coleslaw

Classic Caesar Salad

Southern Style Macaroni Salad

Smoky Cheddar Cornbread

Slow Cooked Barbecue Baked Beans

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#### **Modern Twists** (for each additional side add \$1.50)

Grilled Fingerling Potato and Vegetable Salad  
with Chimichurri Dressing

Braised Greens with Pancetta and Garlic

Spicy Thai Slaw Pickled Vegetables and Peanut  
Dressing

Chopped Greek Salad with Olives, Feta and Mint  
Dressing

Pico de Gallo Macaroni and Cheese

Corn and Black Bean Salad with Crispy Bacon and  
Southwest Vinaigrette

Mixed Grilled Vegetables with Herb and Garlic  
Vinaigrette

Roasted Beet Salad with Shaved Fennel, Hazelnuts  
and Citrus

Cowboy Beans with Smoky Adobo Sauce

Brioche Rolls

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#### **Barbecue Sauces**

Our "Original" Texas Style BBQ Sauce

Spicy Thai Sauce

Mustard Q Sauce

Garlic Teriyaki Sauce

Chimichurri Sauce

Jamaican Jerk Sauce

KC Style Sauce

Spicy Creole Sauce

Memphis Style Sauce

Mango Chili Sauce