

Your Catering Checklist:

- How many people _____
- Date of Event _____
- Time of Event _____
- Cold drinks _____
- Address of Event _____

- Directions _____

- Contact name _____
- Contact phone (____) _____ - _____
- Contact fax (____) _____ - _____



carolina brothers pit barbeque

20702 Ashburn Road, Ashburn, Virginia, 20147

703-729-7070

www.carolinabrothers.com

e-mail: carolinabrothers@aol.com

The legend of Danny "Boy"

Danny Hurdle, is a native of Camden County in the northeast corner of North Carolina and grew up eating, cooking and serving barbeque at Hurdle's Restaurant, a South Mills eatery where his daddy won in a poker game. You can tell barbeque is his passion by the way Danny describes the smallest details of cooking the pig. The grill has to be exactly 17 inches from the bottom of the cooker. ("One inch either way will change the cooking tremendously.") The pig can't weigh an ounce over 140 pounds. ("Any bigger than that, and he's not a pig, he's a hog, and all you're cooking is grease.")

And when he butterflies a pig, Danny insists finishing cooking it back down. ("It looks prettier on the belly, nice and brown, but the juices are lost into the fire.") Danny knows this method costs him a point or two on appearance in barbeque cook-offs, but maintains the reward is moister meat and better picking. "True North Carolina barbequers," he says, "finish the pig facing up." And true North Carolina barbeque lovers may have fewer reasons to head down I-95 now that Danny operates Carolina Brothers Pit Barbeque in Ashburn, VA.



A note about home-style carolina barbeque

Barbeque is a native American delicacy that over the years has evolved into as many variations as there are hamlets in this great country. Each geographical area has developed its own special barbeque sauce and variations on cooking the meat.

Originally concocted for pork, barbeque is now also made with beef and chicken. But whatever meat base, however it may be cooked, the sauce is still the heart of any barbeque.

Carolina Brothers has brought to the area the tradition of Carolina barbeque that for years has enjoyed nationwide recognition as the finest. Their sauce is the most tantalizing to be found, with a subtle spiciness that compliments the basic flavor. Carolina Brothers hickory smokes all of its meats while gently cooking in the traditional N.C. pit, then hand shreds the pork, beef or chicken into tender bite-sized pieces. When the meat is garnished with Carolina Brothers special sauce you have a real American taste treat that will be long relished and remembered.

carolina brothers pit barbeque

20702 Ashburn Road, Ashburn, Virginia, 20147

703-729-7070

www.carolinabrothers.com

e-mail: carolinabrothers@aol.com



IN ASHBURN

superb carolina-style barbeque for all occasions for your home or office



dine-in carryout menu



Sandwich	
Pork BBQ Sandwich.....	\$4
Beef BBQ Sandwich.....	\$4
Chicken BBQ Sandwich....	\$4
Baby Back Ribs : 1/2 Rack...	\$11
Full Rack...	\$20
Hot Dogs	\$1.50
Sides	\$1.75
Baked Beans, Coleslaw, Potato Salad	

BBQ Sandwich Platter

\$7 (w/ 2 sides)
\$7 (w/ 2 sides)
\$7 (w/ 2 sides)
\$14 (w/ 2 sides)
\$23 (w/ 2 sides)

Drinks & Chips
Available



throw your own party

Whole Pig Cooked and Delivered.....	\$8/lb
<i>(5 day notice & 100 lb min.)</i>	
BBQ by the Pound Hot or Cold	
Pulled Pork Barbeque	\$11/lb
Pulled Beef Barbeque	\$11/lb
Pulled Chicken Barbeque	\$11/lb
<i>Orders over 2 pounds include fresh buns</i>	
Baby Back Ribs	\$20/rack
Delicious Side Dishes	\$3.50/lb
Coleslaw • Baked Beans • Potato Salad	
Mom's Homemade Pies Pecan or Apple.....	\$15/ea
BBQ Sauce by the Bottle	\$7
Potato Roll Buns 8 Pack	\$3

catering menu



Full Service

- all you can eat event**.....\$15
 - pork, beef & chicken BBQ • coleslaw and potato salad
 - baked beans • homemade pecan and apple pies
 - 50 person minimum*
- all you can eat & more!**.....\$21
 - babyback ribs • pork, beef & chicken BBQ
 - coleslaw and potato salad • baked beans
 - homemade pecan and apple pies
 - 50 person minimum*
- glorious pig pickin!**.....\$24
 - whole pig, beef & chicken BBQ
 - coleslaw and potato salad • baked beans
 - homemade pecan and apple pies
 - 100 person minimum*
- the works**.....\$29
 - whole pig, beef & chicken BBQ • babyback ribs
 - coleslaw and potato salad • baked beans
 - homemade pecan and apple pies
 - 100 person minimum*

All prices are per person • Beverages add \$1.50 per person

• Full service catering includes plates, utensils, napkins, cooker if needed, servers (up to 2-hour serving time) and serving tables with table cloths.

• All prices are subject to a service charge or delivery charge and applicable sales tax.

Parties less than 50 are pick-up or delivery only.

Prices are subject to change without notice.



24 Hour Notice Party Packs

The Runt 6-8 people

3 lbs. BBQ (Pork, Beef, Chicken), 1 Rack of Baby Back Ribs, 2 Pints Baked Beans, 2 Pints Cole Slaw, 3 Pints Potato Salad, 16 Buns, 1 Bottle of Sauce

without ribs \$55

\$75

The Squealer 10-14 people

6 lbs. BBQ (Pork, Beef, Chicken), 2 Racks of Baby Back Ribs, 4 lbs. Baked Beans, 3 Pints Cole Slaw, 5 lbs. Potato Salad, 24 Buns, 1 Bottle of Sauce

without ribs \$105

\$145

The Hog 15-20 people

9 lbs. BBQ (Pork, Beef, Chicken), 4 Racks of Baby Back Ribs, 6 lbs. Baked Beans, 5 Pints Cole Slaw, 8 lbs. Potato Salad, 32 Buns, 2 Bottles of Sauce

without ribs \$165

\$245

As little as 24 hours notice on all Party Packs!

REV 0209 GAM 5M