



# Angelo State University Meat & Food Science Association Catering Menu

*All Entrees include 2 side items, bread, sweet and unsweet tea, and dessert*

<u>Entrees</u>	<u>\$/serving</u>
Smoked Brisket .....	7 <sup>00</sup>
Smoked German Sausage (pork, beef, jalapeno) .....	6 <sup>00</sup>
Brisket & Sausage .....	8 <sup>00</sup>
Smoked Pork Loin .....	8 <sup>50</sup>
Prime Rib Baked Potato available as a side .....	14 <sup>00</sup>
Roast Beef .....	8 <sup>00</sup>
Whole Hog Barbeque (minimum 40 servings) .....	10 <sup>00</sup>
Smoked Lamb/Goat Leg .....	9 <sup>00</sup>

## Other

**Sandwich Lunches** with chips, sliced bread or hoagie buns, sweet and unsweet tea, and dessert..... 5<sup>50</sup>  
*Includes: (assorted luncheon meat, assorted cheese and condiments)*

### Side Items

Scalloped Potatoes  
 New Potatoes  
 Green Beans  
 Pinto Beans  
 Corn  
 Coleslaw  
 Potato Salad  
 Salad with dressing  
 Chips

### Bread

Sliced Bread  
 Yeast rolls  
 Cluster rolls  
 Hoagie buns

### Dessert

Assorted Cookies  
 Cobbler  
     (peach, apple or blackberry)  
 \*Cheesecake  
 Chocolate Cake  
 Lemon Cake  
     \*add \$0.50/serving

### Drinks

All entrees include sweet and unsweet tea  
 May substitute soft drinks (add\$0.50/serving)

*Special arrangements may be made upon special request if possible!*

**All proceeds from catering events go to support student endeavors, scholarships, the ASU Meat and Food Science Program and the collegiate meats judging team.**