



Menu-

Contact Craig to discuss your event or place your order.

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Starters Sides Main Event Happy Endings

Starters -

- **Grilled Jalapeño Poppers** - charcoal blistered, peeled, and seeded. Cream cheese and Monterey Jack stuffed, bacon wrapped, grilled on site, and ready to eat. (\$32 per 15 servings)
- **Kansas City Caviar** - black-eyed and purple hull peas, red onions, pickled jalapeños, cider vinegar, garlic, cilantro, and Tiger Sauce - no need to say anything else. (\$20 per 15 servings)
- **SXSW Salsa** - homemade with tomato, onion, garlic, cilantro, jalapeño, and Mexican oregano. (\$20 per 15 servings)
- **Mex-Tex Pico de Gallo** - chunky version of the SXSW Southwest Salsa with a touch of cider vinegar to subdue the heat. (\$20 per 15 servings)
- **Creole Crab Dip and Chips** - ultra-premium claw and back fin crab meat, mayo, pickled jalapeños, sautéed garlic, and cheese - yes, there's crab in every bite - wow! (\$47 per 15 servings)

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- *Meat and Cheese Platter – thought I'd offer, because this is what we have so often at our parties. (\$\$ contingent on cheese and meat selections – average cost \$35 per 15 servings)*
 - *Peanut Butter and Fruit – for the kid in all of us. (\$18 per 15 servings)*

Sides –

- *BBQ Baked Beans – family recipe with all the right ingredients. (\$28 for 15 servings)*
- *Southern Cheesy Jalapeño Corn – some call it devil corn, but it's simply amazing – shoe peg corn, cheese, and jalapeños – my most popular side offering. (\$26.00 per 15 servings)*
- *Kansas City Pasta Salad – traditional cold pasta with lots of fresh vegetables. Just like Mom used to make, but better (shhh). (\$24 per 15 servings)*
- *Mississippi Potato Salad – a Southern tradition. (\$22 per 15 servings)*
- *East Carolina Cole Slaw – tangy and spicy shredded cabbage. (\$15 per 15 servings)*
- *Sandwich Size Rolls – bet you can't eat just one! (\$7.50 per 15 servings)*

Main Event -

- *Drunken Chicken - injected, cajun rubbed, and weber-grilled on a can of the beer that made Milwaukee famous. (\$24.00 per whole chicken - 3-4 lb average)*
- *Rotisserie Chicken - injected, cajun rubbed, and slow spit grilled. (\$24.00 per whole chicken 3-4 lb average)*
- *Whole Smoked Turkey (12-14 lb) - injected, cajun rubbed under the skin, then smoked 45 minutes per pound over apple or cherry wood and finished with plum wood. Juicy, smoky, and super tender. (\$75.00 per whole turkey)*
- *Turkey Breast Whole (3 - 5 lb) - same process as above, but separated from bone, sliced, and ready to enjoy. (\$16.00 per pound)*
- *Tortilla Stew (20 serving minimum) - New Mexico Green Chile's are the key to this dish, followed by homemade smoked turkey and chicken stock with hominy, corn, potatoes, onions, garlic, carrots, tomatoes, smoked pork, a dash of this and a pinch of that! (\$7.50 per 8 oz serving)*
- *Red Beans and Rice (15 serving minimum) - Almost as good as Coop's in the Big Easy, but then again, you are in Kansas City! Classic recipe with smoked andouille sausage, Serrano peppers, and custom seafood rub slow cooked in a cast iron Dutch oven. (\$6.50 per 8 oz serving)*
- *BBQ Spam (just kidding) - Homemade Summer Sausage - ground pork mixed with custom seasonings and smoked for 5 hours over apple and plum wood. (\$10.00 per pound)*

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- **Smoked Spare Ribs (Pork)** – scored, custom pork rub applied, and smoked for 9 hours over apple and plum wood – tender, spicy, smoky, and filling. (\$8.50 per pound – average 3.5 lbs per slab – feeds 4-7 people)
 - **Smoked Baby Back Ribs (Pork)** – same process as the spare rib with select, prime cuts of baby back ribs. (\$16.00 per pound – average 2 lbs per slab – feeds 2-4 people)
 - **Pulled Pork** – custom pork rub applied and smoked for 1:30 per lb until meat exceeds 180 degrees and shoulder bone pulls out. Simply amazing smoked pork shoulder – my favorite offering. (\$16.00 per pound)
 - **Wild Cherry Smoked Salmon** – custom seafood rub applied, then smoked low and slow for 5 hours over wild cherry wood and finished with mesquite wood (yes, it's very juicy). (\$25.00 per pound)
 - **Cedar Plank Rum Glazed Salmon** – soaked plank, elevated over grated and grilled for 1 hour. Rum, honey, and apple juice marinade applied during cooking cycle. Prepared on site – 3.5 filet – feeds 8-10 people (\$85 whole filet and plank)
 - **Beef Brisket** – This is where it's at – one bite and you're hooked! Custom beef rub applied then slow smoked over cherry and plum wood for 1:37 hours per pound until the beef reaches proper smoke content and tenderness (the brisket reduces in size by 37%). I assure you, it's worth every cent, and straight from my customers, "it's the best in town!" (\$25.00 per pound)
 - **American Wagyu Brisket** – marbled, silky, and crazy rich. Often mistakenly called Kobe, this beef is guaranteed to make your toes curl if you eat too much. It's pretty amazing stuff (and a bitch to smoke to perfection!)! (\$35 per pound)

Happy Endings -

- **Rum Cake** - Three offerings - a small, regular, and super-regular size. Custom recipe that took 8 years and several Caribbean rum selections to perfect. I dare you to find a better rum cake - PS - the "turtle-one" comes in a distant second place. (super size -15 cup - \$45, regular - 12 cup - \$35.00, small 6 cup cake - \$20.00)

Wine suggestions provided with all catered menus upon request.

Several people ask what other beverages I have with my bbq -

My favorite soda is Barq's Red Cream.

I also love all of the Boulevard Brewing Company's offerings, but normally you'll find me with a bottle of the High Life.