

### THE THRILL FACTOR

The Totally Cooked BBQ Company is a specialty division of Totally Cooked Inc. featuring authentic low and slow BBQ. Chef Tumbleweed and his Ranch Hands pride themselves in their dedication to the same creative cuisine, quality service, and reliability that NE Ohio has come to appreciate through Totally Cooked Catering.

### THE GRILL FACTOR

The Totally Cooked BBQ Company uniquely features an interactive cooking stage available for rent to enhance your BBQ event. The 18-foot customized "Chuck Wagon" is loaded with custom designed grills, prep area, sink, and is fully canopied. This showstopper allows your guests to enjoy live action through the "thrill of the grill!"

### THE CHILL FACTOR

Our BBQ roundup team is able to accommodate the planning of your entire offsite BBQ. Contact our Event Coordinators today to start planning a custom BBQ event tailored to your needs. We will efficiently ease the pain of planning the details, allowing you to be a guest at your event! Let us show you how 1 is greater than 32!

### Catering Terms & Conditions

1. To place an order or request information about our catering services, Please call: 330.923.9964 or fax 330.923.7755, E-Mail: sales@totallycooked.com, or visit our web page at: www.totallycooked.com.
2. We require at least a 7 day lead time on BBQ's, Pig Roasts and Clambakes so we can professionally prepare your meal and better service your event.
3. The delivery charge is based on distance. Additional charges for delivery involving rental equipment, service and set up will be discussed with you prior to the date of your event.
4. The BBQ menu is priced for pick-up or delivery only. We can provide professional Totally Cooked staff for set-up, service, and clean up and arrange for rental equipment. Rental equipment may include china, glass ware, silverware, linens, chafing dishes, serving platters, decorations, floral arrangements, décor, tables, chairs, and tents for an additional cost. Please discuss these details with our Event Coordinators.
5. Children's portions of our packages are priced as follows: 0-3 years old = free; 4-11 years old half price.
6. Totally Cooked preferred payment is by Personal, Corporate checks or Cash. We accept Visa, Master Card, Discover and American Express.

Our chefs are professionally trained and widely regarded for their creative food preparation and presentation; we use only the freshest ingredients from local purveyors, when possible, to ensure a commitment to our community and our culinary standards. Dietary restrictions are a Totally Cooked Specialty. Vegetarian, Vegan and Gluten Free meals are available upon request.

### Delivery & Pick-Up Options

Pick Up - No Charge  
Drop Off Delivery - Flat Fee Depending on Distance  
Drop Off and Set Up - 12% Service Charge  
Full Service - Contact a Totally Cooked Event Coordinator

### Our Goal at Totally Cooked Catering

is to provide Creative Cuisine, Quality, Service & Reliability to ensure that...

*You are a Guest at your event!*



# Totally Cooked BBQ Co.

## The Thrill of the Grill!



## BBQ, Pig Roast & Clambake Menu



# TC BBQ PACKAGES

### Cows and Dogs

¼ pound Ground Sirloin Steak Burgers  
2 oz. All Beef Dogs

### Roundin' Up the Ranch Handlers

Italian Sausage & ¼ pound Ground Sirloin Steak  
Burgers Served with Fire Grilled Peppers and Onions

### Hangin' Round the Chicken Shack

BBQ Chicken Breast, Smokin' Joe's Grilled Wings,  
& ¼ pound Ground Sirloin Steak Burgers

### Tumbleweed's Feast

Hawaiian Glazed Salmon & Choice of Grilled Chicken  
Served with Lettuce and Tomato

### 'Fire-Stokin' The Smokehouse

North Carolina BBQ Pulled Pork &  
Choice of Grilled Chicken

### Grill Out

BBQ Beef Brisket & Choice of  
Grilled Chicken  
Served with TC Horseradish Sauce

### Pork Chop Frenzy

14 oz. Fire Grilled Pork Chop Topped with  
Bourbon Maple Pecan Glaze & Choice of  
Grilled Chicken

### Cherry Smoked Combo

Tender Brisket, Pulled Pork, & Choice  
of Grilled Chicken

### Hickory Grill Out

Smoked Brisket & St. Louis Ribs  
Accompanied by Horseradish Mustard

### JR's Barbeque

St. Louis Ribs & Bone-In Chicken

### TC Trio

Chicken Skewers, Beef Kabobs, & Pork Kabobs  
Served with Your Choice of BBQ Sauce

### Red Bandanna Steak-Out

16oz Bone-In Cowboy Rib Eye &  
Chicken Breast Served along with A-1  
(Swap the Cowboy Rib Eye for  
8 oz Sirloin Filet-\$27pp)

### Tee-Time

12oz Choice Strip Steak Served with A-1,  
Hot Sauces and Ketchup

### Chillin' & Grillin'

Ale-Braised Beef Sandwich on Pretzel Roll  
& Choice of Grilled Chicken

Choice of  
Grilled Chicken  
includes:  
Tender Bone-in Chicken or  
Boneless Chicken Breast

Burger Fixin's  
Include:  
Fresh Leaf Lettuce, Tomato  
Slices, Cheese, Red Bermuda  
Onions, Kosher Pickle Chips,  
Sweet Relish, Mustard, Ketchup,  
& Mayonnaise

**Don't forget the  
Little Buckaroos!**  
11 and under only  
**Kids BBQ Buffet**  
2 oz Burger on a Bun  
2 oz Hot Dog on a Bun  
Chicken Fingers  
**Choose One Dipping Sauce:**  
Ketchup, BBQ or Ranch  
**Choose One Side:**  
Mac & Cheese, Tater Puffs,  
Watermelon Wedges  
or Fresh Fruit  
**Sweet Ending:** Cookie & Beverage

## BBQ, Pig Roast & Clam Bake Packages

**Include:** Entrée of Choice  
Choice of 2 side dishes & 2 BBQ sauces  
Buns or TC House Rolls w/butter  
Choice of One Dessert  
Choice of One Beverage  
Disposable Plates, Napkins & Utensils

**BBQ Sauce**  
Your Choice  
**Billy Bob's White BBQ**  
**Sweet & Sassy BBQ**  
Chocolate Tequila  
Blazin' Bourbon  
Carolina Mustard  
Peach Habenero

## Our Number One Seller!

Talkin' Bout The Rib Shack

St. Louis Ribs • Chicken Breast • Pulled Pork  
Served with Lettuce, Tomato,  
Red Bermuda Onions & Mayonnaise

## Side Dish Choices

TC Signature Smashed Potato Salad  
Orange Vanilla Whipped Sweet Potatoes  
Red Bean & Rice Salad  
Roasted Redskin Potatoes  
Dijon Dill Red Skin Potato Salad  
Garlic Smashed Potatoes  
Baked Sweet or Idaho Potatoes  
Home Style Macaroni Salad  
Tortilla Chips and Salsa  
Mamma's Corney Corn Bread  
Tropical Pineapple Slaw  
Watermelon Wedges  
Fresh Seasonal Fruit Salad  
Add a chef Inspired Watermelon Basket  
for an additional charge  
Corn & Black Bean Salad  
Fresh Field Green Salad with 2-Dressings  
Aegian Salad w/Cucumber, Grape Tomato &  
Bermuda Onion  
Fire Grilled Corn & Chorizo  
Green Beans with Bacon  
Tender Molasses Baked Beans  
Individual Bagged Munchie Assortment  
Pesto Penne Pasta Salad with Cool  
Summer Veggies  
Sweet Potato Biscuits  
Crunchy Colorful Slaw  
**Additional Selections available**

# TC Pig Roast PACKAGES



### Spice Crusted Suckling Pig "Fo Show"

Slow Roasted Pig - Dress him up any way you wish to fit  
your theme, then served beautifully on a platter; 30 lb  
Suckling Pig Serves approximately 25 people

### Totally Cooked BBQ Pig Roast

Serves 50-99 Guests

Serves 100-199 Guests\*

Serves 200 and greater Guests\*

Slow Roasted Pork, Cherry Wood Smoked until Tasty and  
Tender Split and Flat Grilled at Totally Cooked for 8-10 Hours  
\*This size Hog Roast requires purchase of the Spit Package

## PIG ROAST ONSITE COOKING PACKAGES:

**Spit Package** includes the Pig Spit, Carving Table,  
Hot Sauces and a BBQ Chef for 4 hours

**BBQ Wagon Package** Includes TC BBQ Chuckwagon,  
Carving Table, Hot Sauces, and BBQ Chef for 4 hours

**Portable BBQ Pig Spit** all day rental

**Stainless Steel Grill** all day rental

Includes 1 Tank of Propane, add a 2nd for an additional charge

### Fire Grillin' Carving Chef Onsite

Have a grill or spit of your  
own? BBQ Chef only -  
charged per hour with a 3 hour  
minimum



## Ice Cold Homestyle Beverages

Fresh Lemonade • Raspberry Iced Tea • Fresh Blueberry Lemonade • Fresh Brewed Kettle Coffee •  
Sweet Tea with Honey • Bottled Spring Water • Fresh Raspberry Lemonade • Assorted Canned Soft Drinks  
**Additional Beverage Selections Available**

All Totally Cooked Packages have a 25 person minimum



# TC Clam Bake PACKAGES

**All Clammed Up**  
Steamed Littleneck Clams  
Sweet-n-Sassy Bone-In Chicken

**Birds of a Feather**  
Steamed Littleneck Clams  
Split Bird Cornish Hen

**Mussel on up to the Bar**  
Steamed Littleneck Clams  
Herb Steamed Mussels  
Sweet-N-Sassy Bone-In Chicken

**The Mighty Duo!**  
Steamed Littleneck Clams  
Alaskan King Crab Legs - 8oz

**"Yee-Ha" Cowboy Steak & Clams**  
Steamed Littleneck Clams - 1dz  
Bone-In Cowboy Steak 10oz

### Fishin' Around the Dock

Steamed Littleneck Clams  
Fire Grilled Brats or Smoked Kielbasa  
with Garlic Kraut

### Lobster Fest

Steamed Littleneck Clams  
Live Maine Lobsters 1.5lbs

### Surf and Turf

Steamed Littleneck Clams  
Beef Tenderloin - 8oz filet

### ADD SEAFOOD BY THE DOZEN TO ANY MEAL

Clams - \$ per dz.  
Mussels - \$ per dz.

## CLAMBAKE ONSITE COOKING PACKAGES:

**Large Steamer includes:** Steamers, Propane and Chef for 4 hours  
Recommended guest count 50-150

**Small Steamer includes:** Steamers, Propane and Chef for 4 hours  
Recommended guest count 25-50

## HOMEMADE SOUPS with Oyster Crackers

New England Clam Chowder • Manhattan Clam Chowder • Crab Bisque •  
Lobster Bisque • Roasted Corn & Chorizo Chowder • Shrimp Bisque •  
Fire Grilled Andouille Potato Gumbo

## CLAM BAKE HORS D'OEUVRES SELECTIONS:

**Maryland Crab Cakes** - \$ per dz  
2-dz minimum

**Craw Fish Tails** - \$ per lb  
1-lb minimum

**Crab Stuffed Mushrooms**  
\$ per dz (2-dz minimum)

**Fresh Seasonal Vegetable Crudite**  
Served with dipping sauce

**Hot Smoked Salmon Side:** Served with creamy mustard sauce - \$ per side  
Serves approximately 25 people

### Atlantic & Pacific Dips:

Accompanied by Pita Chips &  
Gourmet Crackers

**Clam Dip** - \$ per pound

**Shrimp Dip** - \$ per pound

**Maryland Crab Dip** - \$ per pound

## Side Splittin' Homemade Desserts

Fresh Baked Cookies • Brownie Bites • 7-Layer Bars • Carrot Cake

Assorted Cupcakes:

Chocolate, Vanilla or Golden Vanilla Cake with Butter Cream Icing

**Additional Selections Available**

**Premium additional Desserts:** additional upgrade charge  
Apple or Cherry Home Style Cobbler • Homestyle Cherry, Apple, or  
Mixed Berry Pie • Strawberry Shortcake with Whipped Cream