Totally Cooked BBQ Co.

The Thrill of the Grill!

BBQ, Pig Roast, Clam Bake Menu

We do the *Grillin'* While you do the *Chillin!*

- Totally Cooked's 18-foot BBQ Wagon:

  Includes on site chef to man the grill.
- 3-foot Stainless Steel grill:
- Totally Cooked On-Site Fire Grillin' Chef:
  (minimum 3 hours)

***Call today to check availability!**

♦THE TOTALLY COOKED BBQ COMPANY♦

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!

Totally Cooked BBQ Packages-2

♦Totally Cooked BBQ Packages have a 25 Person minimum♦

Cows and Dogs
¼ pound Ground Sirloin Steak Burgers
2 oz. All Beef Dogs
Served with all the fixin's: Fresh Leaf Lettuce, Tomato Slices, Cheese
Red Bermuda Onions, Kosher Pickle Chips, Sweet Relish, Mustard,
Ketchup, Mayonnaise, and TC House Buns

Roundin' Up the Ranch Handlers
Italian Sausage & ¼ pound Ground Sirloin Steak Burgers: Served with Lettuce,
Tomato, Fire Grilled Peppers and Onions and our TC House Buns

Hangin' Round the Chicken Shack
BBQ Chicken Breast, Smokin' Joe's Grilled Wings,
& 5 oz. Ground Sirloin Steak Burgers
Served with Your choice of BBQ Sauce and TC House Buns

Tumbleweed's Feast
Hawaiian Glazed Salmon & Mango BBQ Chicken Breast
Served with Lettuce, Tomato and TC House Buns

'Fire-Stokin' The Smokehouse
North Carolina BBQ Pulled Pork & Rustic Dry Rub Bone-In Chicken
Served with TC House Buns

Grill Out
BBQ Beef Brisket & Cherry Smoked Bone-In Chicken
Served with TC Horseradish Sauce and TC House Buns

Pulled BBQ Feast
Pulled Pork & Pulled Chicken
Served with Your choice of BBQ Sauce and TC House Buns

Pork Chop Frenzy
14 oz. Fire Grilled Pork Chop
Topped with Bourbon Maple Pecan Glaze, Rolls & Butter

Cherry Smoked Combo
Tender Brisket, Pulled Pork, & Pulled Chicken
Served with Your Choice of BBQ Sauce and TC House Buns

Hickory Grill Out
Smoked Brisket & St. Louis Ribs
Accompanied by Horseradish Mustard
Served with Your Choice of BBQ Sauce and TC House Buns

JR's Barbeque
St Louis Ribs & Bone-In Chicken
Served with Your Choice of BBQ Sauce, Rolls & Butter

TC Trio
Chicken Skewers, Beef Kabobs, & Pork Kabobs
Served with Your Choice of BBQ Sauce, Rolls & Butter

Red Bandanna Steak-Out
16oz Bone-In Cowboy Rib Eye & 5 oz Chicken Breast
Served with Your Choice of BBQ Sauce or A-1 Sauce
Rolls & Butter
(Swap the Cowboy Rib Eye for 8 oz Sirloin Filet)

BBQ Packages include:

- ♦Choice of 2 Side Dishes
- ♦House Buns or Rolls with butter
- ♦ Appropriate Condiments
- ♦ Choice of Beverage
- ♦ Dessert
- ♦Disposable Plates, Napkins, & Utensils

(See page 5 for choices)

BBQ Sauce Choices:

- ♦Billy Bob's White BBQ
- ♦Sweet & Sassy BBQ
- ♦Chocolate Tequila
- ♦Blazin' Bourbon
- ♦Carolina Mustard
- ♦Peach Habenero

Our Number One Seller!

Talking 'Bout The Rib Shack

- ♦St Louis Ribs
- ♦Chicken Breast
- ♦Pulled Pork

Served with Lettuce, Tomato & our TC House Rolls

Don't forget the Little Buckaroos!

Kids BBQ Buffet

- ♦2 oz Burger on a Bun
- ♦2 oz Hot Dog on a Bun
- ♦Chicken Fingers

Choose One Dipping Sauce:
Sweet & Sour, BBQ or Ranch
Choose One Side:
Mac & Cheese, Tater Puffs, Watermelon Wedges, or Fresh Fruit
Sweet Ending:
Cookie and Beverage

♦11 and under only♦

Totally Cooked Pig Roast Packages-3

♦Totally Cooked Pig Roasts have a 25 Person minimum♦

[redacted]

All Pig Roast Packages Include:

Tender, Slow Smoked Pork with Choice of BBQ Sauce
2 Side Dishes, House Rolls with butter, Dessert, and Beverage
Disposable Service including Plates, Utensils, and Napkins
(See page 5 for choices)

Spicy Crusted Suckling Pig Display

♦ 25-49 People ♦
Dress him up any way you wish to fit your theme
Then served beautifully on a platter

Totally Cooked BBQ Pig Roast

♦ 50-99 People ♦
Cherry Wood Smoked until Tasty and Tender
Split and Flat Grilled for 8-10 Hours

The Big One - Hog Roast on a Spit

♦ 100-199 People ♦
Cherry Wood Smoked until Tasty and Tender
This size Hog Roast requires purchase of the SPIT PACKAGE

Hog Roasts greater than 200 people

This size Hog Roast requires purchase of the SPIT PACKAGE

♦Pig Roast Onsite Cooking Packages♦

♦**SPIT PACKAGE** includes the Pig Spit rental and a Carving Chef for 4 hours
Includes Carving Table Set up, Hot Sauces, and BBQ Chef for up to 4 hours

♦**BBQ WAGON PACKAGE** with Cooking and Carving on Site
Includes Carving Table Set up, Hot Sauces, and BBQ Chef for up to 4 hours

♦**PORTABLE BBQ PIG SPIT** all day rental

♦**STAINLESS STEEL GRILL** all day rental
Includes 1 Tank of Propane

♦**FIRE GRILLIN' CHEF ONSITE** Have a grill or spit of your own? Chef only

Totally Cooked Clam Bake Packages-4

♦Totally Cooked Clam Bake Packages have a 25 Person minimum♦

and are priced as a pick up meal or delivery drop off

1) Serviced Events require an On Site Chef @ (Minimum 3 Hours)
Steamer Rental: Choose our Large Steamer for Small Steamer

2) Cook your own no worries, we can provide the rental equipment, note listed costs.

All Clammed Up
Steamed Littleneck Clams-1dz
Sweet-n-Sassy Bone-In Chicken

Birds of a Feather
Steamed Littleneck Clams-1dz
Split Bird Cornish Hen

Mussel on up to the Bar
Steamed Littleneck Clams-1dz
Herb Steamed Mussels-1dz
Sweet –N-Sassy Bone-In Chicken

The Mighty Duo!
Steamed Littleneck Clams-1dz
Alaskan King Crab Legs -8oz #1 Large

Fishin' Around the Dock
Steamed Littleneck Clams-1dz
Fire Grilled Brats or Smoked Kielbasa
with Garlic Kraut

It's a Lobster Fest
Steamed Littleneck Clams-1dz
Live Maine Lobsters 1.5lbs

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

Surf and Turf
Steamed Littleneck Clams-1dz
Beef Tenderloin-8oz

Clam Bake Packages include:

- Choice of Clam Meal
- Choice of 2 Side Dishes
- House Rolls with butter
- Drawn Butter
- Clam Broth
- Dessert
- Choice of Beverage
- Disposable Plates, Napkins, Clam Bowl and Utensils

(See page 5 for choices)

Add 1 Dozen Clams
to any meal

(Add 1-dz Mussels)

Add T.C. Homemade Soup
10 oz. portion-served with
Oyster Crackers

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

Clam Bake Hors d'Oeuvres Selections

Maryland Crab Cakes
2-dz minimum

Craw Fish Tails
1-lb minimum

Crab Stuffed Mushrooms
2-dz minimum

Fresh Seasonal Vegetable Crudite
Served with dipping sauce

Atlantic & Pacific Dips:

Clam Dip

Shrimp Dip

Maryland Crab Dip

(2-Pound minimum will have approximately 30 single servings)
Accompanied by Pita Chips and Gourmet Crackers

Totally Cooked Sides, Desserts, and Drinks-5

Each package includes 2 Side Dishes, TC Sandwich Buns or Rolls with Butter,
1 Dessert, 1 Beverage, Disposable Plates, Napkins and Utensils

Side Dish Choices

(Choose 2)

TC Signature Smashed Potato Salad
Orange Vanilla Whipped Sweet Potatoes
Red Bean & Rice Salad
Roasted Redskin Potatoes
Dijon Dill Red Skin Potato Salad
Garlic Mashed Potatoes
Baked Sweet or Idaho Potatoes
Home Style Macaroni Salad
Pesto Penne Pasta Salad with Cool Summer Veggies
Aegian Salad w/Cucumber, Grape Tomato & Bermuda Onion
Crunchy Colorful Slaw
Watermelon Wedges
Tropical Pineapple Slaw
Corn & Black Bean Salad
Fresh Field Green Salad with 2-Dressings
Corn on the Cob (In Season)
Fire Grilled Corn & Chorizo
Green Beans with Bacon
Tender Molasses Baked Beans
Individual Bagged Munchie Assortment
Tortilla Chips and Salsa
Mamma's Corney Corn Bread
Sweet Potato Biscuits

Fresh Seasonal Fruit Salad …**Add a chef Inspired Watermelon Basket**

Additional Sides available

Side Splittin' Homemade Desserts

(Choose 1)

Fresh Baked Cookies
Assorted Cupcakes
-Chocolate, Vanilla, or Golden Vanilla Cake
-With Butter Cream Icing
Brownie Bites
7-Layer Bars
Carrot Cake

Premium Dessert Options:
Apple or Cherry Home Style Cobbler (upgrade)
Strawberry Shortcake with Whipped Cream (upgrade)
Cherry, Apple, or Mixed Berry (upgrade)

Additional Dessert s available

Ice Cold Home-style Beverages

(Choose 1)

Fresh Lemonade
Fresh Blueberry Lemonade
Sweet Tea with Honey and Lemon
Fresh Raspberry Lemonade
Raspberry Iced Tea
Fresh Brewed Kettle Coffee
Bottled Spring Water
Assorted Canned Soft Drinks

Additional Beverages available

Delivery & Pick-Up Options

1. PICK-UP:……..NO CHARGE
2. DROP OFF DELIVERY:……FLAT FEE DEPENDING ON DISTANCE
3. DROP OFF & SET-UP:….12% SERVICE CHARGE
4. FULL SERVICE: ……..CONTACT A TOTALLY COOKED EVENT COORDINATOR

Catering Terms & Conditions

1. To place an order or request information about our catering services, Please call: 330.923.9964, 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 days 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. Once your menu is confirmed, an estimate will be made available and can be Faxed, Mailed or E-mailed to your attention. When an agreement has been met we require a signed contract, along with a 5% down payment. This is followed with an additional 50% of existing balance due 30 days prior to the event, and final balance due 7 days prior to actual event date.

5. The BBQ menu is priced for pick-up or delivery only. It does not include staffing or equipment. We can provide professional staff for set-up, service, and clean up for an additional charge of $20 per hour per server, and $25 per on site chef. Should there be a need for rental supplies, we can provide 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.

6. Children's portions of our packages are priced as follows: 0-3 years old = free; 4-11 years old = ½ price.

7. Totally Cooked preferred payment is by Personal or Corporate checks. We accept Visa, Master Card, Discover, and American Express.

Our chefs are highly trained and widely regarded for their creative food preparation and presentation.
We use only the freshest ingredients from local purveyors to ensure flavor and palate satisfaction.
Dietary restrictions are a Totally Cooked Specialty.
Our objective is to share ideas and spark your creativity.

Our Goal at Totally Cooked Catering is to provide Quality, Creative Cuisine, Service, and Reliability to ensure that You are a Guest at your event!