



# FEGES BBQ

## CATERING MENU

### LOCATIONS

#### *SPRING BRANCH*

8217 LONG POINT RD.,

HOUSTON, TX 77055

TUE-SAT 11AM-9PM

SUN 11AM-3PM

346-319-5339

[SPRINGBRANCH@FEGESBBQ.COM](mailto:SPRINGBRANCH@FEGESBBQ.COM)

#### *GREENWAY*

3 GREENWAY PLAZA,

SUITE C210,

HOUSTON, TX 77046

MON-FRI 11AM-2PM

832-409-6118

[GREENWAY@FEGESBBQ.COM](mailto:GREENWAY@FEGESBBQ.COM)

[WWW.FEGESBBQ.COM](http://WWW.FEGESBBQ.COM)

## CATERING

Please place your catering order at [WWW.FEGESBBQ.COM](http://WWW.FEGESBBQ.COM) in the "Private Events and Catering" tab then choose the location you wish to order from and fill out catering form provided.

Due to preparation time and availability, catering orders must be placed online and be confirmed through email at least 48 hours in advance. Once we receive the form, answer any questions and confirm your order, we'll email you an invoice to pay online. Payment must be received 24 business hours before your scheduled pick-up or delivery. Larger orders may require a deposit in advance.

There is a 5lb minimum of smoked meats for catering orders.

### PICK-UP/DELIVERY HOURS:

#### Greenway Plaza

Mon-Fri between 10:45am & 1:00pm

Closed Weekends and Holidays

#### Spring Branch

Tues-Sat between 11am & 9pm,

Sunday between 11am & 3pm

Closed Mondays

We do offer delivery within 5 miles for a fee. Please confirm which location you wish to order from.

All catering orders come with sauces, condiments, pickles and bread proportionate to the size of your order.

Plates, utensils, napkins, and serving utensils provided upon request.

We can provide full-service catering (includes set up and serving) for offsite events for an additional fee.

Please indicate if this is being

## MEAT BY THE POUND

An average person will typically eat between 1/2 and 2/3 lb of meat in total. The variance in sizes should be taken into account in relation to the total number of meat options offered.

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PRIME BRISKET .....	30
PORK BELLY .....	24
SAUSAGE .....	18
TURKEY .....	20
PULLED PORK .....	18
PORK RIBS .....	20
HALF CHICKEN .....	10 <sup>EA</sup>

## SIDES

One quart of sides feeds 4-5 people. One half pan feeds 12-15 people. One full pan feeds 25-40 people. The variance is in relation to the total number of sides being served.

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### TRADITIONAL SIDES

QUART 16 - HALF PAN 40 - FULL PAN 80

LOADED POTATO SALAD

KALE SALAD

PASTA SALAD

SPICED CRACKLINS

HOGFAT CORNBREAD

CHARRED SLAW (SPRING BRANCH ONLY)

### FEGES SIDES

QUART 20 - HALF PAN 50 - FULL PAN 100

SWEET + SPICY SPROUTS

SPICY BRAISED GREENS

ELOTE CORN SALAD

## SWEETS

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PB+J CHOCOLATE CAKE

Half cake \$50 - 12-18 portions

RUM RAISIN BREAD PUDDING

Half pan \$50 - 12-18 portions (not sliced)