

## HOW TO ORDER

Call the Archers BBQ Catering Manager at **(865) 978-1569** or send an email to **cateringarchersbbq.com**. We offer full catering for events from 20 up to over 2,000 people. Archers BBQ can customize any menu of smoked meats.

### BEARDEN

5415 Kingston Pk  
865.394.9580

### EAST KNOXVILLE

5200 Rutledge Pk  
865.722.1989

### SEVIERVILLE

1830 Winfield Dunn Pkwy  
865.323.9443

### WEST KNOXVILLE

10205 Kingston Pk  
865.771.2601

### EMORY

1301 E. Emory Rd  
865.687.2694



ARCHERS BBQ

## CATERING MENU

HAND-CRAFTED BBQ & SIDES, COOKED FRESH DAILY



**HAND PULLED  
TO ORDER  
EVERY TIME**

### GLUTEN AND MSG FREE

All of our meats and sauces are gluten free. Most of our sides are gluten free. All of our food is MSG free.

We know our food and what is in it, so if you have any allergies let us know, we will do our best to accommodate your needs.

Call us at **(865) 978-1569** to get started!

## APPETIZERS

Prices are per person with a 20 person minimum.

**PIMENTO CHEESE OR CHICKEN SALAD WITH FIRECRACKERS** 5/PP

**SAUASAGE & CHEESE PLATE** 5/PP

**JALAPEÑO QUESO & TORTILLA CHIPS** 5/PP

ASK ABOUT OUR CHARCUTERIE BOARDS AND MORE!

## PACKAGES

Prices are per person with a 20 person minimum. All packages below include:

- Homemade sauce & locally baked buns
- Paper plates and cutlery packs
- Serving tongs, spoons, and ladles
- Delivery within Metro Knoxville

**PORK & CHICKEN + 2 SIDES** 14/PP

**PORK & CHICKEN + 3 SIDES** 16/PP

**PORK, CHICKEN & RIBS (2 BONES PP) + 3 SIDES** 20/PP

**BRISKET + 2 SIDES** 18/PP

**BRISKET, PORK, CHICKEN & RIBS (2 PP) + 2 SIDES** 25/PP

**RIBS (4 BONES PP) + 2 SIDES\*** 17/PP

**NACHO BAR\*** includes chips & 2 tortilla shells per person 14/PP

- |           |                   |             |
|-----------|-------------------|-------------|
| • Pork    | • Shredded cheese | • BBQ sauce |
| • Chicken | • Sour cream      | • Salsa     |
| • Queso   | • Jalapeños       | • Lettuce   |

\*Ribs and nacho bar packages do not include buns.

## SIDES

- Barron's BBQ Beans
- Cole Slaw
- Collard Greens
- Stewed Green Beans
- Loaded Potato Salad
- Garden Salad
- Smokehouse Mac-n-Cheese

## ADD-ONS

**BABY BACK RIBS** (2 bones pp) 5/PP

**SIDES** 2/PP

**SWEET POTATO CHIPS** 3/PP

**TEA, LEMONADE, CUPS & ICE** 1/PP

**WIRE RACKS & STERNOS (PER SET)** 10

**DELIVERY OUTSIDE METRO AREA (PER MILE)** 1

## DESSERTS

**BANANA PUDDIN'** (Feeds 20+) 50

**CHOCOLATE OREO PUDDIN'** (Feeds 20+) 50

**CHOCOLATE CHIP COOKIE** 1/PP




**ARCHERS BBQ**

**THE ART OF OUR BBQ**  
 When folks ask for the key to making moist, tender, tasty, and delicious barbecue, they expect us to ramble on about sauces, marinades, and rubs. Those are all important, but what it really comes down to is selecting the best meat and then slowly cooking and smoking that meat to perfection. We know if we take care of business on that end, the pork, ribs, and chicken we put on your plate will be the best you ever tasted.