



**Catering and Event Services**

Delicious Food...Impeccable Service

Our mission is simple – provide our customers with fresh, tasty meals and great service, ensuring your event is a special one. We’ll take care to make sure everything goes smoothly, allowing you to relax and enjoy the occasion. Depending on your preferences, we’ll provide services ranging from delivery to full service event planning, including menu development and equipment rental. Let us help you plan the perfect event!

**Barbecue - A La Carte**

*Minimums may apply.*

**By the Pound**

Brisket, Sliced or Chopped.....	\$17/pound
Pork Shoulder, Pulled or Sliced.....	\$15/pound
Chicken, Half or Full.....	\$15/pound
Sausage.....	\$14/pound
Ribs, Baby Back.....	\$13/half, \$22/full rack
Ribs, St. Louis Style.....	\$12/half, \$20/full rack
Turkey Breast.....	\$17/pound

**Traditional Sides**

**Half/Full Pan**

Old Fashioned Egg Potato Salad.....	\$40/\$80
Traditional Coleslaw.....	\$30/\$60
Southern Style Macaroni Salad.....	\$35/\$70
Green Salad with Tomato, Cucumber, Red Onion and Creamy Italian Vinaigrette.....	\$30/\$60
Slow Cooked Barbecue Baked Beans.....	\$35/\$70
Braised Collard Greens.....	\$35/\$70
Corn and Black Bean Salad with Crispy Bacon and Southwest Vinaigrette.....	\$35/\$70
Classic Caesar Salad with Shaved Parmesan and Garlic Croutons.....	\$35/\$70
Smoky Cheddar Cornbread.....	\$25/\$50
Dinner/Mini Kaiser Rolls.....	\$10/dozen

### Modern Twists

Grilled Fingerling Potato and Vegetable Salad with Chimichurri Dressing.....	\$40/\$80
Spicy Thai Slaw Pickled Vegetables and Peanut Dressing.....	\$40/\$80
Pico de Gallo Macaroni and Cheese.....	\$40/\$80
Mixed Grilled Vegetables with Herb and Garlic Vinaigrette.....	\$40/\$80
Cowboy Beans with Smoky Adobo Sauce.....	\$35/\$70
Sauteed Mixed Greens with Pancetta and Garlic.....	\$40/\$80
Chopped Greek Salad with Olives, Feta and Mint Dressing.....	\$35/\$70
Corn Salad with Roasted Peppers, Avocado and Garlic Aioli.....	\$40/\$80
Roasted Beet Salad with Shaved Fennel, Hazelnuts and Citrus.....	\$40/\$80
Brioche Rolls.....	\$12/dozen

### Signature Maryanne Pastry Shoppe Desserts

Dulce de Leche Cake (9-inch, layered).....	\$35
Carrot Cake (9-inch, layered).....	\$35
Chocolate Cake with Ganache Glaze (9-inch, layered).....	\$35

### Barbecue Sauces

Our "Original" Texas Style BBQ Sauce	Spicy Thai Sauce
Mustard Q Sauce	Garlic Terriyaki Sauce
Chimichurri Sauce	Jamaican Jerk Sauce
KC Style Sauce	Spicy Creole Sauce
Memphis Style Sauce	Mango Chili Sauce

### Party Packs

Minimum 20 people. All packs include each meat, side and sauce listed as well as a condiment tray that includes lettuce, tomatoes, onions and house-made pickles. Call for pricing.

### The Lacoja Special

Smoked Brisket/St. Louis Style Spare Ribs/Chicken/Sausage  
Sauces: Our "Original" Texas BBQ Sauce; Q Mustard Sauce; Chimichurri Sauce  
Grilled Vegetable and Fingerling Salad with Herb Dressing  
Black Bean and Corn Salad with Crispy Bacon and Southwest Vinaigrette  
Chopped Greek Salad with Olives, Feta and Mint Dressing  
Tabbouleh with Fresh Herbs and Citrus Dressing  
Smoky Cheddar Cornbread

378 North Main Street, Doylestown, PA 18901 • 267-625-6900 • [www.conqueringcuisine.com](http://www.conqueringcuisine.com)

Catering: Barbecue

### **Memphis Style Barbecue**

Pulled Pork Shoulder/Baby Back Ribs

Sauces: Our "Original" Texas BBQ Sauce; Q Mustard Sauce

Old Fashioned Egg Potato Salad

Southern Style Macaroni Salad

Green Salad with Tomato, Cucumber, Red Onion and Creamy Italian Vinaigrette

Smoky Cheddar Cornbread

### **Taste of Texas**

Brisket/Chicken/Sausages

Sauces: Our "Original" Texas BBQ Sauce; Chimichurri Sauce

Roasted Fingerling Potatoes with Olive Oil and Fresh Herbs

Pico de Gallo Mac and Cheese

Cowboy Beans with Smoky Adobo

Brioche Dinner Rolls

### **Kansas Style Barbecue**

Brisket/Baby Back Ribs/Chicken/Turkey

Sauces: Sweet and Tangy KC Barbecue Sauce; Q Mustard Sauces

Old Fashioned Egg Potato Salad

Traditional Coleslaw

Slow Cooked Barbecue Baked Beans

Dinner Rolls

### **North Carolina Style**

Pulled Pork Shoulder

Sauces: North Carolina Barbecue Sauce; Sweet and Smoky Barbecue Sauce; Q Mustard Sauces

Four Cheese Macaroni and Cheese

Slow Cooked Barbecue Baked Beans

Tangy Carolina Style Coleslaw

Dinner Rolls