


A N U P S C A L E

THE



CUE

B B Q J O I N T

The following menus are designed for spring, summer and fall picnics, BBQ's and luncheon events.

We use Seasonal farm fresh, market and local ingredients in all of our cuisine.

**INCLUDES FOR 2 HOURS:
SMOKER ON SITE, PIT MASTER & SERVER
CHAFING DISHES, PLATTERS & SERVING UTENSILS**

PIG ROASTS ALSO AVAILABLE!

2 Pembroke Road, Danbury, CT 06811 Tel. # 203-207-4669

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ALL AMERICAN BBQ

\$48.00 PER PERSON (60 PERSON MINIMUM)

Entrees

Smoked Prime Beef Brisket
Smoked Free Range Cider Chicken
BBQ Pulled Pork
Dry Rubbed Baby Back Ribs
House made Smoked Sweet Sausage
Crispy Pork Belly
American Waygu Beef Short Ribs(+\$8/PP)

Sides

Truffle Manchengo Mac n Cheese
BBQ Baked Beans
Braised Smoked Collard Greens
Blackened Cauliflower
Mashed Sweet Potatoes
Mashed Potato, Creamy Brisket Gravy
Corn on the cob, Scallion-Pepper Butter

Salads

Tangy Buttermilk Slaw
North Carolina Vinegar Slaw
Macaroni Salad
Pesto Pasta Salad
Loaded Potato Salad, Cheddar Cheese, Bacon, Scallions
Roasted Beets, House Bacon, Goat Cheese, Heirloom Tomatoes, Scallions, Lemon-Dijon Vinaigrette
Avocado, Roma Tomato, Red Onion, Romaine Salad
Roasted corn salad, poblano & red peppers, red onion, cilantro-lime dressing

**YOUR CHOICE OF
4 MEATS, 2 SALADS, 2 SIDES
CORN BREAD
THE CUE SIGNATURE HOUSE MADE BBQ SAUCES**