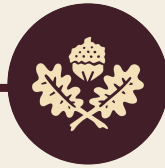


Micklethwait BARBECUE



**CATERING & PRIVATE EVENTS
2026**





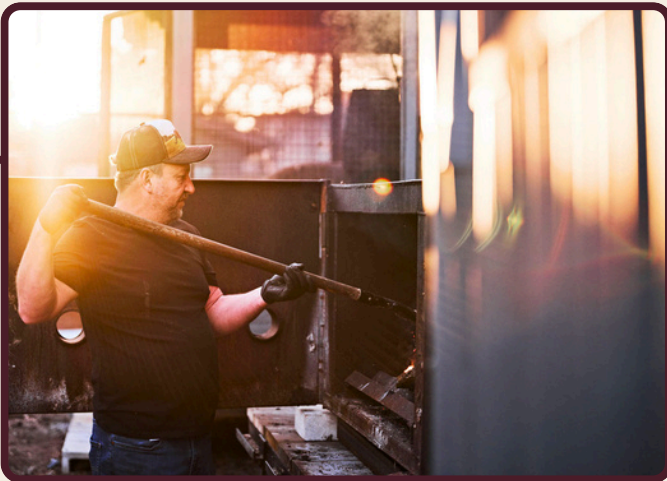
WELCOME TO MICKLETHWAIT BARBECUE

We're Glad You're Here!

Founded as a food truck in 2012 by Austin-born pitmaster Tom Micklethwait, Micklethwait Barbecue has grown into one of Texas' most celebrated smokehouses, serving Texas craft barbecue alongside fresh-baked bread, scratch-made sides, and sincere Austin hospitality.

Whether you're hosting a corporate gathering, wedding celebration, rehearsal dinner, or backyard feast, we're excited to bring an authentic Texas barbecue experience to your table.

Prefer to celebrate with us? We'd love to host your event at our East Austin restaurant. From intimate dinners to full restaurant buyouts, our little smokehouse built in a mid-century church offers a warm Texas setting for gatherings of all kinds.





TEXAS BARBECUE CATERING

Oak-Smoked Meats, Top-Notch Hospitality, Scratch-Made Everything

Built around our award-winning Texas barbecue, our catered buffet features freshly carved smoked meats, house-baked bread, fresh sides, homemade pickles, and all the classic accompaniments. Every buffet is staffed, maintained, and served by our experienced catering team so your guests enjoy every bite at its best.

WHAT'S INCLUDED

Every full-service buffet includes:

- Delivery, setup, and breakdown of the buffet
- Professional on-site meat carving
- Freshly baked bread, house-made pickles, and barbecue sauce
- Chafing dishes, hot holding equipment, and serving platters
- Heavyweight compostable plates, napkins, and utensils
- Buffet maintenance for up to two hours

BARBECUE FOR EVERYONE

We happily accommodate vegetarian, vegan, gluten-free, and pork-free guests whenever possible. Let us know about dietary needs when planning your menu.

GOOD FOOD, LESS WASTE

We're committed to reducing waste whenever possible. We use compostable serving ware, minimize excess packaging, and donate safely handled surplus food through our community partner, Keep Austin Fed.



CATERED BUFFET MENU

Choose Your Own Barbecue Feast

Custom build your buffet with your favorites starting with a minimum of three meats and three sides, and we'll take care of the rest!

CRAFT MEATS

- Oak-Smoked Brisket
- Pork Spare Ribs
- Tex-Czech Sausage
- Smoked Turkey Breast
- Smoked Bone-In Chicken
- *Smoked Tofu

(does not count toward protein)

SCRATCH-MADE SIDES

- Lemon-Poppy Slaw (v+) (gf)
- Herbed Potato Salad (v) (gf)
- Mac & Cheese (v)
- Jalapeño Cheese Grits (v) (gf)
- Campfire Chili Beans (gf)
- Roasted Green Bean Salad (v) (gf)
- Seasonal Green Salad (v+) (gf)

v = vegetarian v+ = vegan gf = gluten-free

DESSERTS

Baked Fresh In-House

Fresh Fruit Cobbler

Banana Pudding

PRICING

3 meats x 3 sides ... \$38 per person

3 meats x 4 sides ... \$43 per person

4 meats x 3 sides ... \$43 per person

4 meats x 4 sides .. \$48 per person

Children Under 12 (\$16 pp)

Desserts (\$6 pp)

*Prices include staffing and buffet service for up to two hours. Buffets include compostable plates and plastic utensil/napkin packs.



Photo Credit: Texas Monthly



PRESS & ACCOLADES

We Take Pride in What We Do

MICHELIN 2025

"THE SOUTH'S TOP 50 BBQ JOINTS 2025 "
Southern Living

"The 25 Best Restaurants in Austin"
The New York Times

"Austin's Best Restaurants of 2025"
Austin American-Statesman

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TEXAS
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Micklethwait

BARBECUE



CONTACT

We'd Love to Hear From You

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