

MICKLETHWAIT AUSTIN *Oak-Fired* BARBECUE

Award-Winning Central Texas Barbecue
Est. 2012



2023 CATERING MENU
& SERVICES



CATERED BUFET SERVICE

Micklethwait's signature catered buffets are the perfect feast for weddings, parties and corporate events. Customize your buffet with a choice of slow-smoked meats and seasonal, scratch-made sides.

To ensure the highest quality dining experience, our talented catering team provides:

- Delivery, set-up and breakdown of the buffet
- Onsite meat cutting by our expert carvers
- Custom cook schedules for your event
- Special transport and serving containers including hot boxes, chafing dishes and all necessary platters. Plus compostable serving plates, napkins and utensils.
- Two hours of buffet maintenance
- Halal / pork-free / vegan / gluten-free options available
- Minimal food waste -- all unused/unclaimed food donated to Keep Austin Fed





BARBECUE MENU

Our Texas Craft Barbecue Buffet features freshly carved smoked meats and scratch-made sides. The buffet is self-serve, but it is staffed and maintained by our experienced catering team. The buffet is served with fresh baked bread, homemade pickles, Micklethwait barbecue sauce and sliced onion. Custom build your buffet with your favorites starting with a minimum of three meats and three sides.

SMOKED MEATS AND PROTEINS

Oak-Smoked Brisket
Pork Spare Ribs
Housemade Tex-Czech Sausage
Smoked Turkey Breast
Pulled Pork
Smoked Tofu (v+)

SCRATCH-MADE SIDES

Lemon-Poppy Slaw (v+)
Country Potato Salad (v)
White Cheddar Mac & Cheese (v)
Jalapeño Cheese Grits (v)
Honey Roasted Baby Carrots (v+)
Campfire Chili Beans
Roasted Green Bean Salad (v)
Braised Greens
Bacon Ranch Potatoes
Farmers Market Green Salad (v+)

DESSERTS

Fresh Fruit Cobbler
Banana Pudding

PRICING

3 meats x 3 sides (\$34 pp)
3 meats x 4 sides (\$38 pp)
4 meats x 3 sides (\$38 pp)
4 meats x 4 sides (\$42 pp)

Children (\$10 pp)
Desserts (\$4 pp)

We provide heavyweight, compostable kraft, 3-compartment paper plates and plastic utensil/napkin packs. Prices include staffed buffet for two hours.

Our cater buffet requires a \$2,000 food minimum and a \$250 travel fee will be added if your venue is outside of Austin city limits.



ABOUT MICKLETHWAIT BARBECUE

Founded in 2012 by chef and pitmaster Tom Micklethwait (the “th” is silent), Micklethwait offers oak-fired Central Texas barbecue served from a vintage Comet trailer nestled in the heart of East Austin. Micklethwait prides itself on serving high-quality smoked meats, made-from-scratch sides and fresh baked goods.

While Micklethwait humbly began as a startup food truck nestled behind a bungalow, the brand quickly rose to national prominence as revered food media and local diners took notice of Tom's exceptionally prepared craft barbecue. Fast-forward to 2023 and the Micklethwait name is now synonymous with some of the best craft barbecue in the country.

Within a few short years, Micklethwait was named to the coveted *Texas Monthly* list of the **"Ten Best BBQ Joints in Texas"** and featured in the pages of *Wall Street Journal*, *Food & Wine*, *New York Times*, *Southern Living* and many more. The trailer quickly became a popular destination for hungry diners from across the world in search of the state's best BBQ, and for beloved celebrities such as Michelle Obama and Jimmy Kimmel.





CONTACT

catering@craftmeatsaustin.com

craftmeatsaustin.com

[instagram.com/craftmeats](https://www.instagram.com/craftmeats)

512-633-4112

