

Catering

BREAKFAST • LUNCH • DINNER

We would love to cater your next event—we offer full service, delivery or carry out packages. For a custom quote or more information, contact our Catering Manager at 251.591.4842, catering@meatboss.com

TRY ALL OF OUR
Mouth Watering
SAUCES

Boss Sauce



SHOP IN STORE OR ONLINE
at meatboss.com/boss-sauce

Boss Rub

TRY BOTH OF OUR
Savory
RUBS

BUTT & BRISKET ★ RIB & POULTRY

Gift Cards

★ GIVE A GIFT OF THE BOSS ★

Available for purchase in store, call us at 251.591.4842 or email us at sales@meatboss.com

Fully-Smoked Meat

HEATING INSTRUCTIONS

1. Preheat oven to 350°
2. Remove whole meat from plastic only. Leave meat wrapped in foil.
3. Place foil-wrapped whole meat on pan or cookie sheet. It will be juicy!
4. Heat meat to an internal temperature of 140° or see times below.
5. Don't overheat. If you overheat, you will not have moist meat!
6. Pull, tear, slice, saw or whatever & enjoy.

Approximate Heating Times

Turkeys	2 – 2 1/2 hours
Butts/ Briskets	1 1/2 – 2 hours
Hams, Turkey Breasts & Chickens	1 – 1 1/2 hours
Ribs	1/2 hour

Pulled/Sliced/Deboned/Cut Meats will not take as long as whole meats. Check temperature & stir during reheating.

For Frozen Meats, thaw meats in a refrigerator for 24-48 hours then follow the reheating instructions above.

Boston Butt Pulling

After reheating whole butt:

1. Place hot butt on cutting board "fat side" up.
2. Remove top layer of fat and discard.
3. Hand-pull or chop meat to desired size.

Beef Brisket Pulling

1. Place hot brisket on cutting board "cap" ("fat side") side up.
2. Cut brisket in half lengthwise.
3. Separate cap and flat across the grain.
4. Hand-pull or chop remaining meat. Remember, our brisket will "pull" rather than slice.

MEAT BOSS
SMOKED BBQ & MEATS



Dine-In or Carry-Out

MEAT BOSS COTTAGE HILL

5401 Cottage Hill Rd
Mobile, AL 36609

Call Ahead

251.591.4842

More Info

meatboss.com

Tuesday–Friday: 6:30am–6:30pm

Saturday: 8am–2pm

Closed: Sunday & Monday



Breakfast

Served 'til 10:30am

BREAKFAST WRAP \$5

Scrambled eggs and home fries with choice of 1 meat, 1 cheese and 1 sauce, all wrapped in a flour tortilla then grilled (+\$.50 each additional meat or cheese)

LOADED BISCUIT \$4

Fried egg and choice of 1 meat and 1 cheese (+\$.50 each additional meat or cheese)

SOURDOUGH SANDWICH \$7

2 fried eggs and twice the meat and cheese. (+.50 each additional meat or cheese)

THE BIG BOSS \$7

Layered with home fries on the bottom and choice of 1 meat, 1 cheese, Boss Sauce or gravy, then topped with scrambled eggs and more cheese.

HOG IN A BLANKET \$7

Ham, bacon, Conecuh sausage, patty sausage wrapped in a pancake. Served with syrup.

MEAT:

Boston Butt, Bacon, Ham,
Patty or Conecuh Sausage,
Turkey Breast, Chicken,
Beef Brisket(+\$\$),
Rib Meat(+\$\$), Pork Loin

SAUCE & GRAVY:

Sweet, Sweet & Spicy,
Carolina, Spicy Carolina,
White BBQ, Bacon Gravy,
Tomato Gravy

CHEESE:

Cheddar, American,
Pepper Jack

Sides \$1.50

2 Scrambled Eggs, Grits, Home Fries,
Ham, Bacon, Patty Sausage, Conecuh Sausage,
Plain Biscuit, Pancake Single | Tomato Gravy, Bacon Gravy,
Pancake Stack (3 pancakes \$3), Cinnamon Roll (\$2.25)

Drinks \$2

Hill & Brooks Coffee, Sweet & Unsweet Tea, Lemonade
Coca-Cola Fountain Drinks
Simply Orange Bottled OJ, Milk and Chocolate Milk



Lunch/Dinner

CHOOSE YOUR MEAT

Boston Butt, Beef Brisket (+\$\$), Chicken (all pulled),
1/2 lb. Boss Burger (+\$), Smoked Turkey or Ham,
Ribs (3), Pork Loin (+\$) or Chicken Salad

CHOOSE YOUR "BASE"

Sweet Bun, Round-Top Bun, Wrap, Sourdough,
Naked (No bun), Spud (+\$), 2 Sliders(+\$), Salad

BOSS SAUCE IT

Sweet, Sweet & Spicy, Carolina,
Spicy Carolina, White BBQ

ADD TOPPINGS

Traditional Slaw, Pickles, Lettuce, Onions, Tomato,
Jalapeño Jelly, Ketchup, Mayo, Mustard, Sour Cream,
Cheese (Cheddar, Pepper Jack or American),
Horseradish Sauce, Ranch, Avocado Ranch, Vinaigrette

THE SIDES

Traditional Slaw, Potato Salad, Side Salad,
Mac & Cheese, Boss Beans, Banana Puddin',
Conecuh Sausage, Chips, Cookie

PRICING

COMBOS INCLUDE 1 SIDE + 1 DRINK OR 2 SIDES + NO DRINK

REGULAR MEAT ITEM \$7 | REGULAR COMBO \$10.25

(+\$\$) PREMIUM MEAT ITEM \$8.25 | PREMIUM COMBO \$11.50

(+\$\$\$) PREMIUM PLUS ITEM \$10 | PREMIUM PLUS COMBO \$13

SLIDER (1) \$5 | COMBO \$7.50

KIDS SMOKED CHICKEN LEG \$3 | COMBO \$5.50

KIDS GRILLED CHEESE \$2 | COMBO \$4.50

SMOKED MEAT SALAD \$9.50

SIDES AND DRINKS \$2

Looking for Something Else?

SMOKED CHICKEN BREAST \$4

Boneless & skinless

BRUNSWICK STEW (SEASONAL) Cup \$3 | Bowl \$5.50

Hearty stew made with our butt, brisket and chicken.

RIB CANDY \$2.50

Award-winning smoked rib meat, caramelized with Sweet Boss Sauce,
brown sugar and honey.

Large Portions

To guarantee the meat you need, call 1 day in advance by 3pm to place whole meat orders. Allow additional advance notice for holiday orders. 3 lb. counter meat limit without advance order.

Whole Boston Butt (un-pulled)

Fully smoked, yields 4-5 lbs. after pulling

\$33

Whole Beef Brisket (un-pulled)

Fully smoked, yields 4-5 lbs. after pulling

Market Price

Whole Smoked Chicken

4-7 lbs. fully smoked average weight

\$3.75 per lb.

Whole Boneless Skinless Chicken Breasts

\$4.00 ea.

Smoked PIT Whole Ham

(All meat, no bone)

(Sliced, no bone)

Avg. Pre-cooked weight, 6 lbs. (feeds appx. 15-18)

\$32

\$37

Whole Turkey

(De-boned)

Avg. Pre-cooked weight, 12 lbs. (feeds appx. 15-18)

Requires 48-hour notice

\$39

\$49

Whole Turkey Breast

(Sliced)

Avg. Pre-cooked weight, 6 lbs. (feeds appx. 12-14)

\$32

\$37

Whole Pork Loin

(Sliced)

Avg. Pre-cooked weight, 6 lbs. (feeds appx. 15-18)

\$32

\$37

Rack of Baby Back Ribs

(Cut)

12 bones per rack/Feeds appx. 2-4 per rack

\$22 (1/2 Rack \$11)

\$24 (1/2 Rack \$12)

Large Sides

1 pint serves 2 | 1 quart serves 4 | 1 pan serves 15-18

PINT QUART PAN SWEET & UNSWEET TEA

\$4 \$7 \$18.50 \$5.00 GALLON

Counter Buns \$1 EA. | *Catering/Slider Buns \$0.30 EA

Meat by the Pound

Pulled Butt Sliced Ham

1-3 lbs. \$9/lb.

4 lbs. & up \$8/lb.*

Pulled Chicken Sliced Turkey Breast or Pork Loin

1-3 lbs \$11/lb.

4 lbs. & up \$10/lb.*

Pulled Brisket

Market Price

*24 hr pre-order price

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Lunch + Dinner Packages Include

CHOICE OF 1 MEAT

Boston Butt, Beef Brisket (\$),
Chicken, Ham, Turkey Breast,
Pork Loin

CHOICE OF 2 SIDES + DESSERT

Traditional Slaw, Conecuh Sausage,
Boss Beans, Potato Salad, Mac & Cheese,
Banana Pudding, Cookie

**PLATES, UTENSILS, NAPKINS & SERVING PIECES
CATERING BUNS & BOSS SAUCE**

Package Options

PACKAGE "A" \$10 / person

All food picked up in ready-to-serve pans.

PACKAGE "M" \$11 / person

All food picked up in ready-to-serve pans. Plus sweet and unsweet teas.

PACKAGE "G" \$13 / person

All food "drop" delivered in ready-to-serve pans. Additional delivery and travel fees may apply.

**PACKAGE "L1" \$16 / person
(30-74 GUESTS)**

All food delivered, set up and maintained. Additional delivery, travel and server fees may apply.

**PACKAGE "L2" \$15 / person
(75+ GUESTS)**

All food delivered, set up and maintained. Additional delivery, travel and server fees may apply.

**Need off-menu meats, sides or stations?
Ask us about a custom package quote!**

Package Extras

1ST ADDITIONAL MEAT CHOICE
\$2 per person

2ND OR MORE ADDITIONAL MEAT CHOICES
\$1 per person

EACH ADDITIONAL SIDE CHOICE
\$1 per person

ADD SWEET & UNSWEET TEA
\$1 per person

ADDITIONAL SERVER(S)
\$60 per server

ICE
Available upon request.
Additional fees may apply.

BRISKET FEE
\$1.25 per person

**Above packages require a minimum of 15 people unless otherwise marked.
Fewer than 15? Order from our lunch menu.
Regular rib prices apply to all packages.**

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Breakfast Packages Include

CHOICE OF 2 MEATS

Patty or Conecuh Sausage, Bacon,
Ham, Turkey, Butt, Chicken,
Pork Loin, Brisket (\$)

CHOICE OF 2 SIDES

Eggs, Grits, Hashbrown Casserole

**PLATES, UTENSILS, NAPKINS & SERVING PIECES
FRESH BISCUITS, BUTTERS, JELLIES**

Package Options

PACKAGE "BA" \$8 / person

All food picked up in ready-to-serve pans.

PACKAGE "BG" \$11 / person

All food "drop" delivered in ready-to-serve pans. Additional delivery and travel fees may apply.

**PACKAGE "BL" \$13 / person
(30 GUEST MINIMUM)**

All food delivered, set up and maintained. Additional delivery, travel and server fees may apply.

**Need off-menu meats, sides or stations?
Ask us about a custom package quote!**

Package Extras

BREAKFAST TACO FIXINS
\$1.25 per person
Flour tortillas, salsa, cheese, sauces

NON-MEAT BREAKFAST CASSEROLES
\$1.25 per person

EACH ADDITIONAL MEAT
\$1.25 per person

EACH ADDITIONAL SIDE
\$1.25 per person

DRINKS
\$2 per person

BACON OR TOMATO GRAVY
\$.50 per person

SAUSAGE GRAVY
\$1.25 per person

CINNAMON ROLLS
\$1.25 each

BRISKET FEE
\$1 per person

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Fewer than 15? Order from our breakfast menu.**