**The Memphis Story**

Our Family has nearly a century old tradition of serving “Serious Barbecue”. Andy Sr. learned his labor of love from his dad, “Guy Nelson” - Chief Barbecue Man for Limestone County, Alabama

In the 50’s, Andy & Betty were not only attending Memphis State, raising a family, and sighting the real Elvis, but they were also developing a BBQ style all their own, integrating the spiciness of Memphis BBQ with the Old Nelson Family tradition.

Andy’s not famous for his championship years with the Baltimore Colts; he’s famous for his hickory smoked BBQ.

Ask Andy and he’ll tell you that one of the secrets is slow cooking. Our BBQ is smoked many hours over Hickory logs until it falls off the bone, then simmered in our own heirloom sauce.

So let us take you and your guests down the Ol’ Mississippi with great “Q” and maybe a little Elvis (on CD that is). We recommend adding some of our Extra Fixins’ to compliment your meal.

We’d love to cater your corporate or private BBQ party. For more info, call (410) 527-0708.

Thanks,

---

**Testimonials**

“We had a working lunch with a short time frame and your outstanding barbecue made it so much better.”
Alan L. Elkin, President
Advance Business Systems
Cockeysville, MD

“It’s the best real barbeque for about 400 miles. No question.”
Tony Foreman and Cindy Wolf
The Charleston Group

I just wanted to let you know that the catering staff who came to our wedding this past Saturday at Camp Puh’tok did an absolutely fantastic job. They were on time, served impeccably, and the guests raved about their service and food. We enjoyed working with them and they helped make our wedding a success.
Joe and Sarah

---

**Catered Barbecues**

ORDER ONLINE AT
www.AndyNelsonsBBQ.com
or
Phone: (410) 527-0708
Fax: (410) 527-0646

Specializing in:
Event Planning
Office Deliveries
Backyard BBQs
Corporate Events
Pig Pickin’s
Bull Roasts

Your Wedding Day
Receptions
Rehearsal Dinners
Brunches & Luncheons
Family Gatherings

33 years experience catering large events
Email: catering@andynelsonsbq.com
### A THE ALABAMA

**Pig Pickin'**
- A whole pig (slow smoked 15 hrs.)
- Smokehouse Dixie Chicken
- Grandma's Cole Slaw
- Redskin Potato Salad
- Andy's Famous BBQ Beans
- Fresh Kaiser Rolls

### B THE BACKYARDER

- Pulled Pork BBQ
- Smokehouse Dixie Chicken
- Carolina Slaw
- Redskin Potato Salad
- Andy's Famous BBQ Beans
- Fresh Kaiser Rolls

### C THE LONESTAR

- Beef Brisket
- Pulled Turkey “Q”
- Grandma's Cole Slaw
- Redskin Potato Salad
- Andy's Famous BBQ Beans
- Fresh Kaiser Rolls

### D THE MEMPHIS CLASSIC

- Memphis Style Ribs (wet or dry)
- Smokehouse Dixie Chicken
- Grandma's Cole Slaw
- Redskin Potato Salad
- Andy's Famous BBQ Beans
- Homemade Cornbread

### E THE BULL ROAST

- Southern Pit Beef
- Sweet Italian Sausage w/pepper & onions
- Mac & Cheese
- Cole Slaw
- Andy's Famous BBQ Beans
- Fresh Kaiser Rolls

*Substitutions are subject to additional cost.*

---

**Prices Subject to Change**

---

**Choose A Plan**

(3 ways to serve you best...from self-serve to full deluxe catering.)

### 1 Self Serve Picnic Pak Keeps “Q” Hot!

For Self-serve Buffet Style.

With disposable food carrier (keeps food hot), plates, utensils & napkins.

- 10 person minimum.
- Deliveries past a 20 mile radius are an additional $3.50 per mile and a 25 person minimum required.
- Excludes Whole Pig

**GRATUITY WILL BE ADDED TO LARGER ORDERS AND/OR EXTRA MILEAGE.**

<table>
<thead>
<tr>
<th>Plan</th>
<th>Self Serve</th>
<th>Pickup</th>
<th>$13.95</th>
<th>NA</th>
<th>Deliver</th>
<th>$14.95</th>
<th>Full Serve</th>
<th>$21.95</th>
<th>Mobile Pit</th>
<th>$23.95</th>
</tr>
</thead>
</table>

### 2 Full Service Catering

Includes Serving Crew, all paper & plastic goods, ice & drinks.

2 hr. All-You-Can-Eat Serving Line.

- 50 person minimum
- A GRATUITY WILL BE ADDED TO SOME EVENTS BASED ON LABOR AND COUNT.

<table>
<thead>
<tr>
<th>Plan</th>
<th>Self Serve</th>
<th>Pickup</th>
<th>$14.95</th>
<th>NA</th>
<th>Deliver</th>
<th>$15.95</th>
<th>Full Serve</th>
<th>$22.95</th>
<th>Mobile Pit</th>
<th>$24.95</th>
</tr>
</thead>
</table>

### 3 Mobile Pit with Crew

Includes BBQ Pit, serving crew, all paper & plastic goods, ice & drinks.

2 hr. All-You-Can-Eat.

- 75 person minimum
- A GRATUITY WILL BE ADDED TO SOME EVENTS BASED ON LABOR AND COUNT.

---

**Children 5-11 yrs. are 1/2 price on all “Q” Deals.**

---

**Holiday Specials - Call for List**

CATERING PAST 25 MILES IS AN ADDITIONAL $3.50 PER MILE.

TRASH REMOVAL FROM SITE $1.00 PER PERSON FOR PARTIES OVER 100.

Extra charges for additional labor will apply.

www.AndyNelsonsBBQ.com

---

**Add Extra Fixin’s to Pkgs. (price per person)**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Memphis Style Ribs</td>
<td>$5.00</td>
</tr>
<tr>
<td>Pulled Pork BBQ</td>
<td>$4.00</td>
</tr>
<tr>
<td>Smokehouse Beef Brisket</td>
<td>$5.00</td>
</tr>
<tr>
<td>Yardbird - skinless, boneless chicken breast</td>
<td>$4.00</td>
</tr>
<tr>
<td>Smoked Catfish (whole filet)</td>
<td>$8.00</td>
</tr>
<tr>
<td>Pulled Turkey BBQ</td>
<td>$4.00</td>
</tr>
<tr>
<td>Pulled S. Carolina Chicken in mustard bbq sauce</td>
<td>$4.00</td>
</tr>
<tr>
<td>Sweet Italian Sausage w/Pepper and Onions</td>
<td>$4.00</td>
</tr>
<tr>
<td>Southern Pit Beef</td>
<td>$4.00</td>
</tr>
<tr>
<td>Hickory Ham</td>
<td>$4.00</td>
</tr>
<tr>
<td>Dixie Wings</td>
<td>call for $</td>
</tr>
<tr>
<td>Dixie Chicken (smoked chicken pieces)</td>
<td>$4.00</td>
</tr>
<tr>
<td>Beef BBQ</td>
<td>$4.00</td>
</tr>
<tr>
<td>Hamburger</td>
<td>$3.50</td>
</tr>
<tr>
<td>Chipotle Bean Burger</td>
<td>$3.50</td>
</tr>
<tr>
<td>Hot Dogs (all beef)</td>
<td>$2.50</td>
</tr>
<tr>
<td>Portabello Mushroom</td>
<td>$4.50</td>
</tr>
<tr>
<td>Collard Greens</td>
<td>$1.95</td>
</tr>
<tr>
<td>Southern Seasoned Rice</td>
<td>$1.95</td>
</tr>
<tr>
<td>Black-Eyed Peas</td>
<td>$1.95</td>
</tr>
<tr>
<td>Cut Corn</td>
<td>$1.95</td>
</tr>
<tr>
<td>Corn on the Cob</td>
<td>$2.25</td>
</tr>
<tr>
<td>Mac &amp; Cheese</td>
<td>$1.50</td>
</tr>
<tr>
<td>Watermelon</td>
<td>$2.25</td>
</tr>
<tr>
<td>Garden Salad</td>
<td>$2.25</td>
</tr>
<tr>
<td>Fruit Salad</td>
<td>$2.50</td>
</tr>
<tr>
<td>Carolina Slaw in vinegar dressing</td>
<td>$1.95</td>
</tr>
<tr>
<td>Tomato &amp; Cucumber Salad</td>
<td>$2.25</td>
</tr>
<tr>
<td>Homemade Lemonade</td>
<td>call for $</td>
</tr>
<tr>
<td>Sweet / Unsweet Tea</td>
<td>call for $</td>
</tr>
<tr>
<td>Gift Bottle BBQ Sauce</td>
<td>$5.50</td>
</tr>
<tr>
<td>Cheese &amp; Cracker Platter</td>
<td>$3.00</td>
</tr>
<tr>
<td>Veggie &amp; Dip Platter</td>
<td>$3.00</td>
</tr>
<tr>
<td>Cornbread</td>
<td>$1.95</td>
</tr>
<tr>
<td>Carolina Caviar (cold black eyed pea salad)</td>
<td>$2.25</td>
</tr>
<tr>
<td>Desserts</td>
<td>call for $</td>
</tr>
<tr>
<td>Smoked Sliced Turkey Breast</td>
<td>call for $</td>
</tr>
<tr>
<td>Stewed Tomatoes</td>
<td>$1.95</td>
</tr>
<tr>
<td>Slider Rolls also available</td>
<td></td>
</tr>
</tbody>
</table>