SIGNATURE SAUCES

Kansas City (Sweet & Smokey)
Sweet Carolina (Vinegar & Mustard)
St. Louis (Sweet & Mild)
Championship (Sweet & Spicy)
Texas Hot (Hot)
Honey BBQ

Super Smokers has always been a BBQ place built on Championship Quality and Good Eats. Now, St. Louis' World Champion Barbecue Team just got better.

How can you make Champions better, you ask? Introducing to you Jeff Fitter, Super Smokers' new Owner and Head Pit Master. Jeff brings the Fire and a Passion for serving great BBQ. Jeff Fitter founded the team to compete in local and regional BBQ competitions, and it quickly grew to include catering award-winning BBQ to customers throughout the St. Louis region since 2001. But we are not strangers to the Super Smokers' tradition. Phatso's began cooking with the Super Smokers competition BBQ team in 2002 and has won many awards with them.

You can call it Bar-B-Q, BBQue, Barbecue, BBQ, Bar-B-Cue, Bar-b-q, or Bar-be-que! It doesn't matter how you spell it as long as the 'que is good and that's what the Super Smokers' Champion Barbecue Team is doing.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

KUNA

SUPER SMOKERS

BBQ

EVENT CATERING & FOOD TRAILER

SUPERSMOKERS.COM
636.938.9742

CATERING MENU

PACKAGES INCLUDE: 2 choices of sides, buns, award winning sauce, serving utensils, paper goods, setup, and delivery.

Delivery fees may apply.

MEAT CHOICES

Pulled Pork
Pulled Chicken
Rope Sausage
Hotlinks

PREMIUM MEATS

(add $1 pp)
Beef Brisket
Smoked Turkey

THE LITTLE PORKER 9.50
1 choice of meat (5oz pp) and 1 side

THE SMOKER 11.00
2 choices of meat (5oz pp)

THE TEXARKANA 12.50
2 choices of meat (7oz pp)

THE PHATSO 13.50
3 choices of meat (5oz pp)

WHOLE HOG 18.50
(80 person min) World Champion Whole Hog smoked using our signature 24 hour cooking process and 2 hours of serving by Super Smokers

ADD SIGNATURE RIBS
1/3 Slab (4 bones) add 3.00 pp
1/2 Slab (6 bones) add 5.00 pp

DRINKS

Lemonade & Water
Iced Tea & Sweet Tea
Soda

Super Smokers Food Trailer can bring the Best BBQ on Wheels right to your event! We can set up as a vendor for individual sales in settings like office parks, car dealerships, and school events. We have catered at festivals, church events, construction jobs sites, promotion and retirement parties, and even block parties. We have even catered wedding receptions right out of our trailer. If you can imagine a Food Trailer at your event, we can make it happen!

For all inquiries, please email eureka@supersmokers.com or call 636-938-9742

Food trailer minimums may apply.

SIDES

Apple Sauce
Baked Potato
Potato Salad
Side Salad
Sweet & Sour Slaw
Cucumber/Tomato Salad
Cheesy Potatoes*
Cream Corn*
BBQ Beans*
Green Beans*
Mac n Cheese*
Broccoli Salad*
Sweet Jalapeño Cornbread*

*Homemade