

**OUR CATERING IS AVAILABLE
IN A VARIETY OF OPTIONS TO
MAKE YOUR EVENT PERFECT!**

PICK-UP SERVICE

You pick up your order at Cox Bros. BBQ. It will be waiting for you hot and in disposable pans ready to be served to your guests.

DELIVERY SERVICE

We deliver to your location and set up the buffet in disposable pans.

FULL SERVICE

50 guest minimum with service charge of 18%.

We set up your buffet in chafing dishes and cold-food holding containers. We monitor and replenish all buffet items as needed to ensure you do not run out of anything so you can be worry-free and enjoy your event!



Cox Bros. BBQ maintains a Kansas Catering Liquor License for off-premise functions. We have a full line of beer, wine, and liquor available for age-appropriate guests at your event.

GENUINE BBQ

Wood Smoked

The essence of this art form is the smoke. Pure 225° white smoke is created from close grain low sap hardwood. This wood creates the signature coals that produce beautiful, perfect smoke.

Quality Meats

BBQ legends practiced their craft in meat markets with access to the freshest cuts. Our pitmasters choose tender, juicy, marbled meats that are always fresh and never frozen. We hand rub each cut of meat with a blend of spices that trace their roots back to the Texas Hill country.

Hand Cut and Pulled

In the pursuit of perfection, every detail matters. Beef and Turkey are hand sliced to order, while Pork and Chicken are hand pulled for each meal. That's the way it was done in the original meat markets, and that's how we do it here.

CONTACT US

When it's time to plan specifics about your event, we'd be happy to answer any questions you have about our services or help you throughout your planning process!

Call our event planner:

785.341.4010

or email us at:

CATERING@COXBBQ.COM

As Seen On



CATERING MENU



Bud Cox Bud Cox

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MEAT BY THE LB

Meat by the pound is accompanied with Cox Bros. Original BBQ sauce. Plates, napkins, and utensils are not included unless purchased as part of a larger package.

Pulled Pork 14⁰⁰
Slow smoked with the bone in for 18 hours.

Pulled Chicken 14⁰⁰
Double smoked and tossed with our original BBQ sauce.

Texas Sausage 14⁰⁰
Sliced sausage medallions smoked over hickory wood.

Smoked Turkey 15⁰⁰
Sliced turkey breast slow smoked for 6 hours.

Smoke Stack 16⁰⁰
Our version of burnt ends! A blend of brisket and pork double smoked in BBQ sauce.

Smoked Brisket 18⁰⁰
Dry rubbed and hickory smoked for 20 hours.

Competition Ribs (Per Slab) 25⁰⁰
St. Louis style pork ribs seasoned in a classic, Memphis dry rub.

SIDES

Plates, napkins, and utensils are not included unless purchased as part of a larger package.

Smokehouse Beans Quart (Serves 6) 12⁰⁰
Our famous BBQ beans loaded with burnt ends and seasoned with original spices.

Pineapple Coleslaw Gallon (Serves 30)
Traditional southern slaw with a hint of tangy pineapple.

Mac & Jack Cheese 45⁰⁰
Elbow macaroni baked in our savory Monterey jack cheese sauce.

Redskin Potato Salad
Skin-on red potatoes tossed in a creamy, sour cream dill dressing.

SMOKEHOUSE PACKAGES

All catering packages are priced per guest and include buns, pickles, sauce, plates, plastic cutlery, napkins, and serving utensils. For delivery, 10 guest minimum and \$20 fee.

PARTY PACKAGE

2 Meats + 2 Sides Pick Up 11⁰⁰
Choice of 2 of our smoked meats: Pulled Pork, Smoked Turkey, Texas Sausage, or Pulled Chicken. Sub Brisket or Smoke Stack for an additional \$2 per guest.

Choice of 2 of our sides: Full Service 13⁵⁰
Smokehouse Beans, Pineapple Coleslaw, Redskin Potato Salad, or Mac & Jack Cheese

ULTIMATE PACKAGE

3 Meats + 3 Sides Pick Up 15⁰⁰
Choice of 3 of our smoked meats: Pulled Pork, Smoked Turkey, Texas Sausage, or Pulled Chicken. Sub Brisket or Smoke Stack for an additional \$2 per guest.

Choice of 3 of our sides: Full Service 17⁵⁰
Smokehouse Beans, Pineapple Coleslaw, Redskin Potato Salad, or Mac & Jack Cheese

BOXED LUNCH

Sandwich + Side + Dessert 9⁵⁰
Pulled pork or pulled chicken sandwich with a side of smokehouse beans and a brownie.

BUDGET BBQ

Pulled Pork Sandwich + Smokehouse Beans 8⁰⁰
Includes buns, pickles, sauce, plates, plastic cutlery, napkins, and serving utensils.

SALADS

Garden Salad 3⁰⁰
Romaine topped with red onions, carrots, and tomatoes served with choice of smoked tomato ranch, fat free ranch, ranch, herb vinaigrette, bleu cheese, honey mustard, or Caesar.

DESSERTS

Lemon Bars 4⁰⁰
Walnut Fudge Brownie

By the pan: Half (Serves 15-20) 40⁰⁰ Full (Serves 30-40) 80⁰⁰
Cobbler Apple, peach, or cherry

New Orleans Bread Pudding with Whiskey Sauce

WHOLE HOG ROAST

Full service for a minimum of 50 guests.

Whole pit-smoked hog in our mobile Cox Bros. BBQ pit served with buns, pickles, choice of BBQ sauces, redskin potato salad, and smokehouse beans. Per Guest 19⁰⁰

Add a second meat for an additional \$2 per guest.



BEVERAGES

Pepsi, Diet Pepsi, Sierra Mist, Bottled Water 1⁵⁰

By the Gallon Serves 10 12⁰⁰
Choice of Tea or Lemonade.