

# FULL METAL BBQ FAQ

Q. What is Barbeque?

A. Barbeque, as we define it, is the act of cooking meat slowly at a low temperature. We have a firebox that burns the wood and cooks the meat through an indirect method. This is the best way for our large cuts of meat, especially the pork shoulders and briskets. By doing this, we achieve the most tender flavorful meat possible.

Q. Why does the meat have a pink ring?

A. The pink color you see is called a smoke ring. This is an indication of true slow and smoked barbeque and is what gives our meat its unique flavor. We guarantee that our meat is fully cooked and well done.

Q. What kind of ribs do you serve?

A. Our ribs are pork and we offer both St. Louis Style and Baby backs. We serve these types because through our smoking techniques, we can give you a large, tender, meaty rib. We only smoke the ribs to cook them. We NEVER parboil or bake them. They are rubbed with our exclusive seasoning blend. By doing this, we achieve a wonderful "bite off the bone" rib that has a great tender bite and smoky flavor.

Q. What does "Low and Slow" mean?

A. Low and slow is a method of cooking that is used on meat to give time for all the connective tissues to break down thus producing a juicy and tender product.

Q. Is your BBQ really award winning?

A. Absolutely! In 2010, we competed on the Kanas City BBQ Society BBQ circuit and finished in the top 10% out of 4400+ teams that competed. Here is a list of our awards...



ROC City Rib Fest, Rochester NY

- ◆ **Top 10 Ribs**  
Auburn Hills, MI
- ◆ **Top 10 Chicken, Pork & Brisket**  
Riverwalk Brew-B-Q, Lowell MI
- ◆ **Top 5 Ribs**  
U.P. Hog Wild, Kingsford MI
- ◆ **Top 10 Chicken & Pork**  
Michigan Int'l Speedway, Brooklyn MI
- ◆ **Top 5 Chicken**  
Midwest BBQ Throwdown, Mt. Morris, MI
- ◆ **Top 10 Chicken & Ribs**



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"Real slow smoked award winning BBQ"

**2011 Catering &  
Ready to go  
Price List**

**Visit our Website  
[www.fullmetalbbq.com](http://www.fullmetalbbq.com)**

# FULL METAL INFORMATION

# PARTY PANS MENU

# FULL SERVICE SPECIALS

## Welcome to Full Metal BBQ

We are a catering and competition BBQ team based out of Waterford, Michigan. We serve up some of the finest, award winning BBQ in the north and we are available to cater your event .

At FMB, every dish is created using only the freshest and finest ingredients. There is no microwave oven at the FMB kitchens. We serve only the choicest meats and seafood, freshest side dishes, and fresh baked breads. Some people say that because we're from the north, we don't know what REAL BBQ is all about. We beg to differ. We are a member of the Kansas City Barbeque Society and the Great Lakes BBQ Association. If there is one thing that we know, it's LOW and SLOW. Give us a try and we're sure that you won't go away disappointed or hungry.

Please consider us for your next wedding, anniversary, birthday, class reunions, business luncheons, graduation, holiday party, or any event that you would like to make worry free and delicious.



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## MAIN DISHES

	50 Pc.	100 Pc.
St. Louis Spare Ribs	\$75.00	\$150.00
Babyback Ribs	\$75.00	\$150.00
Smoke House Chicken	\$60.00	\$120.00

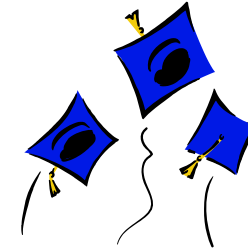
	Half Pan (~5lbs)	Full Pan (~12lbs)
Rib Tips	\$50.00	\$100.00
Beef Brisket	\$75.00	\$150.00
Pulled Pork	\$75.00	\$150.00
Home Made Pork Sausage	\$50.00	\$100.00
K.C. Burnt Ends	\$50.00	\$100.00
Smoke House Turkey	\$75.00	\$120.00

## SIDE DISHES

Cheesy Garlic Potatoes	\$25.00	\$45.00
Parmesan Roasted Fries	\$25.00	\$45.00
Golden Potato Salad	\$25.00	\$45.00
Fresh Garden Salad	\$25.00	\$45.00
Caesar Salad	\$25.00	\$45.00
Tom's Killer Chicken Salad	\$25.00	\$45.00
Home made Pit Smoked Beans	\$25.00	\$45.00
Baked Mac N Cheese	\$25.00	\$45.00
Sweet Buttered Cornbread	\$25.00	\$45.00

## DESSERTS

Cobbler (Name your flavor!)	\$25.00	\$45.00
Bread Pudding	\$25.00	\$45.00
Pudding (Name your flavor!)	\$25.00	\$45.00



## GRADUATIONS

## BIRTHDAYS

## OFFICE PARTIES

Impress your friends, family and neighbors with our full service on site catering. This is where we do our best work! We come and setup your whole party! It includes a chef doing the cooking in front of your guests, an awesome buffet that is served by us, and we even do the clean up! You don't have to do anything but relax and enjoy yourself!

We can provide any request you may have for your event. It's that easy, anything you want we can get.



## HOW TO ORDER

Call us at 248-956-0150 any day of the week and talk with Pitmaster Tom.

## PAYMENT

A 25% deposit will be made at the time of order. Payment must be made in full two days prior to the catered event unless other arrangements are made. If you are paying with a personal check it must clear before the event. We accept all major credit cards.

## GUARANTEE

We must have a confirmed number of guests 5 days prior to your party. At that time we will need the final guaranteed count of guests. Any increases after that we will accommodate, unfortunately we can't decrease the number.

For additional catering information, please check our website.