

A large, stylized flame graphic in shades of orange and red, set against a background of black and grey diagonal stripes. The flames are positioned on the left side of the page.

## **DUKE SKORICH BARBECUE**

ORDERING & CONTACT INFORMATION

Call 218.263.4772

[www.dukeskorichbbq.com](http://www.dukeskorichbbq.com)

[info@dukeskorichbbq.com](mailto:info@dukeskorichbbq.com)

facebook: Duke Skorich BBQ

A logo for Duke Skorich Barbecue. It features a red arched border at the top containing the name "DUKE SKORICH" in white, stylized, uppercase letters. Below this, the word "BARBECUE" is written in large, bold, orange-to-yellow gradient letters with a white outline. The text is set against a background of a white grill with a flame underneath. The entire logo is framed by a red border.

**DUKE SKORICH**

**BARBECUE**

*Internationally Famous*  
**Catering Menu**

218-263-4772

[www.dukeskorichbbq.com](http://www.dukeskorichbbq.com)

## DUKE SKORICH BARBECUE



### WHO IS DUKE SKORICH BARBECUE

Our grandparents started cooking with one theme in mind: keep it simple, make it good. We are honoring their commitment today by hand seasoning all our meats with our own seasoning blend, next the meat is slowly roasted over hot coals to insure its tenderness and juiciness, then sliced to perfection. Taste the tradition!

### MEATS

**Beef:** Hand seasoned beef rounds, slow roasted to maintain the natural flavors of the meat. Sliced to order. Approx: 1/4 lb pp

**Pork:** Hand seasoned pork loins slow roasted to capture the tenderness and flavor of the loin. Sliced to order. Approx 1/4 lb pp

**Chicken:** Whole chickens or chicken breasts hand seasoned and slow roasted to maintain the juiciness of the meat: Whole chicken cut to order: 1/4 chicken pp or 1 whole breast pp

**Lamb:** Leg of Lamb hand seasoned with our seasoning blend, infused with garlic then slow roasted to bring out the delicate flavor of the meat. Approx 1/4 lb pp

**Steak Cutlet:** Ribeye steak cutlets hand seasoned & slow roasted to order.

### SMALLER ITEMS

For the kids or the guest who want something different.

**Hot Dogs**

**Polish Sausage**

**Brats**

**Veggie Burgers**

### HOLIDAY ITEMS

Holidays or event planning can be stressful, let us help you by having us cook your main course. We hand season turkey or ham, slow roast it to perfection. We will even slice it for your convenience. Your guests will thank you.

**Turkey**

**Ham**

## DUKE SKORICH BARBECUE

### SIDES

Select 1 or 2 of these amazing side dishes to accent your meal choice.

**Cole Slaw:** Enjoy freshly sliced cabbage prepared two distinct ways. The first is tossed with our creamy dressing. The second is one of our favorites, simply prepared with vinegar and oil. Throw in some of our homemade seasoning and you have the perfect side dish to any meal.

**Potato Salad:** Potato salad the way it is meant to be: Simple! We start out with fresh baby reds, add some hard boiled eggs a few stalks of celery, throw in some of our seasoning, toss with creamy dressing.

**Pasta Salad:** Fresh rotini pasta cooked to perfection, mixed with fresh vegetables and tossed with your choice of Italian dressing or creamy dressing. Don't forget the home made seasoning.

**Beans:** What is a BBQ without beans? When the meat goes on so do the beans. The beans are slow cooked to give the ultimate flavor combination.

**Tomato Salad (in season):** Fresh tomatoes mixed with garlic, basil, Italian seasoning, our home made seasoning and tossed with olive oil. Great as a starter or makes the perfect side dish as well.

**Tomato Cucumber Salad (in season):** Fresh cucumbers and tomatoes mixed with our homemade seasoning and finished with the perfect blend of vinegar and oil.

**Corn:** Fresh corn cooked to perfection.

### EXTRAS

**Chips**

**Buns (Hot dog or Sandwich)**

**Cookies**

**Vegetable Tray with Ranch Dip:** Fresh cut vegetables served with ranch dressing, simple but always a crowd pleaser.

**Fruit Tray:** Fresh cut fruit with strawberry yogurt dip.

**Bottled Water**

**Assorted Pop**

### OTHER ITEMS (available for purchase)

**Seasoning:** Created over time to give our meats and sides unique flavor.

**Sauce:** Simmered slowly to a rich, robust flavor to compliment any meal.