

Desserts

Bread Pudding – This great dessert, served warm, is a Southern treat. A comforting way to finish a meal. Add our **Banana's Foster** to be served hot on the side!

Vanilla Nilla Dessert-French vanilla pudding layered with Nilla cookies, bananas and whipped cream.

French Silk Dessert-Heavenly chocolate mousse with shaved chocolate topping.

Cakes

Individual Assorted Decorated Cakes - An assortment of flavored cakes, beautifully decorated.

Pineapple Upside-down Cake-A tropical flair to end your meal. Great for Hawaiian themes!

Strawberry Shortcake- Moist and delicious, this homemade cake is served with strawberries and whipped toppings on the side. We can do chocolate and yellow cake too!

Black Forest - This decadent cake is topped with cherries and whipped topping.

Chocolate Lovers - Layered chocolate with chocolate frosting. Sinful.

Carrot - The cream cheese frosting on this cake is scrumptious!

Red Velvet - The beauty of this cake is matched by its taste.



Bite Size Mini Cakes

Chocolate White Yellow Chocolate Carmel White Cherry Yellow Chocolate Carmel Chocolate Carmel White Strawberry Yellow Chocolate Chocolate Cherry White Chocolate Carmel Yellow Strawberry

Fruit Cobblers

Peach Apple Blueberry Cherry

Bars

Chocolate Fudge Iced Brownies Cheerio Bars Milk Chocolate Iced Brownies Pumpkin Bars with Cream Cheese Frosting Vanilla Almond White Bars

Cookies & NEW! Mini Cookies

Chocolate Chip Peanut Butter Oatmeal Raisin Sugar M & M Chip Chocolate-Chocolate Chip Snickerdoodle

We do special requests! If you have any family recipes you would like

We Do Breakfast Too!

French Toast Ham & Egg Bakes Biscuits & Gravy Cheese & Egg Bakes Sausage Bacon Cheese & Egg Bakes Scrambled Eggs Bacon & Swiss Egg Bakes

Beverages	Assorted sodas	Milk	Coffee	Lemonade	Iced tea	Hot cocoa
		Hot apple cider		Pink or Red Punch		

Breads Cornmeal Muffins with honey Assorted dinner rolls with real butter Jr. hamburger buns Jalapeno Pepper Cornmeal Muffins Buttermilk Biscuits Hamburger Buns Hot Dog Buns

Tableware

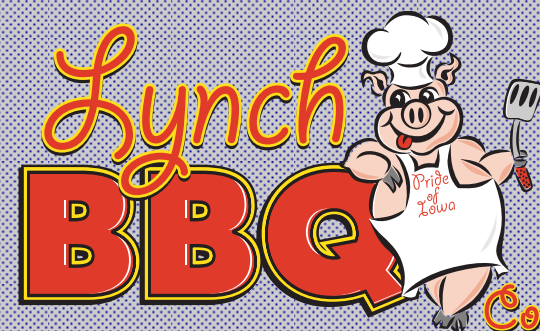
Disposable Dinner and Dessert Plates-White/Black/Champaign three compartment or etched clear plastic
Cups-foam, clear punch, 8 or 16 oz plastic, foam or clear plastic coffee cups

Utensils-Picnic Combination-white fork, knife, spoon, and napkin

Clear Combination-clear heavy duty fork, knife, spoon

Reflection Combination-silver plastic heavy duty fork, knife, spoon

Formal Dinner Ware- Includes real stoneware plates, real silverware including steak knives



Catering Services

Lynch BBQ Company is a family run business that has focused on customer's meal and service requests for the past 14 years. What started as a hobby and a fun way to tailgate, has turned into a diversified catering operation that features everything from Baby Back Ribs, Prime Rib, and Stuffed Chicken Breast to BBQ Pork, Swiss Steak and Homemade Brats.

The Lynch Catering Experience has various meal solutions for our customers. Our Team starts with top quality meats, fresh produce and delicious recipes. We then carefully prepare for each event. Our large menu selection allows our clients to create the event they envision for their guests.

The Lynch Catering Experience offers a wide variety of catering services and dining options for their guests. From elegant appetizer events, formal weddings, backyard barbecues, or open houses, we offer the services, the equipment, and the experience to help create a great event.

Lynch BBQ Company is a reputable company that will offer meal solutions for you, whatever your event may be. Contact us today and see "How May We Help You?"

Pork Entrees

Pork Loin - Moist, tender, with a slight pecan flavor, this pork loin can be sliced thin for sandwiches or thick for delicious boneless chops. Winner of the 1999 World Pork Expo and 2007 Cookies® BBQ Cook-off. Served with Lynch's Mild BBQ, Spicy BBQ, or Boar's Berry Blaster on the side.

Baby Back Ribs - Individually hand marinated, these ribs are slow smoked in a rotisserie for over five hours with pecan wood. Served with our famous BBQ finishing sauce glaze. Winner of the 2003 Pig Stampede BBQ Contest.

St. Louis Style Ribs - Filled with a deep rich flavor, these robust ribs are marinated in Lynch's award winning seasonings before self basting in a rotisserie until tender. Served with our famous BBQ finishing sauce glaze.

BBQ Pork - Smoked for over 16 hours, this award winning barbecue pork is a winner hands down when combined with Lynch's award winning barbecue sauces and seasonings. 2005 second place finisher The American Royal BBQ Contest Open.

Lynch's Mild or Spicy Sausage - Known for its delicious flavor and wide spread popularity, these sausage can be served as appetizers or as a sandwich.

Pork Tenderloin - Tender and delicious, these tenders are a treat!

Crown Roast of Pork - These elegant bone-in pork loin cuts are fantastic! Pecan smoked after being seasoned with our award winning seasonings!

Philly Pork Sandwiches - Slow smoked pork combined with a rich Philly sauce and Lynch's seasonings, accompanied with sautéed onions, peppers, mushrooms, and Lynch's Sauces.

Ham - Slow baked either Hawaiian Style with pineapple or Sugar Maple with amber maple syrup.

Pork Chops - Individually cut and hand seasoned, these chops, marinated with Lynch's award winning seasonings are great off the grill.

Pork Cutlets - Baked to perfection, these tender pieces of pork are served with our delicious cream and mushroom sauce.

Ham Salad Sandwiches Pork Burgers Brat Patties Sausage Patties
Bratwursts & Hot Dogs available too!

Custom Menu Planning

Each event is as unique, so we make the extra effort to know the needs of your event.

HOW TO FIND OUT MORE INFORMATION ON PRICING

1. Call us at 800-468-3178 ☎ 7:00 am until 5:00 pm Monday through Friday
E-mail at chris@lynchbbq.com 📧 24 hours Fax at 563-776-4066 ☎ 24 hours
2. To make your menu planning easier, please include this information:
 - * Estimated Number of People * Location of Event
 - * Date (or approximate date) * Your Contact information

We will then provide you a written quote usually within 48 hours.

We can make changes as necessary to further develop your event.

We enjoy working for our customers and will do our best to accommodate their needs and budgets.

Contact us today and see **HOW MAY WE HELP YOU!**

Appetizers

Hot Appetizers

Baby Back Ribs - Marinated, pecan smoked, individually cut then glazed with our award winning barbecue sauces.

St. Louis Ribs - Robust and tender, these are finished with our delicious glaze!

Hawg Wings - Delicious pork "drumstick" seasoned and sauced with your choice of Mild BBQ Honey or Spicy Cajun 'Que Sauces.

Sandwich Minis - Silver dollar size sandwiches; Hot selections include BBQ Pork, BBQ Beef, Beef Brisket, Prime Rib and Pork Tenderloin. Cold Selections include: Chicken Salad, Ham Salad and Fruited Turkey Salad.

Lynch's Mild & Spicy Sausage - Custom blended then slow smoked, these delicious sausages are served with Lynch's Mild & Spicy BBQ Sauce on the side.

Chicken Wings - Baking enhances our flavors of this crowd favorite. Choose from Original Barbecue, Lemon Peppered, Rajun Cajun (slightly spicy), Redd Hott (Hot Wings), or Habano Heat (Very spicy).

Ham & Pineapple Skewers - Our delicious ham, baked with pineapple, served hot.

Garlic Buttered Shrimp - Delicately baked in our butter garlic sauce.

Pork Tenderloin Bites - Cubed then lightly tossed with your choice of Sweet Pineapple, Honey Barbecue, or Peach Maple Sauce.

Steak Bites - Cubed then lightly tossed with your choice of Bourbon, Sweet Teriyaki, or Peppered Beef

Meatballs - Each custom blend offers a unique flavor. Our selections include: Original BBQ-n-Honey Meatballs, Italian Meatballs in Mariana, Swedish Meatballs, Honey Ham Balls, and Mild & Spicy BBQ Sausage Balls.

Wrapped in Bacon Delicacies

Our delicious bacon makes everything a little better, so we offer a wide variety of delicious options to dine on.

Bacon Wrapped Scallops - Simple and elegant

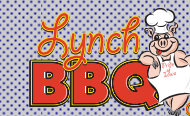
Remake with Water Chestnuts - Served with Honey Mustard and Raspberry Sauce on the side

Bacon Wrapped Breadsticks - Served with Marinara Sauce

Bacon Wrapped Mushrooms - Served with Lynch's BBQ Sauces

Bacon Wrapped Water chestnuts - Served with Lynch BBQ Sauce and Boar's Berry Blaster Raspberry Sauce

Toll Free: 800-468-3178 www.lynchbbq.com **563-776-3401**





Appetizers



Vegetable and Cheese Appetizers

Sautéed Mushrooms- One of our signature items! Slow cooked in our famous butter sauce, they are a delicious item.

Stuffed Mushrooms- We offer a wide variety of our delicious stuffed button mushrooms. Our selections include: Bacon Cream Cheese; Brisket-n-Blue Cheese; Sausage-n-Swiss Cheese; Pork Loin & Blue Cheese.

Brueshetta - Slices of crusty bread topped with fresh basil, tomato and mozzarella make a bright and delicious starter.

Cold Appetizers

Ham & Chicken Finger Sandwiches - Made with wheat and white bread, these stacked sandwiches are a great starter.

Assorted Canapés- Filled with ham, chicken and turkey salad, these mini phillo dough cups are a bite size delight.

Shrimp Cocktail - Elegantly served with a delicious shrimp sauce.

Tortilla Roll Ups - Cream cheese filled roll ups are a hit with all types of crowds.

Fruit Skewers with Flavored Dips- A fun, fancy way to have fruit. Served with caramel & chocolate sauces on the side.

Veggie Skewers with Dipping Sauce - Seasonal veggies paired with ranch and blue cheese dressings on the side.

Mini Stuffed Tomatoes - Cherry tomatoes topped with Lynch's bacon and cream cheese. Mini BLT's.

Hors d'oeuvres Trays

BBQ Pork Cream Cheese Dip served with crackers.

Taco Tray Dip served with chips.

Shrimp Cocktail Cream Cheese Dip served with crackers.

Fruit Trays served with Chocolate, Caramel, or Cream Cheese Dip.

Vegetable Trays served with Ranch or Spinach Dips.

Cheese Trays- We offer two varieties - Gourmet (Blue cheese, gouda, etc.) and Standard (Swiss, cheddar, etc.).

Desserts Appetizers

Mini Cakes- A variety of bite size cakes are decorated with an assortment of sauces, fruits and nuts.

Mini Cookies- Delicious and fun, a great way to end an evening.

Chocolate Covered- Strawberries, Cherries, Pretzels- Choose one or all three!



Beef Entrees



Beef Brisket - Tender, rich, and mouth-watering, brisket has never tasted so good. One of the most delicious meats you will ever have!

BBQ Beef Sandwich - Seasoned and sauced, this rich flavor of beef has become a great sandwich for all crowds.

Shaved Smoked Beef - Marinated beef is delicately seasoned then slow smoked over pecan wood for a rich flavor.

Philly Beef Sandwich - Slow smoked beef, served in a hoagie bun with a rich beef Philly sauce, accompanied with sautéed onions, peppers, mushrooms, and Lynch's Award Winning BBQ Sauces.

Aged Prime Rib - An elegant dish served with Au Jus and horseradish on the side.

Aged Top Sirloin Enhanced by the pecan wood and spices, this cut of meat picks up great flavor that can be enjoyed by all, au jus served on the side.

Swiss Steak- Individually pan fried, then slow baked in a delicious cream sauce.

Roasted Beef- Marinated in our famous seasonings, this tender beef is slowed cooked in Au Jus.

Steaks!- Ribeye, Sirloin, and New York Strips all aged and delicious!

Beef Au Prioiv -

Poultry Entrees



Chicken Marsala- Delicious Chicken Breast, served in mushroom marsala sauce.

Brisket Stuffed Chicken Breast - Award winning beef brisket is combined with Lynch's award winning barbecue sauces and Colby Jack Cheese.

Bacon Stuffed Chicken Breast - Lynch's famous bacon combined with mozzarella cheese baked inside our delicately seasoned chicken breast.

Smoked Chicken and Capon- Enjoy our delicious take on your choice of boneless breast, eight cut piece whole chicken, hindquarters or wings. Select from five different recipies - Original, Herbed, BBQ'd, Cajun, and Lemon Pepper.

Smoked Turkey- Slow smoked, seasoned and delicious.

Cordon Blue - Lightly breaded and delicious! The perfect blend of ham, swiss cheese and chicken breast.

Fruited Turkey Salad - Chunked turkey, mixed with slivered almonds, crunchy celery, and grapes with a light salad dressing.

Supreme Chicken Salad - Chunked then mixed with silvered almonds and crunchy celery in a light dressing.



Cold Accompaniments



Lynch's Famous Potato Salad - The summer classic is absolutely delicious!

Bacon Potato Salad - This version adds Lynch's rich bacon to the party.

Creamy Cole Slaw - Creamy and fresh, great with any summer meal.

Sweet Vinegar Slaw - Fresh slaw, made with celery seed.

Southern Mustard Slaw - This sweet and tangy southern secret is a unique side.

Chop-Chop Salad - Fresh broccoli, cauliflower, carrots and tomatoes are lightly tossed with ranch dressing.

Broccoli, Grape and Bacon Salad - Dressed with a delicious sweet sauce then tossed with fresh broccoli, grapes and crunchy bacon to make a flavorful side year-round.

Creamy Cucumber Salad - Thinly sliced cucumbers are lightly coated with a sweet dressing.

PASTA SALADS

Ham & Cheese Pasta Salad - Rotenti pasta, cubed Colby jack cheese and bites of ham are tossed with a sweet dressing.

Oriental Noodle Salad - A light vinaigrette dressing is tossed over chopped Napa cabbage, oriental noodles, and slivered almonds.

Super Mac - Sweet elbow macaroni pasta with shredded carrots and chopped green peppers.

Pasta Italian - Great Hot or Cold! Tri colored pasta is mixed with tomatoes, parmesan cheese & black olives for a rustic Italian flair. Add shaved Lynch's Summer Sausage.

Greek Pasta Salad - Rotini pasta is flavored with Greek seasonings, then combined with tomatoes, black olives, and feta cheese.

FRUIT SALADS

Fruit Salad (seasonal) - A delicious combination of the freshest seasonal fruits available. Tropical selections including mango and kiwi are flavorful additions.

Hawaiian Tropical Salad - Delicious bettercream whipped topping is combined with chopped pears, peaches, and pineapple.

S'mores Fluff Salad - The campfire favorite is mixed with chocolate whipped topping, chunks of chocolate, graham crackers, and mini marshmallows.

Snicker-n-Apple Salad - Chopped apples, chunks of candy and chunks of chocolate mixed with whipped topping.

Strawberry Fluff Salad - Fresh chopped strawberries and whipped topping.

Chocolate Oreo Salad - A chocoholics delight! Chopped cookies and chocolate paired with fluffy topping for a light and delicious salad.

Waldorf Salad - Apples, almonds, & grapes are a perfect match with a sweet sauce.

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Hot Accompaniments



Party Potatoes - Crispy bacon and a delicious combination of cheeses, butter and sour cream are mixed with mashed potatoes.

Colby Jack Cheesy Potatoes - Shredded Hashbrowns are slow baked with a blend of cheeses and cream of mushroom soup.

Southern Fried Potatoes - Baked potatoes sautéed with bacon and onions for a delicious comforting side dish!

Garlic Buttered Red Potatoes - These new baby potatoes are glazed in a herbed buttered sauce then slow baked.

Mashed Potatoes with Gravy - Milk and real butter are added to our mashed potatoes, which are great plain, or served with your choice of homemade beef, pork or chicken gravy.

Baked Potatoes - Served with sour cream, butter, salt and pepper. Additional items such as bacon, chives, cheese, chili, or other items can be provided for toppings.

Maple Mashed Sweet Potatoes with Glazed Nuts - Baked sweet potatoes are paired with delicious amber maple syrups. Our delicious glazed nuts served on the side.

Gourmet Rice - Delicately seasoned rice made with peas and pimentos.

BBQ'd Baked Beans - Lynch's beans have been developed into three unique recipes. *Original BBQ Flavor* features our barbecue sauce, bacon and our delicious sausages. *Apple Baked Beans* features a delicious blend of brown sugar and apples.

Green Bean Casserole - Famous for many a family gathering, Lynch's recipe features a delicious mushroom sauce and is topped with fried onions.

Bacon Almond Green Beans - Buttered greened beans baked with Lynch's Bacon, then topped with sliced almonds.

Pork Stuffing - Lynch's Mild Sausage is combined with an assortment of herbs and breadcrumbs, for a savory side.

Herbed Stuffing - Fresh celery, onions and a flavorful assortment of herbs.

Bi-Colored Sweet Buttered Corn - This sweet candied corn mo

Scalloped Corn - Combined with caramelized onions, this casserole is sweet and delicious!

California Blend Vegetables - Fresh steamed carrots, broccoli, and cauliflower.

Sautéed Mushrooms - Button mushrooms are quartered then cooked in our delicious butter sauce.

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