

2009 Best of LA HOTLIST – Barbecue

We might have won 2010 but they skipped that year

2011 Be of LA HOTLIST – Barbecue

Best of LA People Issue – LA Weekly

99 Things to Eat in L.A. Before You Die

List of 99 Essential Restaurants

(even though we don't have a restaurant)

"His pork ribs are lean and dense with just the perfect balance of smoke and sweet. And about that brisket? Take your choice: The lean side is mostly about the smoke, the fatty side is rich and beefy, almost like Kobe barbecue."

Russ Parsons, LA Times – May 20, 2009

"If Bigmista could scrounge together a lunch this splendid from scrapings and bin-leavings, I can only marvel at the possibilities afforded by the food he actually means to sell."

Jonathan Gold, LA Weekly – January 29, 2010

"Bigmista's is a farmer's market force, propelled to the upper stratum of Southern California barbecue..."

Miles Clements, LA Times – July 1, 2010

"...and of course Bigmista's Barbecue, whose smoked brisket, tri-tip and ribs are like edible sunshine on a gloomy June day."

Jonathan Gold, LA Weekly – June 23, 2010

MEMBER OF

National BBQ Association
California BBQ Association
Kansas City BBQ Society

AS SEEN ON...

Good Day LA
Ultimate BBQ Showdown
BBQ Pitmasters (Season 2)
KTLA

PLACE SETTINGS & CUTLERY: Provided upon request. Prices start at \$.75/place setting.

FULL SERVICE FEES (4 hour minimum for all staff) - Each additional unscheduled hour will be charged at double the hourly rate.

Server (Buffet)—\$20/employee, per hour (1 server/25 guest)
Server (Table Service)—\$25/employee, per hour (1 server/20 guest)
Carvers—\$30/employee, per hour
Grillmaster*—\$75/employee, per hour (includes grill)
Pitmaster*—\$150/employee, per hour (includes smoker)

**Minimum hours depend on meat selection and level of service*

Prices subject to change without notice

Bigmista's Barbecue

REAL. GOOD. MEAT. and more



Catering

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Appetizers

Pig Candy —thick sliced maple bacon covered in cayenne, brown sugar and some of our rub then smoked until we make bacon better	30.00
Pig Candy Sliders —check out the goodness above and then imagine it between sweet King’s Hawaiian rolls	80.00
Rib Tips —If you enjoy pork spare ribs, think how happy you’ll be with the meaty part of the rib that you can just pop in your mouth	45.00
Spicy Sticky ‘Wangs’ —Chicken wings with a honey sauce glaze that make you lick your fingers clean	48.00
Pepper Boats —cored, halved jalapenos, covered with cream cheese, bay shrimp & cheddar cheese spread topped with bacon	49.00
Brisket Chili & Cornbread —slow smoked brisket chopped into chunks and melded with hand roasted chiles, tomatoes and spices with momma’s cornbread on the side	95.00

Additional Sides

	Half Pan	Full Pan
Cranberry Garden Salad	17.49	27.59
Pineapple Coleslaw	22.49	32.59
Mashed Potatoes	23.59	33.69
Collard Greens	24.59	34.69
Potato Salad	24.49	34.59
Smoked Barbecue Beans	27.59	37.69
Dirty Rice	29.59	39.69
Sweet Potato Casserole	34.59	47.69
Cornbread	21.09	30.19

Desserts

Sweet Potato Pie —Pie made with love by taste not by recipe with hand selected yams (regular/deep dish)	19.00
Pecan Pie —Made with toasted pecans, molasses, brown sugar and eggs	23.00
Bread Pudding w/ whiskey sauce —Classic bread pudding with a rich egg custards, plump raisins, a hint of cinnamon topped with a whiskey sauce	35.00/55.00
Red Velvet Cupcakes —Rich, moist cocoa flavor red cake, topped with a smooth butter cream frosting (also available in mini size)	27.00/51.00
Million Dollar Pound Cake —This rich, moist, buttery cake comes in classic vanilla, tangy lemon or decadent butter pecan. Glaze optional.	28.00/33.00

Meal Selections

All meals come with green salad, bread and any two additional sides (choices: collard greens, bbq beans, potato salad, cobbettes, mashed potatoes, or pineapple coleslaw).

MISTA MEALS

	Number of Guests			
	50 to 75	76 to 101	102 to 153	154 to 200
1 meat, 3 sides and bread (see above for side dishes)				
Dark Meat Chicken or Rib Tips —Leg quarters that have been brined and smoked for moist goodness (Add \$1.00 for boneless, skinless breast)	11.84	11.09	10.34	9.59
Pork Spare Ribs —smoky pork ribs or top of the rib just this side of falling off the bone	13.64	12.89	12.14	11.39
Pulled Pork —Succulent goodness, smoked for at least 10-12 hours. We slide out the bone, give it a hug (rub), a kiss (vinegar) and some love (sauce) and serve	13.94	13.19	12.44	11.69
Smoked Turkey Breast —Not your thanksgiving turkey. Brining and slow smoking makes this bird the best	15.14	14.39	13.64	12.89
Beef Brisket —Meat that melts like butter ‘cuz it’s smoked for hours with layers of flavors. Nothing more to do but serve you thick slices of love	14.64	13.89	13.14	12.39
Tri Tip —Juicy, thin slices of peppery crusted beef smoked medium well to make you want more	15.74	14.99	14.24	13.49

Make it BIGGER

Add ¼ pound Pulled Pork	\$3.25
Add ¼ pound Turkey	3.50
Add ¼ pound Brisket or Hot Links	3.75
Add ¼ pound Tri-tip.....	4.00
Add ¼ pound Pastrami	4.50
Add ¼ Rack	6.50

Make it BETTER

Substitute bread with cornbread	\$1.25
Substitute a side dish with dirty rice.....	2.00
Substitute a side dish with sweet potato casserole	2.50
Substitute a side dish with mac & cheese	2.75

ASK ABOUT OTHER STYLES OF RIBS, FISH, AND VEGETARIAN OPTIONS