



(860) 398-1507

**ANY TIME!
ANY PLACE!**

CYR BBQ MENU

"Backyard" Grilling vs. "Real" BBQ

Grilling is the use of direct high heat to sear the outside of the meat. Overcooking happens fast, and only the most expensive cuts of meat grill well.

BBQ is the art of slow cooking using wood smokers. The low temperature of 200° means it's hard to overcook the meat. Using spices, sauces, smoke, and time together creates a very unique flavor. The art of BBQ helps to make the lesser cuts of meat very desirable.

Pitmaster Chad Cyr is certified and insured.

All meats are supplied by Meadow Meat Co. in Middletown, CT and are also available to purchase by the pound (precooked and frozen).



New England Clam Bake

\$50 per person (price subject to change). Lobster (1 per person), clams, mussels, corn on the cob and red potatoes steamed in seaweed



Whole Hog Pig Roast

\$14 per person (50 person min.). Slow-smoked at 200 degrees for up to 24 hours. Whole hog is then delivered to you with my portable BBQ smoker. Once your guests arrive I will carve and serve with apple cider BBQ sauce.



Cedar Plank Salmon

\$14 per person. Salmon filets with brown sugar Cajun rub

Meat Combo's (Pork, Chicken, Beef, Turkey, Ribs, Wings)

\$14, \$17 & \$21 per person. Two meats- \$14.00 Three meats- \$17.00 Four meats- \$21.00



Pulled Pork

\$10 per person. Slow-smoked pork shoulder, seasoned and mixed with my own sweet and tangy BBQ sauce



Texas Black Angus Brisket

\$10 per person. Smoked for 12-15 hrs. and sliced thinly across the grain

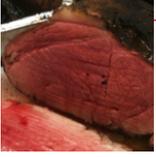


Smoked Turkey

\$9 per person. Smoked boneless breast or Cajun injected and deep fried whole turkey

Smoked Roast Beef

\$10 per person. 25 lbs. top round injected with garlic and hand-carved



Ribs

\$10 per person. Honey dipped, dry rubbed pork spare ribs, smoked for 4-6 hrs.



Chicken

\$9 per person. Cajun rubbed and slow-smoked. Your choice of breasts, legs and thighs or 1/2 chicken

Chicken Wings

\$9/lb . Soaked in jalapeno citrus marinade and Cajun coated – “untraditional hot wings” (8-10 wings per pound)

"Make Your Own" Sandwich Party

\$7 per sandwich. 6 oz. of pulled pork or pulled beef with barbecue sauce and kaiser rolls

Chili

\$6 per serving (10 oz). Mild or spicy

Black Angus Burgers (6 oz.)

\$7.

Kids Hamburger (4 oz.) or Hot Dog(2)

\$5 .

Other Sides

\$2 per person per side (Mac & Cheese \$3). BBQ baked beans, coleslaw, cornbread, corn on the cob or roasted red potatoes, mac & cheese, mixed greens salad

Sweet Smoked Treats

\$4 per person. Whole apple or 2 peach halves drizzled with brown sugar and cinnamon and smoked to caramelized perfection. (Best when served with vanilla ice cream - not included.)

Paper Goods

\$2 per person. Plates, Napkins & Utensils
