



WAGYU CHEESEBURGER



HOUSE SMOKED PASTRAMI



CATERING VAN

Gettin' Basted began as a competition team in 2012, and has since won countless championships and awards from coast to coast. A few years later, our elite team of four friends started a food truck in Springfield, MO, which they quickly outgrew. Next, we transitioned into a full-blown, award-winning operation in Branson, MO in 2017 and haven't stopped growing since. Our second location opened in Nixa, MO in 2020 and our third in Springfield, MO in 2021.

For more than **8** years, we've been busy **defining the Flavor of the Ozarks** area, through creating a regional taste known by pitmasters and barbecue enthusiasts all over the world. Forget "low & slow" and whatever else you think you know about barbecue. At Gettin' Basted, we have both introduced and perfected the art of cooking HOT & FAST on 55-gallon, open-flame barrels. You've never tasted barbecue like this.



Thankfully yours,

Brad, Tammy, Jason, & Derrick,  
Owners

**FULLY CUSTOMIZED MENUS AVAILABLE**

In the pages that follow, you will see a stacked menu of award-winning bites. Although we're confident you'll find something you love, please know we can work together to build the catering menu of your dreams. Please contact us for special large quantity rates.

**FULL SERVICE CATERING**

No matter the size or style of your event, we have your top-notch service covered. We go well beyond traditional prep, setup and teardown by providing full-service catering options..

**PHONE & EMAIL ORDERING**

Have questions? Ready to order? Contacting us is a hot & fast process. Call us at (417) 483-4199, email us at [catering@gettinbasted.com](mailto:catering@gettinbasted.com) or find more information at [gettinbasted.com/catering](http://gettinbasted.com/catering)



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12 SANDWICHES

14 SIDES

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# 'QUE IT UP

**\*ALL PRICES ARE SUBJECT TO CHANGE.**

**WAGYU BRISKET**   
\$29 PER POUND

We source only the best quality of Wagyu brisket from Snake River Farms, who proudly and uniquely own every part of the beef cycle; from ranching and feeding to processing and packaging. Since adding their beef to our lineup, we have won over ?? awards worldwide.

**WORLD CHAMPION PORK RIBS**  **GF**  
\$27 PER SLAB | 10-12 BONES

We have won countless awards for these ribs, including the 2020 KCBS' Rib Team of the Year. Like the rest of our meats, our ribs are smoked to perfection in a fraction of the "normal" cook time, then embalmed in a shiny glaze of our signature bbq sauce. You may fall out of your chair when you see how easily the meat falls off the bone.

**HOT & FAST PULLED PORK**  **GF**  
\$16 PER POUND

You know that melt-in-your mouth, too-good-to-be-true taste? That's what you can expect with each bite of our Hot & Fast pulled pork. We deconstruct our award-winning pork butts into a savory heap of goodness.

**SMOKED CHICKEN** **GF**  
\$7 1/4 BIRD | \$13 1/2 BIRD

In similar fashion to all other Basted meats, our smoked chicken is cooked Hot & Fast inside 55-gallon drums. The flavors are locked inside the breasts as they experience direct heat and live coals.







SMOKED CHICKEN



BURNT ENDS



CHAMPIONSHIP WINGS



TEXAS ROPE SAUSAGE

# HOT & FAST

**BURNT ENDS**   
\$30 PER POUND

You're in for a treat. These savory squares of sweetness are what we like to call *meat candy*. Cooked to shock the senses with a flavor explosion, our burnt ends seal the deal by quickly melting away to a sweet memory in your mouth.

**SMOKED BOLOGNA**   
\$14 PER POUND

Not sure if it's the presentation or the ideal dash of salt that causes salivation, but it really doesn't matter. Take a bite of our smoked bologna and you'll soon have a new favorite meat to dream about.

**CHAMPIONSHIP WINGS**  
\$16 PER POUND

Always a top-seller in store, our bone-in chicken wings are an explosion of flavor packed in every mouthful. Tender and juicy, sizzling with our signature sauces and rubs.

**SMOKED TURKEY**   
\$18 PER POUND

Wait, did you think you could only have turkey on Thanksgiving? Let us prove that belief wrong. You're formally invited to get basted with our delicious smoked turkey all year long.

**SAUSAGE LINK**   
\$16 PER POUND 

A sausage lovers dream! Choose from our OG Garlic link or spice it up with the Jalapeño.



# BAR EATS

## TACO BAR

STARTING AT \$12 PER PERSON

- Your choice of pulled pork, pulled chicken, or ground beef (brisket \$2 up charge)
- Flour tortillas
- Slaw dressed with lime crema
- Tomato, Oaxaca cheese, ancho sauce, crema
- Smoked pineapple
- Your choice of two sides

## NACHO BAR

STARTING AT \$12 PER PERSON

- Your choice of pulled pork, pulled chicken, or ground beef (brisket \$2 up charge)
- Wonton chips
- Cheese sauce
- Tomato, dry slaw mix, crema
- Onion straws
- Your choice of two sides

## WAGYU BURGER BAR

STARTING AT \$12 PER PERSON

- 1/3 Cheeseburger
- Lettuce, tomato, onion, pickle
- Mustard, mayo, ketchup
- House-made chips

## SOUP & SALAD BAR

STARTING AT \$12 PER PERSON

- Choice of soup (selection varies)
- Salad with two dressing options
- Bread
- Add a half sandwich for \$5





# SALADS

**PITMASTER**   
\$15 PER PERSON

Spring mix, tomatoes, sharp cheddar, red onion, boiled egg, and bbq ranch. Choose pork, turkey or sausage. Or pick brisket for \$2.00 extra.

**YOKO SALAD**  
\$15 PER PERSON

Spring mix, pulled chicken, mandarin oranges, toasted almonds, wonton strips, dressed with teriyaki vinaigrette

**HOUSE**  
\$11 PER PERSON

Spring mix, sharp cheddar, tomatoes, onionpenos, chicharrones, and bbq ranch. ADD pulled pork, turkey or chicken for \$3 extra.

**BURNT & BLEU**   
\$16 PER PERSON

Spring mix, burnt ends, tomatoes, Bleu cheese crumbles, onionpenos, and "jallelujah" jalapeno dressing.







THE PORKER



THE PITTSBURGH

# SANDWICHES

## MIAMI

\$13 PER PERSON

Pulled pork, sliced ham, mustard, swiss & pickles.  
Pressed and toasty!

## BLACKOUT

\$21 PER PERSON



FULL POUND of MEAT! Brisket, smoked turkey, sausage, pulled pork, BBQ sauce, slaw & pickles.

## PITTSBURGH

\$13 PER PERSON

Smoked bologna, American cheese, lettuce, tomato, mayo, mustard and a fried egg.

## AUSTIN

\$16 PER PERSON

Sliced brisket, BBQ sauce, onionpenos & jack cheese sauce.

## MEMPHIS

\$14 PER PERSON



Pulled pork, BBQ sauce, slaw & pickles.

## PORKER

\$18 PER PERSON

Pork Overload! Pulled pork, bacon, off the bone ribs, pork rinds, pickle & onion.

## NASHVILLE HOT

\$13 PER PERSON

Fried chicken breast, HOT BBQ sauce, pepper Jack cheese, LTOP, bacon & death dust.

## ST. LOUIS

\$15 PER PERSON

Off the bone ribs & pickled relish served on a hoagie.

## BERKLEY

\$14 PER PERSON

Smoked turkey, bacon, avocado, bacon jam aioli on a pressed hoagie.

## SMOKED BRISKET OR BURNT ENDS

\$16 PER PERSON



Plain sandwich with your choice of bread.

## PULLED PORK, SMOKED TURKEY OR SAUSAGE LINK

\$12 PER PERSON

Plain sandwich with your choice of bread.



# BASTED SIDES

Half pan feeds approximately 15-20 people  
Full pan feeds approximately 35-40 people

## BEANS

\$35 PER 1/2 PAN  
\$70 PER FULL PAN

## CHEESY MAC

\$35 PER 1/2 PAN  
\$70 PER FULL PAN

## COLESLAW **GF**

\$25 PER 1/2 PAN  
\$50 PER FULL PAN

## PORK RINDS

\$10 PER BAG

## POTATO SALAD **GF**

\$35 PER 1/2 PAN  
\$70 PER FULL PAN

## CREAM CORN BRULEE

\$35 PER 1/2 PAN  
\$70 PER FULL PAN

## STEAMED VEGGIES (SEASONAL) **GF**

\$30 PER 1/2 PAN  
\$60 PER FULL PAN

## SWEET POTATO CASSEROLE

\$35 PER 1/2 PAN  
\$70 PER FULL PAN

## PORK TAMALES W/ BRISKET CHILI

\$50 PER 1/2 PAN  
\$100 PER FULL PAN

## HOUSEMADE KETTLE CHIPS

\$20 PER 1/2 PAN  
\$40 PER FULL PAN

## DINNER ROLLS

\$6.50 PER DOZEN

## GREEN SIDE SALAD W/DRESSING **GF**

\$30 PER 1/2 PAN  
\$60 PER FULL PAN

## BUNS

\$.60 EACH

## BASTED MAC

\$50 PER 1/2 PAN  
\$100 PER FULL PAN

CREAMED CORN BRULEE



POTATO SALAD





# BASTED DESSERTS

## **DRUNKEN BERRY OOEY GOOEY BUTTER CAKE**

\$40 PER PAN (feeds 8-10)

AMAZINGLY DELICIOUS! Our spin on this favorite sweet treat served with triple berry compote. These berries know how to party!



**DRUNKEN BERRY OOEY GOOEY BUTTER CAKE**



**BLACKBERRY COBBLER**

## **BLACKBERRY COBBLER**

\$35 PER PAN (feeds 8-10)

It is what it is! Traditional cobbler with a flakey crust.

## **CHOCOLATE CHIP COOKIES**

\$10 PER DOZEN

## **APPLE CRISP**

\$35 PER PAN (feeds 8-10)

Warm and gooey cinnamon apples get combined with a crunchy, sugary streusel topping. It's simply amazing!

## **CHEESECAKE**

\$5 PER PERSON

New York style cheesecake, portioned perfectly and made to nestle any topping you can think of. Topping prices vary upon selection. Fun to make into a cheesecake bar and let your guests go crazy with creation.

## **TIGER CAKE**

\$2.50 PER PERSON

This cake is named after its stripes. Layer after layer of delicious chocolate cake, white chocolate mousse and dark chocolate goodness.





# PARTY PACKS

**FEED YOUR CREW  
FAMILY STYLE.  
CHOOSE THE MEAT  
AND SIDES FOR YOUR  
ENTIRE GROUP TO  
SHARE.**

## STANDARD PARTY PACKS

ONE MEAT, TWO SIDES

\$12

TWO MEATS, TWO SIDES

\$14

**ALL PACKS INCLUDE CHOICE OF BUNS OR ROLLS,  
PICKLES, SAUCE, PLATES, AND PLASTICWARE**

## PREMIUM PARTY PACKS

ONE PREMIUM MEAT, TWO SIDES

\$16

TWO MEATS (ONE PREMIUM,  
ONE STANDARD), TWO SIDES

\$17

TWO PREMIUM MEATS, TWO SIDES

\$19

## STANDARD MEATS

PULLED PORK

CHICKEN QUARTERS

PULLED CHICKEN

SAUSAGE LINK

SMOKED TURKEY

SMOKED BOLOGNA

## PREMIUM MEATS

BRISKET SLICES

BURNT ENDS

ST. LOUIS STYLE RIBS

## THE SIDES

POTATO SALAD

STEAMED VEGGIES

BAKED BEANS

KETTLE CHIPS

CHEESY MAC

COLE SLAW

GREEN SALAD

POBLANO CREAM CORN BRÛLÉE

PORK RINDS

SWEET POTATO CASSEROLE

- **PRICES ARE PER PERSON**
- **48 HOUR NOTICE REQUIRED**
- **DELIVERY SUBJECT TO AVAILABILITY**



# LOOSE ENDS



**BLACK PLASTIC PLATES**

\$.25 PER PERSON

**UPSCALE PLASTIC DINNER SET**

\$3 PER PERSON

Choose from gold, silver, or rose gold

**CERAMIC PLATES - WHITE, OVAL**

\$1 PER PERSON

**PLASTIC CAKE PLATE/FORK**

\$3 PER PERSON

**PLASTICWARE**

\$.25 PER PERSON

**TABLE CLOTHS**

\$7 EACH

**SILVER FLATWARE**

\*rolled in black or white linen

\$1 PER PERSON

**NAPKINS**

INCLUDED

**PLASTIC CUPS**

\$.25 / INCLUDED WITH DRINK SERVICE

**DISPOSABLE CHAFING DISHES**

**INCLUDES FUEL**

\$8 PER SET

**GLASSWARE (16 oz.)**

\$1 PER PERSON

**CAKE CUTTING SERVICE**

\$35

