



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, openflame barrels. You've never tasted barbecue like this.



Brad, Tammy, Jason, & Derrick, Owners

FULLY CUSTOMIZED MENUS AVAILABLE

In the pages that follow, you will see a stacked menu of awardwinning 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 topnotch 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 or find more information at gettinbasted.com/catering





- 'QUE IT UP 4
- 8 **BAR EATS**
- **10** SALADS
- **17** SANDWICHES
- 14 SIDES
- 16 PARTY PACKS
- 18 LOOSE ENDS

'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.

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You know that melt-in-your mouth, toogood-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.



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.

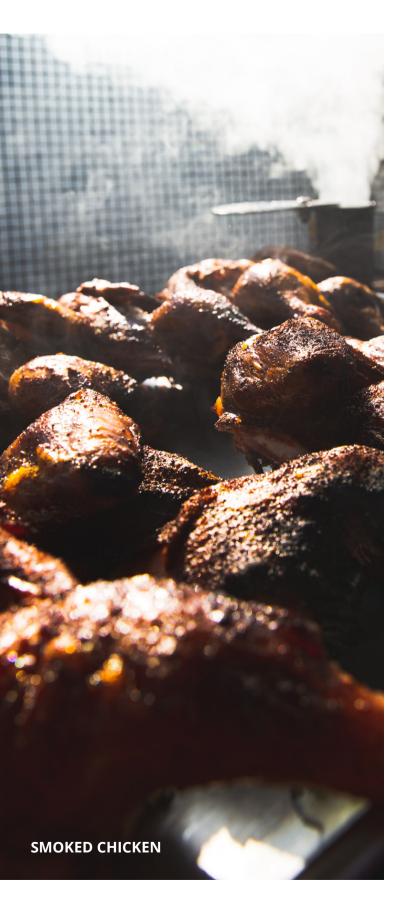


In similar fashion to all other Basted meats, our smoked chicken is cooked Hot & Fast inside 55-gallon drums. The flavors are locked inside the breasts as they experience direct heat and live coals.

















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

GF

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.



HOT & FAST

SMOKED TURKEY

\$18 PER POUND

GF

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



- 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



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

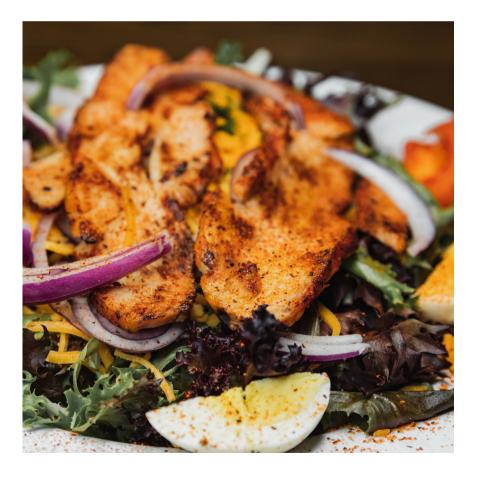
YOKO SALAD \$15 PER PERSON

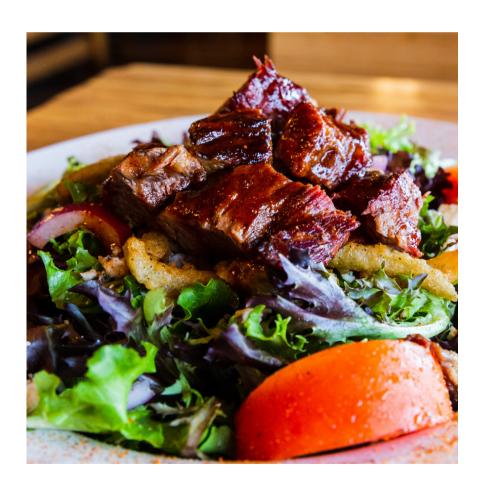
Spring mix, pulled chicken, mandarin oranges, toasted almonds, wonton strips, dressed with teriyaki vinaigrette

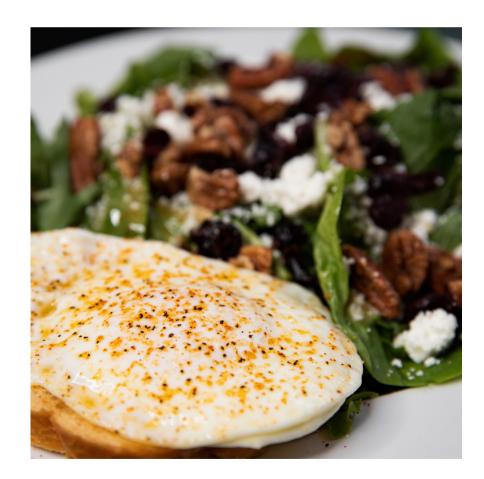
HOUSE \$11 PER PERSON

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

BURNT & BLEU \$16 PER PERSON





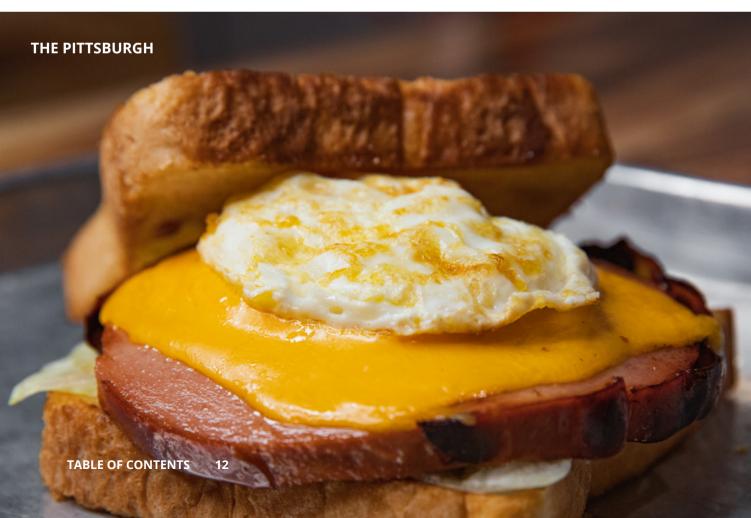






Spring mix, burnt ends, tomatoes, Bleu cheese crumbles, onionpenos, and "jallelujah" jalapeno dressing.





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.



SANDWICHES

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

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

POTATO SALAD GF \$35 PER 1/2 PAN \$70 PER FULL PAN

STEAMED VEGGIES (SEASONAL) \$30 PER 1/2 PAN \$60 PER FULL PAN

PORK TAMALES W/ BRISKET CHILI \$50 PER 1/2 PAN \$100 PER FULL PAN

DINNER ROLLS \$6.50 PER DOZEN

BUNS \$.60 EACH

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

PORK RINDS \$10 PER BAG

CREAM CORN BRULEE \$35 PER 1/2 PAN \$70 PER FULL PAN

SWEET POTATO CASSEROLE \$35 PER 1/2 PAN \$70 PER FULL PAN

HOUSEMADE KETTLE CHIPS \$20 PER 1/2 PAN \$40 PER FULL PAN

GREEN SIDE SALAD W/DRESSING \$30 PER 1/2 PAN \$60 PER FULL PAN

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







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!





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 it's 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.



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

STANDARD MEATS

PULLED PORK **CHICKEN QUARTERS** PULLED CHICKEN SAUSAGE LINK **SMOKED BOLOGNA SMOKED TURKEY**

PREMIUM MEATS

BRISKET SLICES BURNT ENDS ST. LOUIS STYLE RIBS

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

THE SIDES

POTATO SALA **BAKED BEAN** CHEESY MAC **GREEN SALAI PORK RINDS**

PREMIUM PARTY PACKS



٨D	STEAMED VEGGIES
S	KETTLE CHIPS
	COLE SLAW
D	POBLANO CREAM CORN BRÛLÉE
	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

PLASTIC CAKE PLATE/FORK

CERAMIC PLATES - WHITE, OVAL \$1 PER PERSON

PLASTICWARE \$.25 PER PERSON **TABLE CLOTHS** \$7 EACH

\$3 PER PERSON

SILVER FLATWARE *rolled in black or white linen \$1 PER PERSON

PLASTIC CUPS \$.25 / INCLUDED WITH DRINK SERVICE

GLASSWARE (16 oz.) \$1 PER PERSON INCLUDED

NAPKINS

DISPOSABLE CHAFING DISHES INCLUDES FUEL \$8 PER SET

CAKE CUTTING SERVICE \$35



