



## What makes us unique & second to none?

The freshest of foods all prepped and cooked on location.

Our specialties are slow cooked baby back ribs, pork shoulder, beef brisket and sausage served with delicious home-made baked beans and a cool summer salad.

The flavor of our cooked meats is enhanced perfectly with fruit wood. The baby back ribs practically fall off the bone, the slow smoked pork shoulder is seasoned with our unique top secret dry rub and the sausage is topped with Walla Walla sweet onions.

## Menu Information

No minimum guest count but a maximum of 750 +/- . Groups of 50 or more require a non-refundable deposit in the amount if \$250.00 is required 30 days prior to the event. Final guest count and payment in full is due 5 business days prior to your event.

All quotes shall include the following:

- Paper Plates, Plastic Flatware, Napkins and Condiments

Your quote is for our food service only, preparation, cooking, buffet style set-up, buffet serving, buffet breakdown & cleanup of our area. You will be responsible for trash barrels, bags and removal.

The minimum charge is 10.00 per person for 50 or more guests.

### Menu Options:

#### **Meats: \$6**

Pulled Pork

Beef Brisket

#### **Meats: \$4**

Sausage

#### **Meats: \$11**

Baby Back Ribs

#### **Bulk Meats:**

Pork Shoulder serves 10 for \$60

Beef Brisket serves 15 for \$90

#### **Sides: \$2**

Baked Beans

Potato Salad

Macaroni Salad

Cole Slaw

Green Salad

Fruit Salad

#### **Bread: \$2**

Rolls

Corn Bread

Garlic Bread

#### **Drinks: \$1**

Coke

Diet Coke

Sprite

Water

Coffee

#### **Dessert: \$2**

Cake

Strawberry Shortcake  
(seasonal)

Cookies

Brownies

Apple Pie (seasonal)

Fruit (seasonal)

Tasting: You can join us at our take out facility Wednesday - Sunday, 11:00am - 7:00pm, located at 28 Main Street, Touchet Washington. We are on the south side of Highway 12.

Pheasant Creek Smokehouse BBQ is continually booking events. Saturdays are the most popular day and should be reserved well in advance. Weekdays are usually wide open for corporate functions. Check our website, [pheasantcreekgolfcourse.com](http://pheasantcreekgolfcourse.com) and make sure to contact us anytime via email: [smokehousebbq@pheasantcreekgolfcourse.com](mailto:smokehousebbq@pheasantcreekgolfcourse.com) or call, 509.394.8830.

### Events we've done:

- Rehearsal Dinners
- Birthdays
- Golf Tournaments
- Wedding Receptions
- Retirement Parties
- Family Reunions
- Graduations
- Corporate Functions
- Fairs

**Note:**  
There are a few holidays we feel are important to spend with our family & friends therefore; we will not take bookings on Thanksgiving, Christmas, New Years or Easter.