

TMR SERVICE OPTIONS

We have 3 ways to serve your event.
Choose the one that best fits your needs!

1. PICK UP

You come to the restaurant at a specified time, where everything is packaged into disposable foil pans, hot and ready to serve! Need to pick up in advance? We will package your food cooked and cooled with reheating instructions.

2. DELIVERY & SET UP

Let us bring your food to you. Our catering specialist will deliver your meal to your event location in disposable foil pans. We will set everything up wherever you would like. When you and your guests are finished eating, simply throw everything away.

For extended service times of more than 45 minutes, chafing setup and sternos are highly recommended to ensure food quality and safety. These can be purchased at the time you place your order, and we will set these up for you as well. When finished, these are also disposable.

Delivery & Setup Fee \$20.00
Includes 20 miles of travel (round trip)*
Minimum Delivery \$150.00

3. FULL SERVICE CATERING

Don't lift a finger! Our experienced catering team will deliver and set up your food in the location of your choice. We will serve your guests and clean up when they are finished.

- Delivery fees apply and vary according to mileage.
- Service Fee for TMR Catering Team:
*Each Service Staff Member is \$25 per hr
- Gratuity of 20% is added to all full service packages.

*Additional Travel Fees

Travel distance is calculated from our location to yours. 20 miles of travel (round trip) is included in the delivery/setup and full service fee. Round trip travel over 20 miles will be billed at a rate of 1.00 per mile. Additional charges may apply for certain locations and full service catering events outside of our area depending on the number of service staff required.

Please note that all prices do not include NC state tax of 6.75%. A deposit of 50% is required to reserve your date, with the balance due 48 hours before your event. Cancellations must be received a minimum of 3 days in advance in order for deposits to be refunded.

Prices subject to change without notice.



TICKLE MY RIBS

Catering Menu

CALL TODAY TO BOOK YOUR EVENT

336-538-0227

1183 UNIVERSITY DR. SUITE 101
BURLINGTON, NC

WWW.TMRBBQ.COM

Find us on  

TickleMyRibs offers several options for feeding large groups. We have everything from Bulk Delivery or Pickup to Full Service Catering. Be it family gatherings or business meetings, rehearsal dinners or wedding receptions, or just spending the afternoon tailgating with friends and family, TMR is here to make your next gathering a huge success!

Wing & Tender PLATTERS

INCLUDES CELERY WITH RANCH OR BLUE CHEESE

WING PLATTER

50 WINGS \$69.99
100 WINGS \$129.99

TENDER PLATTER

25 TENDERS \$49.99
50 TENDERS \$98.99

Toss'em in your favorite flavor!

TMR SEASONING
SWEET & SMOKY
SIGNATURE BBQ
CAROLINA GOLD
MILD
BUFF-A-QUE
JERK
HOT
SWEET HEAT
HABANERO

TMR RIB PLATTER

Our ribs are dry rubbed, hickory smoked, and basted with Western BBQ sauce, then served topped with Signature sauce.

30 RIBS \$74.99 • 60 RIBS \$149.99

- Snack Packs -

Starting at ~~\$11.00~~ per person
Each Box Plate comes choice of meat and choice of a side item.
Includes Coleslaw for Sandwich, TMR Sauce,
Sandwich Bun, and Utensil Packet.

BBQ PORK • CHOPPED CHICKEN
BRISKET CHOPPED • SMOKED CHICKEN SALAD

Catering PACKAGES \$14.44 per person

CATERING PACKAGE 20 PERSON MINIMUM

Step 1 - Choose 1 or 2 meats:

BBQ PORK • CHOPPED CHICKEN • BRISKET CHOPPED

SLICED BRISKET ADDITIONAL \$5 PER LB.

Step 2 - Choose up to 2 sides:

COLESLAW • BBQ SLAW • POTATO SALAD • CINNAMON APPLES
BBQ BEANS • GREEN BEANS • MAC & CHEESE

Step 3 - Choose a bread

SANDWICH BUN or DINNER ROLL

Step 4 - Pick a Sauce

TMR SIGNATURE • WESTERN BBQ
EASTERN BBQ • SC MUSTARD

5 PEOPLE - 2 lbs Meat, 2 qts of sides, 5 buns or rolls, 1btl BBQ Sauce
20 PEOPLE - 8 lbs Meat, 6 qts of sides, 20 buns or rolls, 2 btls BBQ Sauce
50 PEOPLE - 18 lbs Meat, 16 qts of sides, 50 buns or rolls, 4 btls BBQ Sauce

Plates, cups, napkins, cutlery or serving utensils.

You need it we got it!

Just ask and we will include!

All package pricing based on the following serving sizes per guest:

Meats - 3-4ppl per lb. Sides - 4oz pp Beverages - 8-10ppl per gal.

Larger portions may be added to any package for additional cost.

*CATERING PACKAGES REQUIRE 24 HOURS NOTICE

HICKORY SMOKE MEATS

BY THE LB.

BBQ PORK \$14.99
CHOPPED CHICKEN \$14.99
BRISKET \$18.49
SLICED BRISKET \$19.99
SMOKED CHICKEN SALAD \$14.49

WHOLE CHICKEN

BBQ CHICKEN \$19.99

FULL RACK

ST. LOUIS PORK RIBS \$25.99

Homestyle Sides

PINT 2-3 PPL \$6.99 QUART 5-6 PPL \$12.99 HALF PAN 20-24 PPL \$36.99

COLESLAW • BBQ SLAW • POTATO SALAD • CINNAMON APPLES
BBQ BEANS • GREEN BEANS • MAC & CHEESE

BRUNSWICK STEW PINT 2-3 PPL \$7.99 QUART 5-6 PPL \$14.99 GALLON 20-24 PPL \$49.99

GARDEN SALAD

Includes up to 2 dressing choices. Add 4.99 per pint additional dressing.
Ranch, Blue Cheese, Honey Mustard Thousand Island, and Italian

\$25.00 HALF PAN (FEEDS 12-15 PPL) \$45.00 FULL PAN (FEEDS 30-35 PPL)

DRINKS

SWEET/UNSWEET TEA \$5.99 PER GALLON

LEMONADE \$7.99 PER GALLON

BOTTLED WATER \$1.99 EACH

DESSERTS

BANANA PUDDING \$34.99 PER PAN (FEEDS 12-15 PEOPLE)

COBBLER \$39.99 PER PAN (FEEDS 12-15 PEOPLE)

PECAN PIE \$29.99 (8 SLICES PER PIE)

Hand Crafted BBQ SAUCES

BOTTLE (16OZ) \$5.99 HALF GALLON \$17.99 GALLON \$29.99

TMR SIGNATURE SAUCE • WESTERN SWEET & SMOKY
EASTERN VINEGAR • SOUTH CAROLINA MUSTARD

EXTRAS

CHAFING RACK AND STERNO SET \$19.99

SERVING TONGS OR SPOONS .99 EACH

PLATE, CUP & CUTLERY SET .79 EACH

BAG OF ICE \$3.00 (8LBS)

DOZEN BUNS \$5.00

DOZEN ROLLS \$4.00



TICKLE MY RIBS