

TIN HUT BBQ CATERING SERVICES

We provide catering services for any size party or event including military, corporate, baby's first birthdays, weddings, office parties, and much more. We are here to make your event memorable only as Tin Hut BBQ can. Our Catering Team will design a menu and services to support your needs and budget.

Planning a Military Promotion Party, Retirement Ceremony, Hall & Farewell or FRG Meeting?
Tin Hut BBQ is U.S. Veteran owned and operated. We cater military events in Hawaii,
and we've "got your six!"

Visit www.TinHut-BBQ.com or call (808) 397-1605 for more information



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MenuClub[®].com

PLATE MENU

Includes 2 Signature Sides - \$12.00

Pulled Pork

Porkfection! Our pork is hand-rubbed with a Carolina Style blend of seasonings, smoked low and slow for over 12 hours.

Beef Brisket

Prime brisket is hand-rubbed and slow smoked for hours producing a savory, juicy, tender cut of meat.

Smokin' Ribs

*1/4 Rack of our tasty St. Louis style ribs, hand rubbed, slow smoked, grilled and slathered in Tin Hut's Original BBQ Sauce.
1/2 Rack add \$7.00
Full Rack add \$14.00*



Smoked Chicken

Prepared using our spicy blend of seasoning, slow smoked and grilled.

Smoked Sausage

*Homemade with fresh ground pork, seasoned with a special blend of spices, smoked and then grilled.
Choices include
Smoked Jalapeño
or Smoked Garlic Sausage.*

Meat Trio Platter \$14.00

*Can't decide? Then choose this option.
Your choice of 3 meats and 2 Signature Sides.*

Take Two \$12.00

Choice of 2 meats and 2 Signature Sides.

Lighter Fare \$8.00

A lighter portion of your choice of meat, 1 Signature Side.



SMOKIN' SANDWICHES

*\$10.00 • Make it a Plate - add \$2.00
Our sandwiches include your choice of meat served on a 6-inch toasted hoagie roll.
Top it off with Tin Hut's original BBQ Sauce.*

Pulled Pork (Carolina Style)

Add coleslaw for \$1.50

Beef Brisket (Texas Style)

Smokin' Rib (Kansas City Style)

Smoked Chicken (Southern Style)

Smoked Sausage (Jalapeño or Garlic)

Sliders

Your choice of meat slathered in Tin Hut's Original BBQ Sauce served on 3 mini slider rolls.



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LOCAL FAVORITES

(Available at Select Locations)

\$10.00 • Make it a Plate - add \$2.00

Spicy Nachos

Outrageous nachos! A mountain of chips stacked high with our savory pulled pork, smothered with BBQ Sauce and melted cheese, jalapeños, and hot spices.

Loco Moco with Pulled Pork

A Tin Hut original and a Hawaiian favorite, made with white rice piled high with your choice of chopped beef brisket or savory pulled pork and your choice of brisket gravy or Tin Hut's Original BBQ Sauce, topped with a sunshiny egg.

Grilled Cheese

Tin Hut's popular Grilled Cheese sandwich combines a decadent blend of gooey cheeses, your choice of chopped beef brisket or savory pulled pork, and Tin Hut's Original BBQ Sauce.

**Look for our
Daily Specials**

DRINKS

Canned Drinks \$1.00

Bottled Drinks \$2.00

SIGNATURE SIDES

\$3.00 • 2 Sides Included with Plate Menu

BBQ Beans

Slow smoked beans flavored with smoked bacon, onions, our unique seasonings, and homemade BBQ sauce.

Mac & Cheez

Macaroni baked in a creamy cheese sauce made with a variety of cheeses.

Spicy Mac & Cheez

Our Mac & Cheez is mixed with hot pepper spices and jalapeño peppers. (Medium Heat)

Country Style Green Beans

Green beans prepared with applewood smoked bacon and sautéed onions.

Southern Style Mashed Potatoes & Brisket Gravy

Idaho potatoes mashed with real butter, spices, served with homemade brisket gravy.

Jasmine White Rice

Rich, aromatic long grain jasmine rice, seasoned and steamed.

Pineapple Coleslaw

A blend of shredded cabbage, tossed with a refreshing tropical dressing and pineapple tidbits.

Potato Salad

Potatoes mixed with a mayonnaise-based sauce, seasoned with a Hawaiian blend of spices.

Hawaiian Style Macaroni Salad

Pasta with shredded carrots and onions mixed with a mayonnaise-based sauce and Island spices.

Green Salad

Spring mixed lettuce blended with chopped romaine with grape tomatoes and croutons.
Served with choice of dressing.

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