

CHEF CHRIS-A BLUES 'N' BBQ MASTER!

Chef Chris, known throughout the Detroit area-and far beyond-for his high-octane bluesmanship, is an actual foodie. When he's not standing like a monument on the stage screaming the blues he is cooking it up in the kitchen, Chef Chris is known for his crawfish gumbo, jambalaya and smoked bbq.



The first bite exploded with flavor, while the crispy outer crust provided just enough crunch and chewiness to hold the flavor on the palate. We ate the entire plate!
(Review of Chef Chris' Ribs A2 Observer)

The side dishes are uniformly delicious. Among them are heavenly collards – ever so slightly bitter (as they should be), devoid of the grit that can spoil the dish, cooked with bacon, and seasoned with vinegar – a wonderful complement to the ribs or chicken. So too are the slightly sweet baked beans, whose deep red-brown color comes from long, slow baking (Ann Arbor Observer)

Chris' fabulous jambalaya is essentially a different riff over the same ingredients. The sautéing accentuates the sweetness of the onions and peppers, and the "dirty" rice takes on the texture of a risotto with a Cajun flavor. Chris calls the jambalaya his personal favorite. (Ann Arbor Current)

Chef Chris is the large-and-in-charge front man who sings and plays harp with gusto that is disarming. His strong and rough singing coupled with his raw thick and nasty harp work help create this larger than life performer. His music is **BLUES** delivered with a raw soul power that is searing, intense and sinister.



Chef Chris' motto "specializing in carefully contrived spontaneity". That should give you a good feel for what he's all about. Doesn't take himself too seriously, but definitely plays some serious heavy blues. This is some good stuff. Have 'em do his thing live in your room and witness the full effect!

Boogie Woogie BAR-B-QUE
(734) 395-9767

CHEF CHRIS

★ *Your Blues and BBQ Specialist!* ★

BBQ is a cooking process whereby a large cut of tough meat is cooked by the smoke of a hardwood fire at low temperatures (210 degrees or less) for a long period of time, with doneness determined by the meat's tenderness.

Each event we cater is unique!

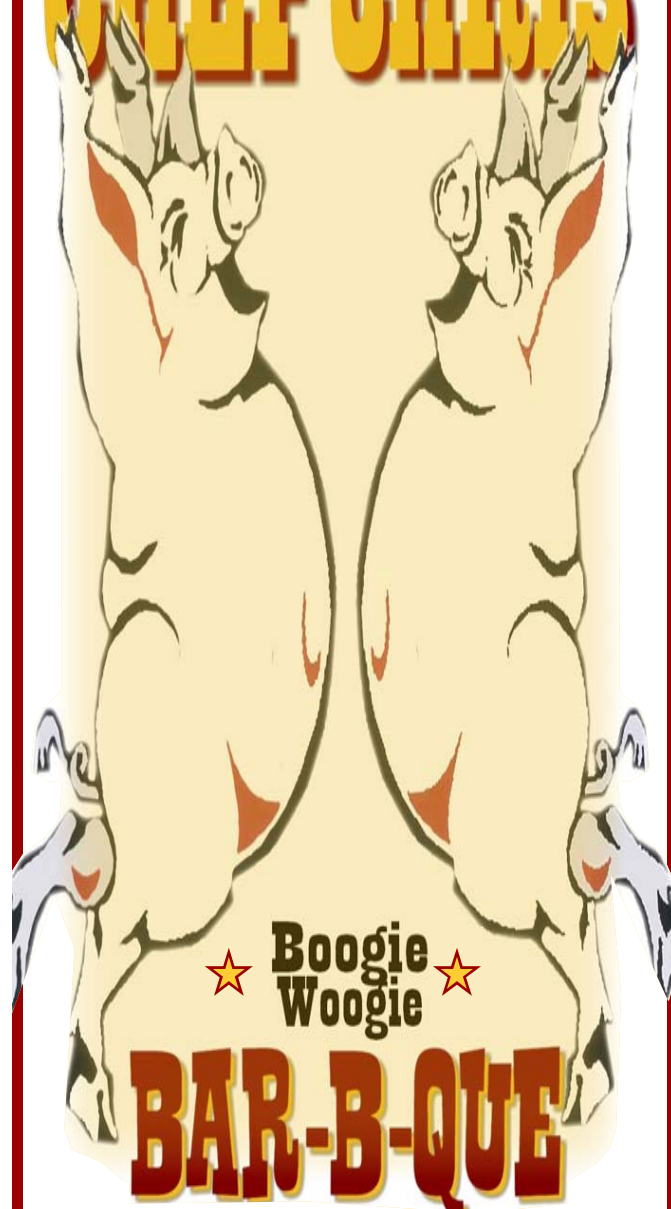
- Pig Roasts
- Back Yard BBQ's
- Tailgating
- Reunions
- Graduations
- Weddings
- Rehearsal Dinners
- Divorce Parties
- Meetings and Work Functions
- Holiday Gatherings
- Club Parties
- Retirement Parties
- Grand openings

Add Chef Chris' Award Winning Blues Band and have a Boogie Woogie Bar-B-Que.

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Boogie Woogie
BAR-B-QUE

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WWW.CHEFCHRISBLUES.COM

GOODS



Smoked Meats

Pulled Pork
Assorted Sausages
St. Louis Ribs
Smokestack Turkey
Chicken
Baby Backs
Beef Tenderloin
Pork Tenderloin
Smoked Prime Rib
Beef Brisket

Grilled Meats

(Full Service Only)

Strip Steaks
Sausages
Burgers
Hot Dogs
Chicken Breast
Porterhouse Steaks



Chef Chris' Specialties



Crawfish Gumbo
Jambalaya
Cowboy Chili
Homemade BBQ sauces
Homemade Dressings

Salads

Plain Jane Salad (Ice Burg, and green leaf lettuce)

Field Greens (Baby lettuces, endive and mustard greens.)

Salads topped with Tomato, Cucumber, Red Onion, pecans, dried cherries & choice of two dressings.

Ranch, Italian, Michigan Apple, Creole Honey Mustard, Gorgonzola, & Blueberry Vinaigrette.

(Dressings & Croutons come on the side)

Side Dishes

BBQ Baked Beans
Red Beans n Rice
Collard Greens
Mac n Cheese
Cole Slaw
Pasta Salad
Corn on the Cob
(seasonal)
Red Skin Potato Salad
Fruit Salad (seasonal)

SERVICE

Choose the option that best fits your needs... These plans are guidelines - you can always customize!!

DRIVE BY BBQ

Food comes hot and ready to eat in disposable aluminum pans.

ATTENDED BBQ

Food comes hot and ready to eat and is set up according to your needs (No on site cooking). A minimum of two servers will be present to take care of the details of serving your guests and maintain the buffet so you can enjoy your party.

Buffet is attended for two hours. We provide buffet tables, chafing dishes, set-up and waste receptacles.

FULL SERVICE BBQ

A mobile BBQ Pit and crew is at your location for on site cooking and "buffet style" service. A minimum of two servers will be present to take care of the details of serving your guests and maintain the buffet so you can enjoy your party.

Buffet is attended for two hours. We provide buffet tables, chafing dishes, set-up and waste receptacles.

BOOGIE WOOGIE BBQ

Nothing goes better with BBQ than the Blues. Add up to three hours of entertainment to your event by combining a service option with a performance from Chef Chris and his award winning blues band. Piped music service is also available.

Call us and we'll help customize your menu and service!

Sandwich rolls, disposable plates, napkins, flatware, wet-naps, BBQ sauce & serving utensils are included with every order!

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PRICING

All meats are hand rubbed with Chef Chris' BBQ Rub, then slow smoked with a hardwood fire unless otherwise specified.

First meat \$7.50 per person, for additional meats add \$1.50 per person-per meat. Premium meats and Entrees not included. Ribs are priced per bone.

Pulled Pork, Smokestack Turkey, Assorted Sausages & BBQ Chicken.	\$7.50 Per person
B-B-Q Texas Brisket Texas beef smoked slow & low up to 18 hours then hand sliced.	\$7.50 Per person
St. Louis Style BBQ Ribs Priced per bone. HINT: When ordering ribs with other meats plan on ordering 3-4 bones per person.	\$1.50
Pork Tenderloin (Premium) Slow smoked whole tenderloin, hand sliced.	\$9.50 Per person
Standing Rib Roast (Prime Rib) (Premium) Hand rubbed slow smoked and hand carved, served with creamy horse radish. 20 person minimum.	Call for price
Grilled Steaks & Chops priced each (Premium) New York Strips, Porterhouse, Sword Fish, Tuna Pork Chops, Veal Chops, Lamb Chops. Marinated then grilled to customer specification. NOTE: Grill/Chef charge applies.	Call for price
Chuck Wagon Chili (Gallon)	\$20
Gumbo (1 gallon minimum) (Premium) Chef Chris' specialty! Chuck full of Chicken, Sausage, Crawfish Meat, & Okra	Call for price
Jambalaya (Premium) A Chef Chris Specialty! (Chuck full of Shrimp, Chicken, Sausage)	\$12 Per person
Pig Roasts Includes choice of one side.	\$8.50 Per person
Field Greens (Baby lettuces, endive and mustard greens.) Plain Blend (Ice lettuce, and green leaf lettuce)	\$3.95 \$3.50 Per person
Add Chicken or Turkey	\$3.50 Per person
HOMEMADE SIDES BBQ Baked Beans, Collard Greens, Red Beans n Rice, Corn on the Cob, (seasonal) Potato Salad, Red Skin Potato Salad, Pasta Salad, Cole Slaw, Seasonal Fruit Salad. First side \$1.50 per person, add .75 for each additional side.	\$1.50 Per person

Delivery charges may apply.
Server fee \$50 per server (Two hours.)
Grill/Chef Charge \$100
Prices subject to change