

Philyaw's Cookout & Catering

Authentic Carolina pit barbecue and catering — Eugene, Oregon
1050 Bethel Dr, Suite D1, Eugene, OR 97402 · (541) 357-2377 ·
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Barbecue

Pick 2 meats, pick 3 sides, choose a bread.

Pick 2 Meats

BBQ Chopped Pork	
Smoked Beef Brisket	
BBQ Chicken	
Carolina Smoked Sausage Links	
Thin Sliced Turkey Breast	
Smoky Beef Tri-Tip	add \$7.00
St. Louis Style Ribs	add \$7.00
Sweet and Smoky Grilled Salmon	add \$12.50
Lamb	add \$10.00
Prime Rib	add \$40.00
Whole Hog	add \$20.00, min 50 people

Pick 3 Sides

Southern Style Mustard Potato Salad
Potato Salad
Seasoned Potatoes
Scalloped Potatoes
Creamy Whipped Garlic Potatoes
Cheesy Mac'n'Cheese
Sweet BBQ Baked Beans
Black Eyed Peas
String Beans
Candied Yams
Carolina Coleslaw
Roasted Corn on the Cob
Pasta Salad
Green Salad with creamy ranch or red wine and olive oil vinaigrette

Spinach Salad

Collard Greens

Fruit Salad

Choose a Bread

Bread Rolls

Honey Corn Bread Muffins

Hush Puppies

Pricing

100 people or more	\$25 per person
50 to 99 people	\$30 per person
25 to 49 people	\$35 per person
Under 25 people	request drop-off
Buffet service	\$150 per hour
Additional entree	\$7 per person
Additional side	\$5 per person
Disposable plates and utensils	add \$1.50 per person

Carolina Juke BBQ Sauces included. · Call for pricing on tables, buffet tables, linens, glassware, flatware, and staging.

Prices per person. A 20% gratuity is added to the food and beverage total.

Down South

Minimum 50 guests. Choose your entree and 3 sides.

Choose Your Entree

Crispy Fried Chicken

Butter Baked Chicken

Fried Pork Chops

Smothered Pork Chops

Southern Fried Catfish

Chicken Wings

Cajun Shrimp

Choose 3 Sides

Broccoli

Loaded Baked Potato

Red Beans with Rice

Fried Okra

Candied Yams

Cheesy Mac'n'Cheese

Creamed Corn

Caribbean Peas and Rice

Grits

Southern Style Mustard Potato Salad

Creamy Whipped Potatoes and Gravy

Sweet BBQ Baked Beans

Black Eyed Peas

Fresh String Beans

Fresh Cut Corn on the Cob (seasonal)

Collard Greens

Fruit Salad

Choose a Bread

Bread Rolls

Honey Corn Bread Muffins

Hush Puppies

Pricing

100 people or more	\$25 per person
50 to 99 people	\$30 per person
25 to 49 people	\$35 per person
Under 25 people	request drop-off
Buffet service	\$150 per hour
On-site chef for fried foods	\$40 per hour
Each additional side	\$4 per person
Additional entree	\$12 per person
Additional side	\$5 per person
Disposable plates and utensils	add \$1.50 per person

Prices per person. A 20% gratuity is added to the food and beverage total.

All-American

Choose your menu and 3 sides. Each additional side \$5 per person.

The Hot Dog Stand	\$25.00
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Smoked sausages, spicy hotlinks, and quarter pound hot dogs. House baked buns, chili, shredded cheeses, sweet onions, pickled relish, sauerkraut, bacon pieces, diced jalapeños, ketchup and mustard.

The American	\$35.00
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House made wood smoked hamburgers, quarter pound hot dogs, house baked buns, sautéed mushrooms, assorted cheese toppings, grilled veggies, and a condiments bar.

Steak Out

Wood smoked and grilled on site.

Bone-In Ribeye	\$85.00
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New York Sirloin	\$80.00
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Filet Tenderloin	\$70.00
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Porterhouse	\$135.00
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Sides

Southern Potato Salad

Coleslaw

Mac'n'Cheese

Sweet BBQ Baked Beans

Roasted Corn

Macaroni Salad

Fruit Salad

Pasta Salad

Baked Potatoes

Candied Yams

Creamy Garlic Whipped Potatoes

Spring Salad

Spinach Salad

Seasoned Potatoes

Collard Greens

Fresh String Beans

Buffet service \$150 per hour. Disposable plates and utensils add \$1.50 per person.

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Tailgate Delivery

For football tailgate parties at Autzen Stadium on game days only.

2 Meat Cookout BBQ chicken, BBQ chopped pork, bread roll, choice of 3 sides.	\$30 per person
3 Meat Cookout BBQ chicken, BBQ chopped pork, brisket, bread roll, choice of 4 sides.	\$40 per person
Sampler Platter BBQ ribs, BBQ chicken, brisket, BBQ chopped pork, smoked sausage combo, bread roll, choice of 4 sides.	\$58 per person
Taco Bar Grilled chicken, grilled flank steak, pinto beans, Spanish rice, cilantro coleslaw, tortillas, salsa bar, cookies and brownies.	\$27 per person
Hot Dog Stand Smoked sausages, spicy hotlinks, quarter pound all beef hot dogs, choice of 3 sides.	\$22 per person

Sides

Southern Style Mustard Potato Salad
Potato Salad
Seasoned Potatoes
Creamy Whipped Garlic Potatoes
Cheesy Macaroni
Sweet BBQ Baked Beans
Black Eyed Peas
String Beans
Candied Yams
Carolina Coleslaw
Roasted Corn on the Cob
Pasta Salad
Green Salad
Spinach Salad
Collard Greens
Fruit Salad

Details

Paper plates and plastic utensils with napkin	\$1.50 each
Disposable chafing dishes with sterno	\$25 each
Disposable serving utensils	\$10 per pack

15 person minimum · Drop-off occurs 3 hours prior to game · All orders must be received 7 days prior to game day · For more than 50 guests, see the regular menus

Tailgate Bar

Bottled water and canned soda	\$2
Bottled domestic beer	\$4
Bottled imported and microbrews	\$5
Red and white wine	\$25 per bottle

Full bar service available. Fully licensed and insured.

Prices per person. A 20% gratuity is added to the food and beverage total.

Appetizers

Hummus and Pita Chips House made hummus with virgin olive oil, garlic, onion, cilantro, lemon and spices.	\$5.00
Spinach and Artichoke Dip House made cream cheese spinach and artichoke dip with sliced baguettes.	\$5.00
Cubed Cheese Board Domestic and imported cheese display with crackers and seeded baguettes.	\$7.00
Imported Cheeses and Crackers Aged and imported cheeses, crackers and baguettes.	\$10.00
Fresh Fruit Tray Assorted fresh fruit with sweet cream cheese dipping sauce.	\$7.00
Raw Veggie Platter Fresh vegetables with ranch and chipotle dipping sauces.	\$6.00
Grilled Veggies with Dip Roasted bell peppers, mushroom, summer squash and asparagus with sweet pepper dipping sauce.	\$7.00
Meatballs House made grill smoked meatballs marinated in Philyaw's Juke Sauce.	\$7.00
Chicken Wings Choice of grilled buffalo, honey chipotle, habanero, hot sriracha, cajun, hoisin glazed, garlic and parmesan, sweet and spicy Korean style, Filipino adobo, or traditional Old Bay.	\$10.00
Beef Skewers Flank steak marinated and grilled over wood fire.	\$10.00
Chicken Skewers Chicken breast marinated in house made teriyaki sauce, grilled over wood fire.	\$8.00
Shrimp Skewers Fresh prawns lightly seasoned and grilled.	\$12.00
BBQ Chopped Sliders BBQ chopped pork or beef brisket with house baked bread rolls and coleslaw.	\$10.00

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Appetizer Bites

Cucumber Medallions Sliced cucumber with salmon mousse and Mediterranean spices.	\$4.00
Caprese Salad Bites Cherry tomato with pearl mozzarella, fresh basil and balsamic vinegar.	\$4.00
Mini Cheese Tartlets Caramelized onion and goat cheese baked tartlets.	\$4.00
Pesto Bites Fresh mozzarella, sliced roma tomatoes and pesto toasted over sliced baguettes.	\$4.00
Prosciutto Wrapped Asparagus Grilled asparagus wrapped in prosciutto.	\$4.00
Jamón Curado Serrano ham, arugula and Gournay cheese on sliced baguettes, drizzled with olive oil.	\$4.00
Potato Bites Mini red twice baked potatoes with sour cream, gouda, chopped bacon and chive.	\$5.00
Jumbo Prawn Cocktail Jumbo prawn shot with house made zesty vegetable dipping sauce.	\$5.00
Shrimp Prosciutto Grilled prawns wrapped in Spanish jamón curado.	\$5.00
Mushroom Caps Stuffed portobello mushrooms with roasted tomatoes and goat cheese.	\$4.00
Fresh Fruit Kabobs Fresh seasonal fruit on individual kabobs.	\$6.00
Pancetta Wrapped Peaches Grilled fresh peach slices wrapped in pancetta, drizzled with balsamic basil sauce.	\$6.00
Oyster Shooters Fresh raw Oregon oysters with house made savory lemon granita sauce.	\$7.00
Crab Cakes House made crab cakes with chili lime aioli.	\$7.00

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Social Stations

50 person minimum. Prices per person.

The Lemonade Stand	\$7.00
Fresh squeezed organic lemonade, organic raspberry lemonade, fresh pressed blackberry sweet tea, cucumber lime Moroccan mint and rosemary infused water.	

S'mores Social	\$7.00
Local dark and milk chocolate squares, organic graham cracker cookies, large marshmallows, roasted by your guests over stone and a small flame.	

Roasted Corn Shuck	\$7.00
Farm fresh grill roasted corn on the cob, house churned sweet cream butter, chile lime butter, basil and garlic butter, fire roasted tomato and herb sauce.	

Ice Cream Bar	\$8.00
House churned vanilla ice cream, chocolate chips, house made toffee bits, assorted nuts and candy toppings.	

Chocolate Waterfall	\$12.00
Chocolate fondue waterfall with fresh fruit, pretzels and marshmallows.	

Cheese Fondue	\$12.00
Alpine, Fontina and Gouda cheeses with asparagus, broccoli florets, button mushrooms, cherry tomatoes, baby new potatoes and sliced baguettes for dipping.	

Buffet service \$150 per hour. Disposable plates and utensils add \$1.50 per person.

Prices per person. A 20% gratuity is added to the food and beverage total.

Breakfast

50 person minimum. Prices per person.

Breakfast Burritos Fresh fried tortillas, sausage and bacon, scrambled eggs, blended cheese, home fried potatoes, fresh salsa bar.	\$20.00
Biscuits and Gravy House baked biscuits and sausage gravy, scrambled eggs, bacon and sausage, fresh fruit.	\$22.00
Grits Southern style grits'n'cheese, scrambled eggs, home fried potatoes, bacon and sausage, fresh fruit. Add shrimp for \$10.00 per person.	\$22.00
Waffle Bar Apple cinnamon, banana pecan and sweet potato pie waffles with scrambled eggs, bacon and sausage.	\$23.00

Add-Ons

Yogurt cups	\$1.00
Whole bananas and oranges	\$1.25
Blueberry muffins	\$1.50
Coffee with creamers and sugar	\$2.00
Bottled orange and apple juice	\$2.50

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Prices per person. A 20% gratuity is added to the food and beverage total.

Desserts

Cookies, Brownies and Bars	\$5.00
Chocolate and white chocolate chip cookies, peanut butter cookies, ginger snaps, lemon cookie drops, chocolate brownies, samoa bars, salted caramel butter bars.	

Sliced Pie	\$7.00
Apple, peach, blueberry, key lime, pecan, pumpkin and sweet potato. Served with a scoop of vanilla ice cream, add \$1.00.	

Down South	\$7.00
Banana cream pudding, peach cobbler, blueberry or strawberry cheesecake, red velvet ombré cake, southern coconut cake, pineapple upside down cake.	

Prices per person. A 20% gratuity is added to the food and beverage total.

Beverages and Bar

20 person minimum. Fully licensed and insured. OLCC certified servers.

Beer

Bottled domestic beer	\$4
Bottled imported and microbrews	\$5
Domestic pony keg, 80 twelve ounce pours	\$200
Imported and microbrew pony keg, 80 pours	\$250
Domestic full keg, 160 pours	\$375
Imported and microbrew full keg, 160 pours	\$425

Wine and Champagne

Corking fee	\$7.50
Per bottle	starting at \$15

Cocktails

Well drinks	\$8
Call drinks	\$10
Premium call and signature drinks	\$12

Bar Services

Bartender	\$70 per hour
Traditional tabletop bar	\$150 setup
Custom built wine barrel bar	\$275 setup
Custom built bar truck	\$500 setup

Cold Drinks

Bottled water	\$1.50
Canned soft drinks	\$1.50
Bottled soft drinks	\$2.00
Cucumber, mint, rosemary and lime infused water	\$2.00
House brewed southern sweet tea	\$3.00
Fresh squeezed lemonade	\$3.50
Peach tea fizzle	\$4.00
Fresh squeezed strawberry, raspberry or peach lemonade	\$4.00
The Lemonade Stand	\$4.00
A combination of infused water, sweet tea, lemonade and raspberry lemonade.	

Hot Drinks

Fresh brewed coffee with creamers and sugar	\$2.00
Variety of green and black teas	\$2.00
Hot chocolate	\$3.00
Fresh apple cider from local Detering Orchards	\$3.00
Spiced hot white chocolate	\$3.50
Spiced apple cider	\$3.50

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