

13 BONES

ribs•steaks•seafood

CATERING MENU



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APPETIZERS

FRUIT & CHEESE PLATTER

*a variety of delicious fruits and cheese.
selections may vary depending on the season.*
\$40 – small, serves 15-20
\$60 – large, serves 30-40

VEGETABLE PLATTER

*a variety of delicious veggies.
selections may vary depending on the season.*
\$40 – small, serves 15-20
\$60 – large, serves 30-40

COMBO PLATTER

includes ribs, tenders & wings
\$40 – small, serves 8-10
4 ¼ rack ribs, 8 tenders, 10 wings
\$65 – large, serves 10-15
16 ½ rack ribs, 12 tenders, 21 wings

COOKIE TRAYS – \$8 per dozen

*chocolate chip, snicker doodle,
and/or white chocolate macadamia nut*

SHRIMP COCKTAIL TRAY

peel and eat shrimp with cocktail sauce. served cold.
\$40 – small, serves 10-15
\$65 – large, serves 25-30

JUMBO WINGS

*hot, mild, sweet & spicy or bbq.
includes ranch or bleu cheese.*
\$35 – 25 wings
\$70 – 50 wings
\$140 – 100 wings

CHICKEN TENDERS

includes ranch, honey mustard or bbq sauce.
\$30 – 25 tenders
\$60 – 50 tenders
\$120 – 100 tenders

MEATBALLS

\$50 – small
\$100 – large

SPINACH DIP

homemade and served with pita chips.
\$30 – small / \$60 – large

502 S ANDY GRIFFITH PARKWAY, MOUNT AIRY, NC 27030

336-786-1313 / EAT13BONES@GMAIL.COM / WWW.EAT13BONES.COM

*Our catering is designed to fit your needs at your convenience and within your budget.
We offer pick-up, delivery, or full service catering. Other menu items & entrees available upon request.*

(PRICES ARE PER PERSON AND DO NOT INCLUDE TAX & GRATUITY.)

ENTREES

13 BONES SOON-TO-BE-FAMOUS RIBS

\$16 – ½ rack / \$21 – full rack

*our mouthwatering ribs with your choice of original,
kansas city or memphis sauce.*

CHOPPED BBQ – \$12

*our smoked pork bbq served with our bbq sauce.
a guest favorite.*

GRILLED OR TERIYAKI CHICKEN – \$13

*8oz tender, chicken breast grilled, marinated with our
13 Bones mesquite seasoning.*

NORTH ATLANTIC SALMON – \$18

(honey glazed, lemon zest, blackened or herb butter)

PASTA PRIMAVERA (VEGETARIAN) – \$12

penne noodles with an alfredo sauce served with mixed veggies.

NEW ORLEANS CHICKEN PASTA – \$12

*penne noodles with an alfredo sauce
served with blackened chicken.*

BBQ CHICKEN HALF – \$12

*another catering favorite. rubbed in bbq spices and cooked to
perfection.*

6 OR 8 OZ FILET – MARKET PRICE

finest choice cut of beef.

RIBEYE – MARKET PRICE

*hand cut, marinated in secret herbs and spices.
prime rib may be setup with carving station for
an additional charge*

COMBOS

¼ RACK & ¼ BBQ CHICKEN – \$17

¼ RACK & CHOPPED BBQ – \$17

½ RACK/GRILLED CHICKEN – \$30

½ RACK/RIBEYE – MARKET PRICE

SIDES

*all entrees served with two sides & rolls
additional sides +\$2 per person*

BAKED BEANS

SEASONAL VEGGIES

COLE SLAW

HOUSE SALAD +\$3

RED SKIN MASHED POTATOES

ASPARAGUS +\$3

GREEN BEANS

BROCCOLI +\$3

MAC & CHEESE

DESSERTS

BANANA PUDDING – \$60 large / \$30 small

COBBLER – \$60 large / \$30 small
choice of peach, cherry, or strawberry

BEVERAGES

TEA – \$7 per gallon
sweet or unsweet

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