

## BLUE LINE BBQ

Professional competition  
barbecue and catering



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Head Firemaker

## PROTEINS

### Texas Style Brisket

Our brisket is fresh, never frozen  
prime-grade Montana regional beef.

### Trip

A flavorful, lean cut of beef that  
eats like a steak, served mid-rare  
to medium. Sure to please!

### A Whole Hog

Let's get this party started!

### Ribs

Flavor town! A little sweet and  
a little heat (but not too much).

### Carolina Style Pulled Pork

Seasoned and smoked to tender  
perfection!

### Chicken

Thighs, quarters or half-chicken.  
Juicy and flavorful.

### Turkey Legs

Smoky deliciousness for a real hands  
on eating experience!

### Sausage

Traditional rope-style that's smoked  
from hang rods in the pit.

## SNACKS & APPS

### Sliced Sausage

### Smoked Chicken Wings

### Veggie Trays

## DRINKS

Iced Tea  
Sweet Tea  
Lemonade



## SIDES

### Smoked Mac N Cheese

Always a crowd pleaser!  
We recommend adding  
bacon and diced jalapenos!

### BBQ Beans

### Coleslaw

### Bacon Ranch Pasta Salad

### Loaded Baked Potato Salad

### Summer Pasta Salad

### Seasonal Fruit Salad

## SAUCES

### Texas Red - Simple, tasty

### Smoked Black Pepper (beef)

Smoky and full of flavor!

### Gold Sauce (pork)

Mustard based. Complex sauce  
that is sweet, tangy, and finishes  
with a little kick.

### Traditional Kansas City Sweet Sauce

## DESSERTS

### Bourbon Pecan Pie

### Three-Berry Crisp

### Peach Crisp

### S'more Bread Pudding

## FULL SERVICE BAR

Available