

Smokin' STARTERS

Traditional Chicken Wings

Seasoned and tossed in your choice of sauce.

Small Party Platter (1760-2020 Cal)	33
Large Party Platter (4830-4890 Cal)	83

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 - RICH & SASSY®** 🔥
 - BUFFALO** 🔥🔥
 - DEVIL'S SPIT®** 🔥🔥🔥
- PINEAPPLE RAGE** 🔥🔥🔥
 - KOREAN SWEET HEAT** 🔥🔥🔥
 - WILBUR'S REVENGE®** 🔥🔥🔥🔥

Burnt Ends (5080 Cal) Serves 15-20.	152
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Fresh SALADS

Dave's Sassy BBQ Salad (1700-2000 Cal)	30
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Served on crisp greens and topped with Georgia Chopped Pork, bacon, cheddar cheese, tomatoes & shoestring potatoes. Served with Honey BBQ dressing on the side. Serves 8-10. *Substitute for Texas Beef Brisket **40**, Grilled, Crispy or BBQ Pulled Chicken **35***

Fresh Garden Salad^{1,3} (20 Cal)	2.5 per person
Crisp greens topped with tomato and cucumber. Served with Ranch and Italian dressings.	

Caesar Salad (290 Cal)	2.5 per person
Crisp Romaine lettuce topped with Parmesan cheese and croutons. Served with Caesar dressing.	

BBQ BUNDLES

Just the Meat Please (13,460 Cal)	190
2 whole Country-Roasted Chickens, 2 pounds of Texas Beef Brisket, 2 pounds of Georgia Chopped Pork, 2 pounds of Smoked Jalapeño Cheddar Sausage, 1 loaf of Texas Bread. Serves 8-10. No substitutions.	

BBQ Blowout (31,490 Cal)	390
Mild Chicken Wings, St. Louis-Style Spareribs, Georgia Chopped Pork, Buns, Wilbur Beans and Creamy Coleslaw. Serves 18-20. No substitutions.	

Brisket Feast (16,460 Cal)	260
5 pounds of Texas Beef Brisket, served with 2 Quarts each of Wilbur Beans, Creamy Coleslaw, Dave's Cheesy Mac & Cheese and 1 dozen Corn Bread Muffins. Serves 10-12. No substitutions.	

2,000 calories a day is used for general nutrition advice, but calorie needs may vary. Additional nutrition information available upon request.



Award-Winning ENTRÉES

Entrées are priced per person and served buffet-style. Packages include high quality disposable plates, plasticware, napkins and wetnap, along with our signature Rich & Sassy® BBQ Sauce.

The Big Pig (340-2010 Cal)
Choice of 3 different meats. Served with a Corn Bread Muffin (260 Cal).
2 sides 20 3 sides 21

Brisket & Meat Combo (680-1320 Cal)
Texas Beef Brisket & choice of 1 meat. Served with a Corn Bread Muffin (260 Cal).
2 sides 22.5 3 sides 23.5

Just Ribs (640 Cal)
4 bones of St. Louis-Style Spareribs. Served with a Corn Bread Muffin (260 Cal).
2 sides 20 3 sides 21

Piglet-N-More (740-970 Cal)
Choice of Georgia Chopped Pork or BBQ Pulled Chicken Sandwich (sub Texas Beef Brisket +2). Served with choice of Chicken (Country-Roasted, BBQ or Fried) or St. Louis-Style Spareribs.
2 sides 17.5 3 sides 18.5

The Lil Pig (200-1460 Cal)
Choice of 2 different meats (excludes Brisket.) Served with a Corn Bread Muffin (260 Cal).
2 sides 18.5 3 sides 19.5

Just Chicken (330-360 Cal)
Choice of Country-Roasted, BBQ or Fried Chicken. Served with a Corn Bread Muffin (260 Cal).
2 sides 12.5 3 sides 13.5

Cedar Plank Salmon^{1,4} (220 Cal)
6 oz Salmon caramelized with pineapple BBQ Glaze, then grilled on a smoldering cedar plank. Served with a Corn Bread Muffin (260 Cal).
2 sides 22 3 sides 23

Piglet (490-690 Cal)
Georgia Chopped Pork Sandwich.
2 sides 13 3 sides 14
BBQ Pulled Chicken Sandwich.
2 sides 14 3 sides 15
Texas Beef Brisket Sandwich.
2 sides 15 3 sides 16

Vegetarian Black Bean Burger^{*1} (320 Cal)
Tasty black bean patty on a bun. Served with lettuce & tomato.
2 sides 14.5 3 sides 15.5



BBQ BOXES

Entrées are priced per person and served with quality disposable plasticware and wetnap, along with our signature Rich & Sassy BBQ Sauce. Bulk ordering only. Individual selections are prohibited. 10 person minimum required.

The Lil Pig (200-1460 Cal)
Choice of 2 different meats (excludes Brisket.) Served with a Corn Bread Muffin (260 Cal).
<i>Meat Choices: St. Louis-Style Spareribs, Georgia Chopped Pork, Country-Roasted Chicken, BBQ Chicken, Southside Rib Tips, Fried Chicken</i>
2 sides 20.5 3 sides 21.5

Piglet (490-690 Cal)
Georgia Chopped Pork Sandwich.
2 sides 15 3 sides 16
BBQ Pulled Chicken Sandwich.
2 sides 16 3 sides 17
Texas Beef Brisket Sandwich.
2 sides 17 3 sides 18

Vegetarian Black Bean Burger^{*1} (320 Cal)
Tasty black bean patty on a bun. Served with lettuce & tomato.
2 sides 16.5 3 sides 17.5



Just Chicken (330-360 Cal)
Choice of Country-Roasted, BBQ or Fried Chicken. Served with a Corn Bread Muffin (260 Cal).
2 sides 14.5 3 sides 15.5

Just Ribs (640 Cal)
4 bones of St. Louis-Style Spareribs. Served with a Corn Bread Muffin (260 Cal).
2 sides 22 3 sides 23

Piglet-N-More (740-970 Cal)
Choice of Georgia Chopped Pork or BBQ Pulled Chicken Sandwich (sub Texas Beef Brisket +2). Served with choice of Chicken (Country-Roasted, BBQ or Fried) or St. Louis-Style Spareribs.
2 sides 19.5 3 sides 20.5

Meat CHOICES

- St. Louis-Style Spareribs
- Georgia Chopped Pork
- Country-Roasted Chicken
- BBQ Chicken
- Texas Beef Brisket
- BBQ Pulled Chicken

- Southside Rib Tips
- Traditional Chicken Wings +2
- Grilled Salmon^{*1,4} +3.5
- Fried Chicken
- Grilled Chicken Breast +2
- Smoked Jalapeño Cheddar Sausage +2

Side DISHES

Creamy Coleslaw^{1,2} (120 Cal/serving)	Dave's Cheesy Mac & Cheese (280 Cal/serving) 🚚
Wilbur Beans (210 Cal/serving)	Garlic Red-Skin Mashed Potatoes (90 Cal/serving)
Collard Greens (160 Cal/serving)	Corn Bread Muffin (260 Cal/each)
Sweet Corn on the Cob¹ (60 Cal/serving)	
Corn Niblets¹ (100 Cal/serving)	



Handcrafted DESSERTS

Dave's Award-Winning Bread Pudding (460 Cal/slice)
2.5 per person

Fresh Baked Chocolate Chip Cookie (190 Cal/Cookie)
2 per person

Down Home Banana Pudding
(Serves 8-10) (6,240 Cal) 37

Corn Bread Muffins & BUNS

1/2 Dozen Corn Bread Muffins (260 Cal each) 9

1 Dozen Corn Bread Muffins (260 Cal each) 15

1/2 Dozen Buns (180 Cal each) 7

1 Dozen Buns (180 Cal each) 10

BEVERAGES

2 Liter Soda (0-1020 Cal) 5

Canned Soda (0-170 Cal) 2.25

Bottled Water (0 Cal) 2.25

Fresh-Brewed Iced Tea (Unsweetened or Sweet)
or Lemonade (0-180 Cal/serving) 8 gallon



2,000 calories a day is used for general nutrition advice, but calorie needs may vary.



Request a Quote

FAMOUSDAVESDETROIT.COM

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855.783.8646

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PICK-UP

Simply place your order and pick up your 'Que at the To Go counter. Our Famous 'Que will be conveniently packaged and ready for you to take to your destination.

DELIVERY & SET UP

We'll bring the food to your event location and set up your Famous Buffet. We'll review the menu with the Host and leave you to enjoy the Legendary 'Que. Delivery fees apply.

FULL SERVICE

Our Famous Catering Team will make it easy for you and handle all the details. We'll deliver, set up, and maintain your Legendary 'Que buffet. Service fees apply.

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¹ Items marked vegetarian do not contain meat or fish but may contain eggs and/or milk. ² We're not a gluten free restaurant. Because most items on our menus are made from scratch, cross-contact with items containing gluten and other allergens can occur. If you're trying to restrict the level of gluten in your diet, we offer gluten friendly options upon request. Gluten friendly information is based on Famous Dave's of America recipes and ingredient statements from its ingredient suppliers. The accuracy of the data is dependent on accuracy of the recipes, the suppliers' compliance to labeling, and individual operator compliance with proper item preparation. Recipes, ingredients and ingredient suppliers change from time to time. Famous Dave's of America expressly disclaims any warranty, express or implied, that any menu item is necessarily free of any amount or trace of gluten or any other allergen. By ordering from this menu, customer accepts this disclaimer and the menu items prepared by our restaurant. ³ Fresh Garden Salad does not include dressing (120-380 Cal). ⁴ Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness. *Requires 24 hour notice

Menu items and prices subject to change. Delivery, sales tax and gratuity not included. We accept MasterCard, Visa, Discover and American Express. Cash is good too. But no personal checks please.

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Catering MENU