

# The Buzz About Doc E's

...that BBQ. What a treat! During the St. Peter Winterfest three of us made it a point to hit Doc E's at the Historical Center. We each ordered a different menu choice and we had a lengthy conversation as we sampled each dish, trying to decide which we liked best. Finally, so we could reach a conclusion, if not a consensus, we each chose a different favorite. We were all happy with that!

The finest BBQ I have ever tasted!

Robert

Doc E's serves the best beef brisket I've tasted since I moved from Texas.

Jose

Thanks for a great meal on Saturday. I think I am still full!

Marcie

Great food! Very reasonable prices! We had Doc E's cater an event for our Honors Business Society. It could not have gone more to plan with the food and atmosphere! The homemade salsa and brisket were outstanding. We have scheduled another BBQ with Doc E's for the spring due to the success of the first one!

Marisa

I can't wait to get some of Doc E's BBQ.

Dan

I loved what you did for Peggy Conlin's party.

Colleen and Tom

I took a few pounds of Doc E's BBQ Brisket to my daughter's wedding which was out of town. Served it as lunch and everyone loved it! Unfortunately I didn't have any leftovers.

Cindy

During the Saint Peter Winterfest, three of us visited Doc E's BBQ at the Heritage Center. We spread the wealth by ordering the Pulled Pork, Texas Style Brisket, and BBQ Nachos. That provided a delectable conversation piece trying to decide which was the favorite. Keep up the tasty work!

Dan

## DOC E'S BBQ

Paul "Doc E" Estenson

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Saint Peter, Minnesota 56082

# DOC E'S BBQ

## Real Slow Roasted BBQ

# Get Your Yum On!

## Catering Menu

# Doc E's BBQ

From lunch or dinner at our BBQ stand in Saint Peter to a full service hog roast, Doc E's BBQ can provide tasty, real wood roasted BBQ that will keep you coming back for more.

Give us a call to reserve a date for your graduation or wedding reception, groom's dinner, company picnic, or backyard gathering with your friends. You are certain to please your crowd with Doc E's BBQ.

Our pulled pork sandwich starts with our freshly baked **Puffy Tater Roll** and is stacked high with



our mouth-watering pork, slow roasted for 10 to 12 hours over a hardwood fire. Then it's topped with our soon-to-be famous "Pork Pleasure Sauce." You can also order the sandwich "Carolina Style" topped

with our Carolina Slaw.

In Texas BBQ means Beef Brisket. Our **Texas Style Beef Brisket** has been called by one of our Texas transplanted customers, "the best brisket I've eaten since I left Texas." Others have told us that our Brisket reminds them of home.



Our Texas Style Beef Brisket is dry rubbed with a mix of 13 herbs and spices and slow roasted for 12 to 14 hours over oak and maple coals. It emerges as tender, juicy and loaded with big beefy flavor as any beef you've ever tasted and with a buttery texture that will melt in your mouth.

# Real Slow Roasted BBQ

Since we began serving our **Saint Louis Style Pork Ribs** they have developed a real fan base.

We start with a dry rub of ginger, cinnamon and 10 other herbs and spices and slow roast each rack for 4 hours over hardwood smoke until the meat just pulls away from the bone.. We then top them off with a honey and ginger glaze that gives them a combination of spicy and sweet flavors"...the best ribs ever."



Add our side dishes which include Red Tater Salad, Southwestern Beans, Carolina Slaw, Roasted Red Potatoes, Fiesta Corn, Roasted Sweet Corn, Smoked Jalapeño Poppers, Miss Ivy's Corn Bread, Chili

Rice and Beans, or Granny Smith's Apple Cobbler for dessert and you will have a meal that you and your guests will remember.

Doc E's hasn't forgotten your vegetarian guests. We can provide unique and delicious vegetarian options such as our Frittata, an open faced omelet with herbs, tomato and four Italian cheeses or our roasted sweet peppers stuffed with tomato, herbs, feta, Romano and parmesan cheese and lightly dressed with a balsamic vinaigrette.



In addition to our regular items we can work with you to provide a menu designed just for your event.

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# Get Your Yum On! Catering Prices

**There are three options for catering service:**

1. We prepare the food and you pick it up and heat it before your event. With no service or delivery fee required, this is the most economical option.
2. We prepare the food, deliver, and set up buffet style. There is no service during the event. This option requires a \$50 delivery and setup fee.
3. We prepare the food, deliver and setup buffet style and provide service throughout your event. This includes refilling and maintaining the buffet, and cleaning up after the event. This option requires a \$50 delivery and setup fee and \$10 per hour per server.

Disposable chafing dishes, paper and plastic ware will be provided with all service options. We can also provide additional levels of service as required by your event. Prices do not include beverages.

## Food Prices:

|  |                   |
|--|-------------------|
| Pulled Pork with one side dish                               | \$6.50 per person |
| Texas Style Beef Brisket                                     | \$8.00 per person |
| Saint Louis Style Pork Ribs<br>(with ginger and honey glaze) |                   |
| With one side dish   | \$11 per person   |
| BBQ Chicken with one side dish                               | \$11 per person   |

Additional Side Dishes \$1 per person

## Side Dishes:

- Southwestern Pinto and Black Beans
- Red Tater Salad
- Carolina Slaw
- Fiesta Corn
- Chili Rice and Beans
- Ivy E's Corny Corn Bread
- Stuffed and Smoked Jalapeño  
or Sweet Pepper Poppers
- Fire Roasted Sweet Corn (in season)
- Granny Smith's Apple Cobbler

We can also provide steaks, chops, chicken, burgers or sausages hot from the grill for your hungry crowd.