



2026 FARMERS TABLE BUFFET

1 meat – 14.50 /guest

2 meats – 16.00 /guest

Includes choice of 2 Farmers Table Side Dishes and buffet extras.

Additional sides add 3.50/person

MEATS

HAND PULLED PORK

Twyford Catering uses fresh pork shoulder seasoned with our own BBQ rub and slow smoked with cherry wood overnight. We've won several BBQ competitions with this same recipe, now you be the judge.

SLICED SMOKED PORK LOIN

(All white meat) Seasoned overnight with our award winning rub then slow smoked over cherry wood and glazed with a sweet apple glaze, moist, sliced thin. Tender and delicious!

BEEF BRISKET

Twyford Catering uses Certified Hereford beef brisket, which we trim and season with our special brisket rub, then slow smoke for over 14 hours. Sliced thin and ready to serve.

Please add 2.75/guest

Beef brisket burnt ends add \$2.75/guest



www.twyfordbbq.com

MEATS cont.

TURKEY BREAST

Lightly seasoned boneless turkey breast is slow smoked at a very low temperature to help keep it moist and tender. Sliced thin for sandwiches or thick for meals.

Please add .99/guest

BBQ PIT HAM

Our ham is first seasoned with our own Smoke House Seasoning then slow-smoked until tender and juicy. We finish it off with an unbelievable Maple Bourbon Glaze.

BBQ PORK STEAK

A Central Illinois Favorite. Twyford Catering take full pork steaks loaded with flavor and we put our Twyford Seasoning on them. Cook them on our BBQ pit with plenty of smoke, then finish them off with Twyford BBQ Sauce. Just like your dad fixed on the grill in the back yard! Full of flavor!

HERB ROASTED CHICKEN

First we start with only fresh chicken rubbed with olive oil, fresh seasonal herbs and spices, then slow-roasted until tender and juicy.



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HOLY COW MORE MEATS

BBQ CHICKEN

We use only fresh chicken rubbed with our secret seasoning blend, then slow-smoked and finished on the grill with Twyford Caterings Award Winning BBQ Sauce.

PULLED CHICKEN

Fresh chicken rubbed with our secret seasoning blend; slow-smoked until it's falling off the bone.

PENNE PASTA W/MEAT SAUCE

Penne pasta cooked to perfection, mixed with Twyfords Old World Italian Marinara recipe, then topped with plentiful amounts of mozzarella cheese and slow baked to a golden brown! Available without meat.

GRILLED CHICKEN BREAST

Juicy, boneless, skinless chicken breast, seasoned and grilled to perfection with char marks, offering a lean protein option.

CLASSIC POT ROAST

Roasted chuck roast braised in broth and finished with potatoes, carrots and gravy makes for an amazing home-style meal. Choose one additional side to complete your meal.

SPECIALTY PARTY TRAYS

Available anytime. Please allow 72 hours advance notice.

HOT LINK & CHEESE TRAY

Our freshly-ground and smoked hot links served cold with an assortment of cheese. Served with a tray of crackers

Small 79.99

Large 119.99

FRUIT or VEGETABLE TRAY

Variety of fresh seasonal fruits

4.25/guest

Variety of seasonal vegetables

& dipping sauce

3.99/guest

FRESH & DELICIOUS 217-370-2274



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SIDE ITEMS

CHEESY POTATO CASSEROLE

Our #1 side! Tender chunks of potato mixed with bacon, onion, sour cream and cheddar cheese.

MACARONI & CHEESE

Tender macaroni bathed & baked in our special blend of cheese, cream & seasoning. Mac 'N Cheese for grown ups (but kids like it too).

PIT SMOKED BAKED BEANS

Nothing better than baked beans chock full of smoky flavor from chunks of brisket and accented with onion, sweet-tangy BBQ sauce and brown sugar.

SOUTHERN GREEN BEANS

Seasoned with bacon & cooked long and slow so they soak in all the bacony, seasoned goodness.

SWEET VINEGAR COLE SLAW

The perfect blend of crisp, crunchy cabbage and sweet, tangy vinegar dressing.

POTATO SALAD

Good 'ole country potato salad with a mustard and mayo sweet dressing.

SIDE ITEMS cont.

BUTTERY SWEET CORN

Kernels of golden sweet corn bathed in butter and a little sugar for extra sweetness.

TOSSSED SALAD

Tossed mixed greens, tomato, cucumber, red onion and carrots. Served with choice of our signature dressings. 3.25/guest

BLT SALAD

Chopped romaine, shredded cheddar, bacon pieces, cherry tomatoes and croutons. Topped with our homemade seasoned ranch. 3.25/guest

DON'T FORGET THE RIBS

Add on a tray of our award-winning ribs to any order.

BABY BACK RIBS

The same ribs we placed in the top ten 3 years in a row at Memphis in May. This is our most tender cut of pork rib. Seasoned and smoked to perfection.

Your choice of individually cut bones

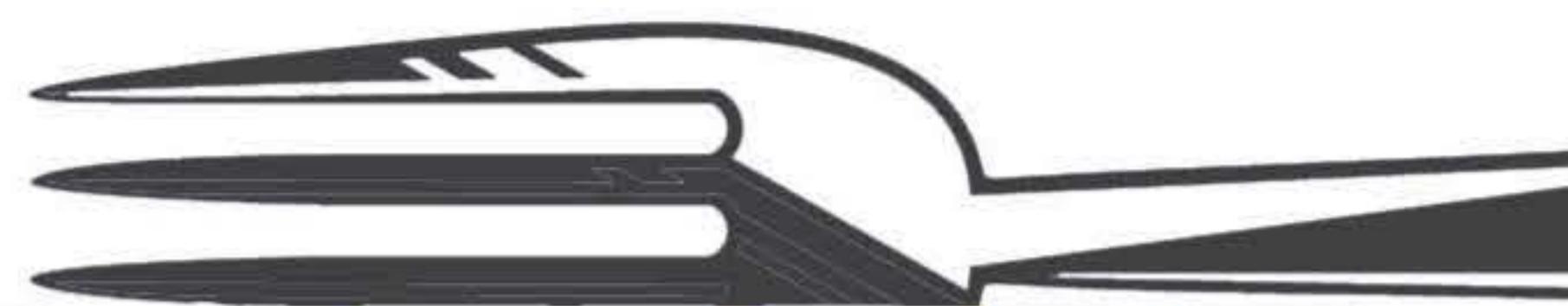
50 bones 125.00

75 bones 188.99

100 Bones 230.99



2026 FARMER'S TABLE BUFFET



YOUR ORDER

DESSERT

FUDGE BROWNIE

APPLE CRISP

CHERRY CRISP

BANANA PUDDING

CHOCOLATE CHIP COOKIES

Your choice of one dessert 2.75/person

Each additional dessert add 1.75/person

BUFFET EXTRAS

All meals include your choice of our dinner rolls or sandwich buns and butter. We add plates, forks, knives, napkins, serving utensils, and a bottle of Twyford's Award-Winning BBQ Sauce.

BRINGING the **HEAT** 217-370-2274