

**Brown Bear BBQ
Is More Than Just BBQ**

The Best "Smokin Good" Times!!

- Whole Hogs
- Smoked Brined Pork Chops
- Beer Can Chicken
- Bacon Wrapped Shrimp
- Hawaiian Themes
- Ribs
- Fresh Made Pies
- Ice Cream
- Frozen Yogurt
- And Much, Much More.



480.298.0301

The Best "Smokin Good" Times!!

Smoked Beans Smoked Turkey Legs

Sausage & Hot Links

Brisket Pulled Pork Chicken

Rubs & Sauces

Shrimp & Appetizers

Macaroni & Cheese

Salads & Desserts

Ice Cream & Pies

**More Than Just BBQ...
Unlimited Ideas—Infinite Possibilities**

**Don't See Your Event or Dish?
Let Us Know and We Will Work With You!**

**Contact us for Catering, Pre-Orders,
Special Orders and Special Events.**

**www.BrownBearBBQ.com
480.298.0301**



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The Best "Smokin Good" Times!!

**Smoked Beans
Hotlinks
Smoked
Turkey Legs**

**Brisket Ribs by the Rack
steak Pulled Pork**

**Macaroni & Cheese Shrimp
Chicken Rubs**

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COME & TASTE WHAT'S ON THE GRILL

Brown Bear BBQ proudly serves Apache Junction/Gold Canyon/Queen Creek / Gilbert / Mesa areas daily. We are available Valley- and state-wide for catering for corporate gatherings, birthday parties, community events and your special occasions.

ON-SITE CATERING FOR YOUR EVENT

Let us put the FUN and FLAVOR in your next event!! All the fixin's will be SMOKIN' GOOD when we cater for you!!

WE OFFER ON-SITE CATERING & BBQ FOR:

- Customer/Employee Appreciation Days
- Grand Openings
- Tail Gate Parties
- Birthday Parties
- Block Parties
- Receptions
- Family Gatherings
- Fund Raisers
- Corporate Meetings and Events
- Community Fairs and Special Events

CATERING FROM 4 to 4,000

NOT SEEING YOUR FAVORITE EVENT OR DISH?

LET US KNOW AND WE WILL WORK WITH YOU!!

START WITH DELICIOUS APPETIZERS

- Scrumptious Shrimp
- Smoked Sea Scallop Delight
- Mighty Meatballs
- Buffalo Chicken Cheese Nachos
- Chips & Salsa

SLOWLY MOVE INTO OUR SIDES

- Cole Slaw
- Seasonal Fruit Bowl
- Bacon Pepper Corn
- Macaroni & Cheese
- Green Beans
- Potato Salad
- Chips
- Phil's Award Winning Smoked Beans

DIVE INTO OUR IRRESISTIBLE MEATS

Your Choice of Sandwiches or By the Pound

Pulled Pork ~ Beef Brisket ~ Chicken ~ Hotlinks

Other Meat Choices

- Pork Ribs By the Rack
- Beef Ribs
- Smoked Turkey Legs
- Pulled and 1/2 Chickens
- Half or Whole Hogs
- Steaks
- Sausages
- Lamb
- Goat

BASK IN OUR TASTY DESSERTS

Brownies ~ Cookies ~ Ice Cream ~ Fruit Crisps ~ Frozen Yogurt ~ Fresh Made Pies

ABOUT US

Phil started his cooking career over 30 years ago working up from a helper to Sous Chef at the Officer's Club while stationed at Fort Ritchie in Maryland.

Phil continued to follow his passion for cooking in many different settings across the country, venturing west into Wyoming, then north to Alaska.

Needless to say, during his 17 years living in Kodiak, Alaska it was tough to come up with the great woods like apple, hickory or pecan so he had to be content with smaller BBQs using chips of the wonderful woods. He did, however, perfect the art of smoking so well that some summers found him working with over 1,000 pounds of wild Alaska salmon for friends and neighbors!

After leaving Alaska for the warmer, drier climate of Arizona, Phil was able to pursue his BBQ passion year 'round! Phil began catering for private parties, weddings, birthdays, high school fundraisers, corporate BBQs and neighborhood gatherings. After observing and cooking with other teams at several competitions, Phil became Pit Master of his own competition BBQ team and has been winning awards around Arizona since.

Phil Chiaravalle, Jr.

Owner/Pit Master

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