



480.298.0301

**The Best "Smoking Good" Times!!!**

More Than Just BBQ...

Unlimited Ideas ~ Infinite Possibilities

Smoked Brined Pork Chops

Beer Can Chicken

Bacon Wrapped Shrimp

Hawaiian Themes

Fresh Made Pies

Ice Cream Frozen Yogurt  
and Much, Much More!



Contact us for your individual  
Catering Needs...

[brownbearbbq@gmail.com](mailto:brownbearbbq@gmail.com)

480-298-0301



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**The Best "Smoking Good" Times!!!**

More Than Just BBQ...

Unlimited Ideas ~ Infinite Possibilities

- Rubs & Sauces
- Shrimp & Appetizers
- Macaroni & Cheese
- Salads & Dressings
- Ice Cream & Pies

Don't See Your Favorite Dish?

Let Us Know and We Will Work With You!

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

[www.BrownBearBBQ.com](http://www.BrownBearBBQ.com)

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Let Us Cater Your Next Event!



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**The Best "Smoking Good" Times!!!**

- Smoked Beans
- Sausage, Hotlinks
- Smoked Turkey Legs
- Ribs by the Rack
- Pulled Pork
- Brisket
- Steak
- Shrimp
- Chicken



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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 Chicken
- 1/2 - Whole Chicken
- 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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