

How it all started...

Ed and Tammie Chism bought the corner spot on 5th Street and 30th Avenue close to downtown Northport in 2002 to build a warehouse and office for their growing business, Crown Limousine. On the property was an old building made of blocks and painted an ugly yellow. After several inquiries about renting the building, Ed and Tammie realized that the property was a prime location for a restaurant.



Bottomfeeders Northport* opened in September 2003. After three years in business, Ed and Tammie opened their second restaurant, Bottomfeeders Tuscaloosa, located at 500 14th Street, very near the University of Alabama campus.

Ed and Tammie knew they had to come up with a concept that no one in the area had. They succeeded. Their decision to serve smoked wings and fried catfish was a great one. They added more smoked items, sought out the best Alabama catfish and seafood to complete the menu. From the beginning, a very high value has been placed on customer satisfaction. Ed and Tammie are very active in the business, making every effort to ensure excellent food quality and great service every day.

*Bottomfeeders Northport location closed permanently on June 6, 2008.

Catering Delivery Options

Pick up at Bottomfeeders Tuscaloosa

or

We drop off food. No set up.

or

We deliver & set up with disposable chafing dishes. No Servers.

or

Deliver & set up with Chafing Pans & Servers.

or

We bring the kitchen to you and cook everything on-site

Delivery fees and catering trailer rental fees apply.

For more information, call 344-5022 today and ask for our catering manager.



Bottomfeeders Catering
500 14th Street
Tuscaloosa, AL 35401
Parkview Center
Hackberry Lane/15th Street
344-5022 Ph,
344-5330 Fax
758-3875 Corp. Office
bottomfeedersbbq@earthlink.com

We have everything you need to throw a great party.

BOTTOMFEEDERS Catering



From 10 to 10,000,
Bottomfeeders offers personalized,
reasonably priced catering
services for every occasion.



Catering Services

Bottomfeeders catering services are personalized, based on your wants and needs. Delivery is available with a reasonable delivery fee. We cater to groups as small as 10 and up to 10,000. For the ultimate in Bottomfeeders cuisine, have our catering team come to your site and cook our signature menu items as you need them, hot and fresh for every guest. From our kitchen to your door, an excellent way to satisfy every guest, every time. Call 344-5022 today and ask for our catering manager.



Suggested Serving Sizes

Serving Size	Pint	Quart	Gallon	Pork / BBQ Chicken 1 lb.	Smoked Wings 4-6 Wings	Catfish 3-5 Strips	Ribs 1 slab
Serves	2-3	4-6	20-25	3-4	One	One	3-4

On-Site Catering

Our catering team is ready to cook for you and we will bring the kitchen! Our custom built trailer is equipped and ready to serve our signature catfish and wings fresh and hot to every guest.



Bringing the tastes you love to your door.



We're Smokin'

Long & slow in our hickory fired smoker.

- Smoked Wings .67 / wing
- Pulled Pork 10.99 / lb
- BBQ Chicken 10.99 / lb
- Chicken Tenders 1.45 each
Smoked or Fried
- Smoked Ribs 18.99 whole slab

Additional menu options are available. Ask for details.



How about that catfish!

Alabama farm raised, lightly breaded in our secret blend of seasonings, then deep fried. 2 oz. strip.

- 2-3 oz. Catfish Strip 1.55 each
- Catfish Plate (2 sides) 9.99 each
- Hush Puppies .50 each



Side Dishes

Pint 3.99 Quart 6.99 Gallon 21.99

Baked Beans, Cole Slaw, Potato Salad, Black-eyed Peas, Collard Greens & Macaroni & Cheese are the standard. Ask for

Beverages

1 gallon sweet or unsweet tea 3.75

Many more menu choices available. Call 344-5022 for details.

View menus at www.bottomfeedersbbq.com