

## Bourbon BBQ Hickory Smokehouse Catering Menu 9/2010

If not specified, all items are service in aluminum half-pans. Prices are subject to change

### Appetizers

Homemade BBQ Pork and Black Bean Empanada 12 min.	\$3.49
Served with Chipotle Ranch dressing	
Pulled Pork or Smoked Chicken Sliders 24 min.	\$2.39
Home-made, served with Ranch dressing	
BBQ Jumbo Chicken Wings 24 min.	\$.99
Choice of Mild or spicy served with Ranch dressing	
Chicken Sate with peanut sauce 24 min.	\$1.99
Creamy Corn Nuggets with sweet chili sauce – half tray	\$29.99
Chicken Fingers - half tray	\$44.99
Fresh Mozzarella & Tomato – half tray	\$59.99

### Salads – Full Trays

Garden Salad	\$49.99
Caesar Salad	\$54.99

### Hotdogs and Burgers

Classic all Beef Hotdogs with fixins 40 min.	\$1.99
Classic Corn Dog served with mustard 24 min.	\$2.49
Bourbon Cheeseburger - 24 min.	\$3.49
6 oz of ground Sirloin served with lettuce, tomato, pickle, onions & cheese <b>full service only, requires grill</b>	

### Wrap Trays – 12 wraps cut into 24 halves

Memphis Wrap	\$69.99
Pork or Chicken with Cole Slaw, Cheddar and BBQ sauce	
Buffalo Wrap	\$69.99
Grilled Chicken breast in wing sauce with Cheddar, salad greens and Ranch dressing	
Veggie Wrap - Tray	\$79.99
Eggplant, fresh Mozzarella, roasted red peppers and salad greens, Chipotle Ranch	

### Barbecue Catering

Full Rack of St. Louis Ribs - 2 racks minimum	\$24.99
Full Rack of Baby Back Ribs – 3 racks minimum	\$19.99
Hickory Smoked Sweet Pork - half tray	\$59.99
Hickory Smoked Pulled Chicken - half tray	\$64.99
Hickory Smoked Chicken on the bone – 20 pcs.	\$39.99
Char-Grilled Chicken Breast – half tray	\$59.99
Texas Smoked Sausage	\$54.99
Smoked Cajun Andouille Sausage	\$59.99
Cajun Blackened Catfish	\$49.99
Southern Fried Chicken - 20 pcs.	\$39.99
Bourbon BBQ Sauce pint	\$5.99
Bourbon BBQ Rub pint	\$5.99

### **Homemade Barbeque sides – Half Trays**

Creamy Cole Slaw	\$24.99
Potato Salad	\$24.99
Homemade Cornbread - 2 min	\$19.99
Collard Greens - 2 min	\$24.99
Homemade Macaroni and Cheese – 2 min	\$34.99
Sweet potato & Marshmallow casserole – 2 min	\$34.99
Smokehouse House Beans with Meat	\$29.99
Corn on the Cob cut in half	\$29.99
Roasted Potatoes – 2 min	\$29.99
Grilled Veggies - 2 min	\$39.99

### **Beverages – 50 persons minimum, includes Ice and coolers**

Canned Soda, Bottled water, Ice Tea	\$2.00 per person
Coffee, Decaf and Tea	\$1.50 per person

### **Desserts – 50 persons minimum**

Cookies and Brownies	\$2.00 per person
Assorted Pies – Pecan, Berry, Apple	\$3.00 per person

### **Catering Equipment and disposables**

**Complete Chafing setup** - reusable for your next event \$10.00 EACH

Wire Chafing frame, 2 Fuel containers, Full size Aluminum pan

Additional Sterno fuel \$3.00 each

**Disposables** – priced per person – 50 minimum

Bowls, plates, cups, napkins, spoons, forks, knives, wet-naps

Basic Disposables \$ .50

Upgraded Disposables \$1.00

Top of the line Disposables \$2.00 or higher

### **Catering Equipment rental - with full service event**

6' Buffet table rental	\$20
10' Tent rental - required for outdoor events	\$50
Mobile Smoker rental & fuel	\$120
Commercial Gas Grill rental and fuel	\$100

### **Event Labor**

Full catering Labor charge (6 hours minimum) **\$30 per hour per person**

Our labor charge starts from the time the Catering team leaves the chop and end upon the team's return. There is a 6 hours minimum and it includes loading and unloading the Catering Van (about 0.5 hours), roundtrip travel (variable based on location but around 1 hour), setup and clean-up of the event (about 1.5 hours), this leaves around 2.5 to 3 hours of actual food service. The recommended minimum labor is based on setting up a buffet line/s and is as follows:

Under 50 persons	1 Chef, may need assistance in loading the Grill
50 – 90 persons	1 Chef, 1 Server
90-180 persons	1 Chef, 2 Servers
180+ persons	2 Chefs, 2 servers

## Bourbon BBQ Standard Catering Contract terms

### Catering Information and Terms Contract

1. A deposit of \$100.00 must be made to secure all Full Service On-Site BBQ Catering dates. (\$100.00 deposit will be deducted from final catering bill.) Otherwise, the \$100.00 deposit is non-refundable
2. A deposit of 50% must be made two weeks prior to all full service onsite BBQ catering events. **Payment in full is due the day of the event, prior to the meal being served, unless the client has made other billing arrangements with our Catering Coordinator.** Cash, Check, MasterCard & Visa and AMEX accepted.
3. Prices subject to change without notice unless price has been agreed in writing and deposit has been received.
4. Menu selections and a firm guarantee of number of meals ordered are due a minimum of seven days prior to event. Guaranteed guest count may be increased (within reason) up to two days before event.
5. Our prices do not include 7% NJ State Sales Tax
6. Gratuity of 18% will be added to all full service Catering contracts.
7. **No food that is not provided by Bourbon BBQ is to be served at the event without a prior written approval.**
8. The Server/s and Chef/s are there ONLY to serve the food that is provided as the part of the menu in this contract.
9. Deliveries more than 10 miles from our shop will be charged a \$1.00 per roundtrip mile plus actual tolls and parking.
10. All catering events are “Rain or Shine” affairs. It’s the customer’s responsibility to provide suitable shelter for event in the event of inclement weather.  
Leftovers - All leftover food will be left with client (if desired) in sealed foil pans at no charge. Bourbon BBQ is not responsible for safety and quality of said food after it leaves our supervision and care. Instruction on proper cooling and reheating will be provided to the client prior to the end of the function.
11. Any Use of venue fees are customers responsibility.
12. The customer is responsible for providing access to the property where the event is to be held and will pay all associated fees - if any. Our Mobile smoker requires vehicle access to the place of service, please make proper arrangements.
13. All labor charges are subject to a 6 hour per Server/Chef Minimum. Our labor charge starts from the time the Catering team leaves the chop and end upon the team’s return. There is a 6 hours minimum and we require a minimum of 2 people (Server or Chef) to assist during the event. Please note that if you are located an hour away from Wyckoff, based on 2 hours travel time, 1 hours setup and 1 hour clean-up - the actual service food service time will be 2 hours. Additional time can be arranged at \$25 per hour per Server/Chef
14. Bourbon BBQ #1 BBQ Full Service On Site BBQ Catering has **NO** “Hidden Charges” for labor, rentals, service charges, etc. on our standard catering packages that is not clearly spelled out in the contract - NO SMALL PRINT. **Please read the entire document before signing !**