BASTARDS MEATS

Includes: Compostable Serve-Wear, Compostable Plates, Utensils & Napkins

Rogue off site BBQ setup, 6’ charcoal BBQ, Deep Fryer, and equipment per menu needs.

Design items to include:
Farmhouse table for display, Risers, Wood Boards, BBQ Station Setup

Labor included in base package for 30 guest:
1 Chef & 1 Server

Additional servers needed per 25 guest addition
Additional chefs needed per 50 guest addition
BACKYARD Q
$1450.00
Includes a selection of 3 Mains + 2 Sides + Sauces
4-hour event
Per Guest Price for Food: $45
Labor & Service: $1000
Transportation: $100
Rentals & Design: $350
PLUS FEES 6% & Tax 8.625%

STYLES — choose up to 2
- Hamburgers
- Hotdogs

MAINS — choose 3
- Beef Brisket
- Bone in Short Rib
- Pork Baby Back Ribs: slow smoked with house made dry rub blend
- BBQ Wings: slow roasted and BBQ charred
- Berkshire Spicy Sausage: house blend with garlic and house spices
- Chicken: brined, herb rubbed, BBQ charred
- Cedar Plank Salmon: Roasted Tomato, Dill Tartar Sauce
- Roasted Garlic Shrimp: Lemon Butter, Herbs, Breadcrumb

SAUCES — choose up to 5
- Bastard House Sweet
- White Vinegar Mustard
- Hot Bastard
- Bastard Dry Rub
- Poblano Chimichurri

SIDES — choose 2
- BBQ Street Corn: dry rub, sour cream, bleu cheese, chives
- Pineapple Coleslaw
- Burnt Ends Baked Beans
- Smoked Carrots: garlic yogurt
- Pickles
- Salt & Vinegar Potato Salad: black pepper aioli, chives

SMOKEHOUSE
$1450.00
Includes 4 Mains + 3 Sides + Sauces
4-hour event
Per Guest Price for Food: $65
Labor & Service: $1000
Transportation: $100
Rentals & Design: $350
PLUS FEES 6% & Tax 8.625%

STYLES — choose up to 2
- Hamburgers
- Hotdogs

MAINS — choose 4
- Beef Brisket
- Bone in Short Rib
- Pork Baby Back Ribs: slow smoked with house made dry rub blend
- BBQ Wings: slow roasted and BBQ charred
- Berkshire Spicy Sausage: house blend with garlic and house spices
- Chicken: brined, herb rubbed, BBQ charred
- Cedar Plank Salmon: Roasted Tomato, Dill Tartar Sauce
- Roasted Garlic Shrimp: Lemon Butter, Herbs, Breadcrumb

SAUCES — choose up to 5
- Bastard House Sweet
- White Vinegar Mustard
- Hot Bastard
- Bastard Dry Rub
- Poblano Chimichurri

SIDES — choose 3
- BBQ Street Corn: dry rub, sour cream, bleu cheese, chives
- Pineapple Coleslaw
- Burnt Ends Baked Beans
- Smoked Carrots: garlic yogurt
- Pickles
- Salt & Vinegar Potato Salad: black pepper aioli, chives

(All Packages Include Hamburgers, Hotdogs, Cornbread, Pickles, Watermelon, And Farmhouse Chopped Salad)
STYLES — choose up to 2
Hamburgers
Hotdogs

MAINS — choose 5
Beef Brisket
Bone in Short Rib
Pork Baby Back Ribs: slow smoked with house made dry rub blend
BBQ Wings: slow roasted and BBQ charred
Berkshire Spicy Sausage: house blend with garlic and house spices
Chicken: brined, herb rubbed, BBQ charred
Cedar Plank Salmon: Roasted Tomato, Dill Tartar Sauce
Roasted Garlic Shrimp: Lemon Butter, Herbs, Breadcrumb

SAUCES — choose up to 5
Bastard House Sweet
Hot Bastard
Poblano Chimichurri

SIDES — choose 4
BBQ Street Corn: dry rub, sour cream, bleu cheese, chives
Pineapple Coleslaw
Burnt Ends Baked Beans
Smoked Carrots: garlic yogurt
Pickles
Salt & Vinegar Potato Salad: black pepper aioli, chives

PITMASTER
$1450.00
Includes 5 Mains + 4 Sides + Sauces

4-hour event
Per Guest Price for Food: $85
Labor & Service: $1000
Transportation: $100
Rentals & Design: $350
PLUS FEES 6% & Tax 8.625%

CADILLAC CUT
$1450.00
Includes 5 Mains with Steak Addition + 5 Sides + Sauces

4-hour event
Per Guest Price for Food: $95
Labor & Service: $1000
Transportation: $100
Rentals & Design: $350
PLUS FEES 6% & Tax 8.625%

(All Packages Include Hamburgers, Hotdogs, Cornbread, Pickles, Watermelon, And Farmhouse Chopped Salad)