

BBQ BUFFETS

BANGIN BBQ BUFFET



2 SMOKED MEATS
» see upgrades for beef, salmon and ribs pricing
2 SIDES
1 SALAD, GARLIC BREAD
3 BBQ SAUCES, PICKLES
SERVING UTENSILS, CUTLERY
DISPOSABLE PLATES, NAPKINS
PICK-UP OR DELIVERY

starting at 18.90 Per Person



FIRE BBQ BUFFET

3 SMOKED MEATS
» see upgrades for beef, salmon and ribs pricing
3 SIDES
1 SALAD, GARLIC BREAD
3 BBQ SAUCES, PICKLES
SERVING UTENSILS, CUTLERY
DISPOSABLE PLATES, NAPKINS
PICK-UP OR DELIVERY

starting at 24.90 Per Person



BUDGET BBQ BUFFET

1 SMOKED MEAT
» see upgrades for beef, salmon and ribs pricing
PICK 3 FROM 9 OPTIONS BELOW

starting at 13.90 Per Person

TANGY SLAW, CREAMY SLAW, BRUSSEL SPROUTS, SWEET POTATO MASH, TRADITIONAL CAESAR SALAD
BRISKET BEANS, CHEESY MASHED POTATOES, FRIES
POTATO SALAD, GARLIC BREAD, GARDEN SALAD, MAC CHEESE

3 BBQ SAUCES, PICKLES
SERVING UTENSILS, CUTLERY
DISPOSABLE PLATES, NAPKINS

BUFFET UPGRADE OPTIONS

TRI TIP MEAT UPGRADE – per person +2.5
BRISKET OR PORK RIBS MEAT UPGRADE – per person +3
BURNT ENDS OR SALMON MEAT UPGRADE – per person +3.5
FULL SERVICE BUFFET – per person +12
» elevated service featuring Hazy catering staff, chaffing dishes, buffet tables, linens, 2 hour food service, 1 hr set-up and breakdown of event. \$1.5K Food Minimum
EQUIPMENT RENTAL – per rental +10-22
» +\$22 per Chaffing Dish + Sterno, +\$10 per Table, +\$5 Linen, +\$10 per Food Warming Box. Customer Self-Serves Buffet. Customer responsible for return of equipment. Not applicable for Full Service Buffets (only customer self-serve)
RENTAL: WHITE PLATES + STAINLESS CUTLERY – per person 1.5
» Combo 1.5 - or 0.75 plate or cutlery only
TO GO BOXES – per box +0.5
PICKLED RED ONIONS | EXTRA BBQ SAUCE / DRESSING – Pint || Quart +7.5 || +15

BBQ BOXES

BOXED BBQ COMBOS



features 1 meat, 1 side of your choice, garlic bread, sauce, pickles

PULLED CHICKEN
QUARTER CHICKEN – light or dark meat
HALF CHICKEN
PULLED PORK
PORK RIBS - 1/3 RACK
BRISKET
TRI TIP
BURNT ENDS
SPICY ANDOUILLE SAUSAGE
WINGS - SWEET BBQ OR SPICY BUFFALO
CHICKEN TENDERS
V JACKFRUIT
V TOFU
BBQ SALMON



14.7
14.7
18.5
15.5
18
18.3
17.6
18.7
16
17
14.5
14.7
15.5
21

BOXED SALADS

Choice of chicken breast, pulled chicken, jackfruit or pulled pork and garlic bread
+\$3 upgrade for tri tip or brisket. \$5 upgrade for salmon

TUCSON
TRADITIONAL CAESAR
MO' CAESAR
MIDDLE EARTH
MAMA T
GARDEN
TENDER TUCSON



Lunch Portion || Regular

13.9 || 16.9
12.9 || 15.9
14.9 || 17.9
13.9 || 16.9
13.9 || 16.9
11.9 || 14.9
13.9 || 16.9

BOWLS

available individual boxes or family style. half pan serves 5 full meals, 10-15 sides

FIESTA BOWL – cilantro rice, black beans, red onion, green onion, corn, bell pepper, cotija cheese, tortilla strips
» includes pulled pork or chicken. Cilantro Lime Dressing
GF PALEO BOWL – arugula, cauliflower rice, sweet potato, onion, pumpkin seeds, walnuts, cilantro, avocado
» includes pulled pork or chicken. Green Herb Dressing

1 Person || Half Pan

14.4 || 66
15.4 | 71

KIDS PARTY PACK

Kids Party Hazy Style Serves 15-20 kids

CHICKEN TENDERS (20)
MAC & CHEESE
APPLE SLICES
GARLIC BREAD OR FRIES

159

MORE POPULAR KID TRAYS – All Beef Hot Dogs or Corndogs (Qty 15)

89

CUSTOM BUFFETS

BBQ SLIDERS BAR



BUILD YOUR OWN SLIDERS

– Minimum 20 Sliders. Mix and Match Meats. Priced Per Slider –
» all ingredients packaged separately. Easy to set-up a buffet line. »

PULLED PORK | PULLED CHICKEN | BBQ BEEF
SLICED BRISKET OR TRI TIP
V PULLED JACKFRUIT
SLIDER BURGER
SOFT SLIDER ROLLS
TANGY SLAW, BBQ SAUCE, PICKLES



4.7
5.5
4.7
4.5
INCLUDED
INCLUDED

JALAPENOS, PICKLED RED ONIONS – +7.5 PINT || 15 QUART
optional add-on

NACHO BAR

BUILD YOUR OWN NACHOS

– Minimum Headcount 10 - Priced Per Person –
» includes fresh tortilla chips, white queso, pico de gallo, jalapenos, salsa, bbq sauce.
All ingredients packaged separately. Easy to set-up a buffet line. »

NO MEAT 6.9
PULLED PORK, BBQ BEEF 8.9
PULLED CHICKEN OR CHICKEN BREAST 8.5
CHOPPED BRISKET 10.5

BBQ SANDWICHES BAR

BUILD YOUR OWN SANDWICHES

– Minimum 10 Sandwiches. Mix and Match Meats. Priced Per Sandwich –
» Includes rolls and buns, tangy slaw, bbq sauce, pickles and grilled onions. All ingredients packaged separately. Easy to set-up a buffet line. »

PULLED CHICKEN 10.9
PULLED PORK 11.9
SLICED BRISKET 13.9
SLICED TRI TIP 13.9
V PULLED JACKFRUIT 10.9

HAPPY HOUR BUFFET

BBQ SLIDERS
» pulled pork or pulled chicken or mix

BRISKET MEATBALLS OR TENDERS

11.5 Per Person

FRESH TORTILLA CHIPS + DIP
» White Queso, Salsa, Pico de Gallo

1 SIDE OR SALAD
» choose any side or salad of your choice

DRINKS

SODA | SPARKLING WATER | BOTTLED WATER 2.7
RENTAL: ICE & STAINLESS STEEL DRINK TUB 15 PER TUB
BEER, WINE, WELL LIQUOR DRINK TICKETS – onsite events 8.5
» 20 beer taps, 6 wines, full bar at Hazy Danville
FROZEN DRINK SPECIALS – onsite events 12
» Jack & Coke, Margs

A LA CARTE

GF all BBQ is gluten free

half pan serves 10 - 15. We recommend about 6oz - 8oz per person



SMOKED BBQ

BRISKET – 1 lb || 5lbs

TRI TIP – 1 lb || 5lbs

BURNT ENDS – 1 lb || 5lbs

PULLED PORK – 1 lb || 5lbs

ST. LOUIS PORK RIBS – ½ rack, ½ rack, full rack

HALF CHICKEN – 1 Chick || 5 Chicken - bone-in quartered

PULLED CHICKEN – 1 lb || 5lbs

SALMON – 5oz || 20 3oz portions

SPICY ANDOUILLE SAUSAGE – 1 Link || 15 links cut in half

BBQ BEEF – 1 lb || 5lbs - smoked shredded BBQ shoulder

WINGS - BBQ OR SPICY BUFFALO – 20 or 40 wings

CHICKEN TENDERS – 3 Tenders || 20 Tenders

GF V JACKFRUIT – mixed with bell pepper and spices

GF SMOKED TOFU MEDLEY – mixed with roasted vegetables



1 lb		Half Pan
33		165
31		155
33.8		170
24		120
13	19	35
15		75
22		110
17		170
7.5		107
28		150
33		65
10		66
22		110
23		115

SPECIALTY SMOKED BBQ

Upon request only - 2 weeks lead time and minimum order of 10 lbs

BEEF RIBS | TURKEY | HAM | PRIME RIB | CORNED BEEF

APPETIZERS

**Some Items require 5 days lead time

GF CHIPS & SALSA – fresh corn tortilla chips salsa, pico de gallo

GF CHIPS & QUESO – fresh corn tortilla chips queso blanco

GF SMOKED MEATBALLS – 40 meatballs | 80 meatballs

GF TAQUITOS – 20 | 40 - cut in half - served with salsa verde
» choice of pulled pork, potato or pulled chicken

BRUSCHETTA – 25 | 50

SPICY SAUSAGE MEDALLIONS

» sliced andouille smoked sausage

**CHARCUTERIE CUP – individually portioned
» salami, cheese, cracker, fruit

MOZERELLA STICKS – 25 | 50
» served with marinara sauce and ranch

**DEVILED EGGS – 25 | 50

**STUFFED MUSHROOMS – 25 | 50
» cream cheese & parmesan filling

GF **PROSCIUTTO WRAPPED DATES – 25 | 50
» Goat Cheese filling

**BACON JALAPENO POPPERS – 25 | 50

BURNT END BITES – 25 | 50 - Portioned with Toothpicks

Half Pan		Full Pan
26		55
36		75
99		195
75		149
75		149
75		149
99		195
99		195
99		195
99		195

BBQ SAUCES

GF SWEET SMOKE, FIRED UP!, MUSTARD TANG (CAROLINA)

SIDES

– ½ Pan = 8-12 servings half pan = 15-20 servings full pan = 30 - 40 servings –

GF GARLIC BREAD

GF BRISKET BEANS

GF POTATO SALAD

GF TANGY SLAW

GF CREAMY SLAW

GF FRIES

GF MAC & CHEESE

GF CHEESY MASHED POTATOES

GF SWEET & TANGY BRUSSEL SPROUTS

GF BEETS & FETA

GF SWEET POTATO MASH

GF FRUIT SALAD

GF PESTO PASTA

GF TEMPURA GREEN BEANS

GF SPICED CAULIFLOWER
» tahini / cilantro on side

GF CHICKEN TORTILLA SOUP
» garnished with jack cheese, avocado, cilantro and tortilla strips



½ Pan		Half Pan		Full Pan
20		30		60
40		55		99
40		55		99
40		55		99
40		55		99
35		45		89
40		55		99
40		55		99
40		55		99
40		55		99
40		55		99
40		55		99
40		55		99
40		55		99

SALADS

– Half Pan = 10-15 | Shallow Full Pan = 20-30 | Deep Full Pan = 30-50 –
» Side Salad Servings »

GF TUCSON
» romaine, cheddar, black beans, sunflower seeds, corn, cilantro, red onion, green onion, tomato, tortilla chip strips w/ ranch dressing

GF TRADITIONAL CAESAR
» romaine, croutons, pepper, parmesan w/ caesar dressing

GF MO' CAESAR
» romaine, frisee, croutons, fig, mint, red onion, pepper, parmesan, chile oil drizzle w/ caesar dressing

GF MIDDLE EARTH
» kale, farro, roasted cauliflower, dried cranberries, pumpkin seeds, feta w/ fresh herb vinaigrette dressing

GF MAMA T
» arugula, roasted beets, apples, sweet potato, walnuts, feta w/ balsamic dressing

GF GARDEN
» Romaine, tomato, cucumber, celery w/ balsamic dressing

DRESSINGS – Ranch, Caesar, Fresh Herbs, Balsamic, Cilantro Lime, BBQ Ranch



DESSERTS

GF FUDGE BROWNIE BAR – 1 | 20 bars | 40 bars

GF BROWN BUTTER MALLOW BAR – 1 | 20 bars | 40 bars

GF CHOCOLATE CHIP BAR – 1 | 20 bars | 40 bars

GF TRIPLE LAYER CARROT CAKE – Slice | Quarter | Half
» (quarter sheet - 12 slices | half sheet - 24 slices)

GF TRIPLE LAYER CONFETTI CAKE – Slice | Quarter | Half
» (quarter sheet - 12 slices | half sheet - 24 slices)

NILA BANANA PUDDING – single | ½ pan | full pan
» ½ tray = 15 - 20 servings | full tray 30 - 40 servings

Single		Half Pan		Full Pan
3		59		115
3		59		115
2.5		49		95
4.5		49		89
4		45		84
3		55		99

CATERING MENU

FOR PARTIES FROM 10 + 1,000

Located downtown Danville

Family owned and operated. Established December 2020

Serving the entire Bay Area up to 60 miles

Contact us: catering@hazybbq.com, (925) 786-1993



ORDERING FAQ'S

HOW DO I ORDER?

» www.hazybarbecue.com/catering

EMAIL, CALL OR ONLINE

WHAT PACKAGES DO YOU

BUFFETS, BOXES, A LA CARTE

OFFER? – each option allows customers to customize their catering offering with a variety of meats, salads and sides at various budgets.

WHAT TYPE OF EVENTS DO YOU CATER? – office lunches, ALL
birthdays, weddings, rehearsal dinners, backyard barbecues, team functions. You name it, we've catered it!

DO YOU ACCOMMODATE DIETARY RESTRICTIONS? – We YES
offer plenty of options for gluten free, vegetarian, vegan and allergies

IS THE MEAT AND SAUCE GLUTEN FREE? – All meat (except YES
chicken tenders) and 3 bbq sauces are gluten free

HOW FAR IN ADVANCE TO PLACE ORDER? – 2 DAYS | 2 WEEKS

Pick-up || Full-Service

» we accept last minute orders all the time for pick-up. Give us a call!

IS THERE A MINIMUM ORDER AMOUNT? – Pick-up \$1 | \$1,500
|| Full-Service

» Delivery minimum varies depending on distance. See Delivery Zones below

DOES HAZY OFFER FREE DELIVERY? YES - LOCAL

» Complimentary delivery within 5 miles of restaurant for +\$300 orders

GRATUITY / TIPS ARE OPTIONAL – AT CUSTOMER DISCRETION

hazy does not charge a mandatory service fee
» all tips are shared by our hard working catering and kitchen team.

CAN I HOST MY PARTY AT HAZY? – YES

Danville features Full Bar and 200 seats for any size of event - from private event buyouts to casual happy hours. Give us a call

DELIVERY ZONES & FEES

LOCAL DELIVERY - WITHIN 5 MILES – +\$300 || <\$300 FREE | 25
» Danville, San Ramon, Alamo

LOCAL EAST BAY – minimum order \$300 food 40 DELIVERY
» Concord, Pleasanton, Walnut Creek, Pleasant Hill, Lafayette, Martinez, Orinda

EXTENDED EAST BAY – minimum order \$400 food 50 DELIVERY
» Oakland, Berkeley, Alameda, Castro Valley, Hayward, Emeryville, Tracy

SAN FRANCISCO, SOUTH BAY, PENINSULA – 80 DELIVERY
minimum order \$500 food

NORTH BAY, NAPA – minimum order \$700 food 120 DELIVERY

STAFFING

FULL SERVICE STAFF 95 / HR

» note Full Service Catering includes Full Service staff. Additional staff members or events beyond 2 hours that require additional staff hours are charged at this rate.

EQUIPMENT RENTAL PICK-UP – Customer is responsible for 25 - 75
returning rentals. Option for Hazy to pick-up equipment for a fee. Price depends on distance