

We do Weddings – Parties – Corporate Events – Holiday Dinners – Office Lunch's

Catering Options

"PICK UP/Drop off" CATERING

"Pick Up/Drop off" Catering is best for parties of any size.

You choose the Meats, Sides and Condiments (pickles, onions, jalapenos...etc) you want, and we take it from there. Whether you pick it up or have it dropped off we have it all packaged and ready for you to serve. We also offer a "Chilled" service for those picking up orders days in advance of their event. (Reheating instructions provided for these orders.)

In addition, if you are picking up your order from the store, we recommend that you have a method of keeping your items hot or cold as needed. Ice chests work great for this.

Meat Prices

- Beef Brisket \$29.98LB
- Pulled Pork \$21.98LB
- Pork Ribs (St. Louis Cut) 15.98 LB
- Chicken Thigh Fillet \$17.98LB
- Sausage \$13.98 LB
- BBQ Jackfruit \$15.98 LB (Vegetarian Option)

Sides:

Half Tray's \$35.00 Large Tray's \$70.00

- Cole Slaw
- Caesar Salad
- Potato Salad
- BBQ Beans
- Mac 'n Cheese

"Full Service" CATERING

"Full Service" Catering is a more complete package, you choose the Meats, Sides and we provide all the fixins' including sauce, pickles/onions/jalapeños, heavy duty paper plates, plastic utensils, paper towels and serving utensils. We arrive approximately one to two hours prior to your scheduled serving time and set up your tables buffet style. We then assist your guests as needed then pack up the leftovers before departing. All containers are disposable for easy clean-up.

Meat Choices:

Pulled Pork – Chicken – Beef Brisket – Pork Ribs – Sausage – BBQ Jackfruit (Vegetarian Option)

Per Plate Rates

Number of people	2 Meats 2 Sides	3 Meats 2 Sides	3 Meats 3 Sides
75 - 125	\$26.00	\$28.00	\$30.00
126 - 175	\$25.00	\$27.00	\$29.00
176+	\$24.00	\$26.00	\$28.00

Selection of Sides: (included in plate price)

- Cole Slaw
- · Caesar Salad
- Potato Salad
- BBQ Beans
- Mac 'n Cheese

Dinner Rolls, Disposable plates and flatware included in price Delivery and setup are also included

Business Lunches, Off-site Meeting and Team Building Events.

Box Lunch per Person

(Includes Brisket or Pulled Pork or Chicken Sandwich, Potato Salad or Coleslaw, Chips, Cookie, Mint, Napkin) – \$15.95 per person

Planning Reference

A common question we get here at BBQ2U is "How many people will one portion feed?" The table below provides a rough guideline to assist in the planning process. The goal here is to just give a starting point. Each event is different and usually is customized to fit the customer's needs. Host/Hostess knows their guest list better that we do and as such this table should just be used as a starting point.

Food Item	Number of People it feeds	
Pound of Pork Ribs (Approx 6 Ribs)	2 People	
Pound of Brisket	2 People	
Pound of Pulled Pork	2 People	
Pound of BNLS Chicken Thigh	2 - 3 People	
Pound Sausage (Approx 3 Links)	2- 3 People	
24oz BBQ2U Sauce Bottle	10 - 15 People	
Half Trays	12 - 15 People	
Full Trays	25 – 30 People	