The Wedding

I DO BBQ MENU

PROVEN. WINNING. GRAND CHAMPIONSHIP. BBQ.



APPETIZERS PER PIECE, 2 DOZEN MINIMUM

TRADITIONAL
DEVILED EGGS 2.00 each

THE LAB DEVILED EGGS 2.75 each
with Candied Bacon, Country Ham and Andouille

BBQ SLIDERS

Smoked Turkey	3.00
Pulled Pork	2.50
Brisket	3.00
Chicken	2.50

BISCUITS 2.59
with Country Ham and Pimento Cheese

WARMING DISH AND PLATTERS

BBQ MEATBALLS	*feeds* 40	$90
CHEESE PLATTER with Crackers	*feeds* 50	$85
VEGETABLE PLATTER	*feeds* 50	$70
FRUIT PLATTER	*feeds* 50	$85
FRUIT SALAD	*feeds* 50	$75
CHEESE BALL with Crackers		$75

ASSORTED FINGER SANDWICHES $200 *feeds 50*
Smoked Turkey, Smoked Pit Ham, Pimento Cheese, Chicken Salad with Mayo & Honey Mustard

DIPS per pound

HUMMUS DIP with Pita Chips *served cold* $12
SPINACH & ARTICHOKE DIP with Pita Points *served warm* $15
BUFFALO CHICKEN DIP with Pita Points *served warm* $20

GREEN SALADS

HOUSE SALAD
Romaine, Cucumber, Carrot, Tomato and Croutons with 3 Dressings
1/2 *feeds* 10 $18 • *feeds* 20 $55 full pan

CAESAR SALAD
Romaine, Parmesan Cheese and Croutons
1/2 *feeds* 10 $18 • *feeds* 20 $55 full pan

CAESAR SALAD with CHOPPED CHICKEN
Romaine, Parmesan Cheese Croutons and Chopped Chicken
1/2 *feeds* 10 $48 • *feeds* 20 $96

STATIONS MINIMUM OF 25 GUESTS

BISCUIT BAR *per person* $4

BUTTERMILK BISCUITS
with Variety of Butters, Molasses & Jams
add: Country Ham and Pimento Cheese *extra* $2.90

BAKED POTATO BAR *per person* $7

Sour Cream, Butter, Cheddar Cheese, Scallions and Bacon Crumbles

add: Pork and Chopped Chicken	per person	$3
Chopped Brisket	per person	$5



Can't say I Do without BBQ

BUFFET MENU

MEATS

		25-100	100-500	500+
Pulled Pork	1 meat, two sides, 1 bread	$13.00	$12.50	$12.00
Brisket	2 meats, two sides, 1 bread	$14.50	$14.00	$13.50
St. Louis Ribs	3 meats, two sides, 1 bread	$16.00	$15.50	$15.00
Pork Loin	4 meats, two sides, 1 bread	$17.50	$17.00	$16.50
Smoked Turkey	5 meats, two sides, 1 bread	$18.50	$18.00	$17.50
Chopped Chicken				
Smoked Prime Rib				
Bone-In Pork Chop				

- ADD $3.00 PER PERSON FOR BRISKET
- ADD $2.00 PER PERSON FOR TURKEY
- ADD $12.00 PER PERSON FOR SMOKED PRIME RIB
- ADD $3.50 PER PERSON FOR ST. LOUIS RIBS
- ADD $3.00 PER PERSON FOR BONE-IN PORK CHOP

SIDES PICK TWO extra sides $2 per person per additional side

Mamma's Slaw | BBQ Potatoes | Potato Salad | Country Ham Green Beans
Collards | Jalapeño Mac n Cheese | Bacon Baked Beans

BREAD PICK ONE extra bread at $1.00 per person per bread

Rolls | Cornbread

DRINKS extra $4 per person

Iced Tea - *sweet and un-sweetened* | Lemonade | Water

COFFEE STATION extra $3 per person

includes: regular and decaf, sugars, creamer and cups



THE BIG SHOW

Whole Hog starts at $1,000
Feeds about 50–60 people
100 lb whole hog
Whole Hog is presented with decorations & vegetable arrangements.
Custom pricing per event.

REDNECK BBQ LAB
Hand Carved

CARVING STATION

ONLY TWO MEATS PER STATION
MINIMUM OF 25 GUESTS
2 HOUR MAXIMUM $95
$50 FOR EACH ADDITIONAL HOUR

A Great Addition to Showcase Your
BONE-IN PORK CHOPS
and/or SMOKED PRIME RIB
Sliced Fresh for You and Your Guests

BRISKET, RIBS and TURKEY
MAY ALSO BE SLICED



RBL CATERING COMPANY

DON'T FORGETS

- Basic Paper Plates, Cutlery Kits and Styrofoam Cups .... $1 per person
- White Plastic Plates, Utensils Wrapped in Linen-like Napkins and Clear Plastic Cups .... $3 per person
- White Cocktail Plates, Single Forks and Cocktail Napkins .... 75¢ per person

WE ARE
The Redneck BBQ Lab.

We are a multiple award winning competition BBQ team that has taken their prize winning BBQ recipes and started a catering/sit down restaurant business. Competition recipes that, up to now, have only previously been shared with certified BBQ judges who did not know whose food they were eating.... only that it was good as evidenced by the numerous top 10 calls we have earned from all over the United States.

Whatever you need, we can deliver it to you for your and your guests' enjoyment.

From awarding winning whole hog to succulent brisket to ribs that have garnered us the coveted perfect KCBS score of "180" while competing against some of the very best competitors in the United States; we can make your party "perfect" as well

Sit back, relax and let us do the work. We got ya covered!

THE REDNECK BBQ LAB
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919-938-8334 Office
Catering@TheRedneckBBQLab.com
www.TheRedneckBBQLab.com

SERVICE FEES

FULL SERVICE BUFFET 100 GUESTS MAXIMUM

4 Hour from Setup to Cleanup
with 2 Buffet Monitors $500 *includes:*

- Meat and Side tasting for up to 3 people at The Lab (additional people @ $20 per person)
- 1 hour onsite consultation for buffet layout within 25 mile radius (Additional per mile fees apply for additional travel)
- Buffet setup
- Replenishing food pans
- Monitoring beverage station (if beverages are in contract)
- Trash removal of buffet disposable items
- Cleanup of buffet and beverage tables
- Each additional hour $100

EXTRA BUFFET STAFF 4-HOUR MINIMUM

Per Wait Staff Per Hour $40

- 1 Extra buffet staff is needed per 50 guests

WAIT STAFF 4-HOUR MINIMUM

Per Wait Staff Per Hour $30 *includes:*

- Setup of plates/silverware at table
- Filling up guest beverages at table
- Cleaning and removing dinnerware from table

FLIPPING THE ROOM 1-HOUR MAXIMUM

$100 Per 150 Guests

- Changing over one room from ceremony to reception

CLEANING OF VENUE FEE $600

A charge of $600 and applicable sales tax will be added to Catering contract IF CATERER is required to clean the venue on the behalf of our client or as required by wedding venue.

This Cleaning Charge will cover:

- Cleaning of **interior** of the venue facility ONLY
- Clean floors, move tables + chairs, and remove trash
  TO VENUE'S DESIGNATED TRASH AREA (CATERER WILL NOT REMOVE ALL TRASH TO REMOTE LOCATION).
- Contracted work is for a total 3 hours (including cleaning crew travel to venue)

Any additional time will be billed in full hours @ $75 per person per hour due immediately after event's cessation.

In no shape or form will this catering contract cover any damages or any excessive cleaning that is outside of the ordinary. Any damage fees or excessive cleaning charges will be paid by CATERER'S CLIENT.

* An 18% service charge will be added to final invoice
* Guest count must be finalized 30 days prior to event
* Final payment due 30 days prior to event (10% late fee charged for unpaid invoice at close of event)

***Additionally, any items not shown above can be quoted for you by us. Please contact us with your ideas and let us plan your event with you and serve it for you.