

# HOW IT WORKS

## 1. CHOOSE THE BEST WAY TO FEED YOUR CROWD

### UP TO 15 GUESTS

Order from our Restaurant menu. The Pitmaster Picks and Catering Sides are available by the pound and quart; we also offer Family Packages.

### 15+ GUESTS

Order from our BBQ by the Tray or Party Pack Menus.

### 40+ GUESTS

Select from any menu.

### 100+ GUESTS

Select from any menu or customize a menu for any level of service.

## 2. CHOOSE YOUR LEVEL OF SERVICE

### PICK UP

We offer pick up for any size party. We can provide the food at either serving temperature or cold with re-heating instructions. Our staff will help load it into your car.

### DROP-OFF AND SET-UP CATERING

We will arrive about 30 minutes prior to eating to set-up the buffet. We can provide everything for the buffet and it is all disposable. Drop-off fees are based on location.

### FULL SERVICE CATERING

For parties over 100 guests, we can offer a friendly staff to set-up, service and clean up the buffet line. We can also recommend a staffing company for all your catering needs.

## 3. HOW TO PLACE YOUR ORDER

### BBQ BY THE TRAY & PARTY PACKS

To order online through our website, Select "Order Online with FM" under Catering. These orders require a 48-hr notice. You can also call the location nearest you.

### FULL SERVICE CATERING

Request a Catering Quote through our website or call the Catering Cell at 973-747-4727.

Our full restaurant menu is available for immediate pickup. Order through our website or call the location nearest you.

# CATERING FAQs

## HOW MUCH NOTICE DO YOU NEED?

We ask that you inquire about catering as early as possible, as dates can fill up quickly. We recommend at least a 48-hr notice, but we do allow for last minute orders based on availability.

## WHAT SIZE EVENTS CAN YOU HANDLE?

We cater all types of events of all sizes, from small lunches, to corporate events of over 1,500 guests.

## DO YOUR FOODS CONTAIN ALLERGENS?

Our BBQ meats, rub and sauces are gluten-free. The link to our full allergen sheet can be found in the footnote of our website, LocalSmokeBBQ.com.

## WILL THE FOOD BE HOT?

Yes, we will provide all food at serving temperature. You can also request the food cold, with re-heating instructions.

## WHAT IS INCLUDED WITH SET-UP?

Our staff will set-up everything for the buffet, including the chafing dishes and we will light the sternos. If you provide your own chafing dishes, we can set them up.

## HOW IS THE FOOD PACKAGED?

All items will be packaged in aluminum pans that will fit in any standard sized chafing dish. Our cornbread is plated on black trays with clear domes.

## HOW CAN I PAY?

For larger events, we ask for a deposit and that will be outlined in the proposal. Final payment is due on the day of the event and we accept checks, cash and all major credit cards.

## WHAT TYPE OF PLATES • UTENSILS DO YOU USE?

We use white, heavy duty fiber paper plates and white heavy duty plastic forks and knives.

## IS THERE A MINIMUM ORDER FOR DROP-OFF?

Generally, the minimum order to qualify for a drop-off is \$300. Depending on our availability, we may be able to accommodate delivering smaller orders.

## WHEN DO YOU NEED THE FINAL HEADCOUNT FOR THE PACKAGES?

We will reach out for the final headcount about 5 days prior to your event and will send you an invoice based on that final headcount.



# CATERING MENU

Our award winning BBQ is inspired by the authentic BBQ served up at competitions throughout the country

**Catering Cell**

**973.747.4727**

**LocalSmokeBBQ.com**

## VISIT US AT ONE OF OUR GREAT LOCATIONS!

### Sea Girt

Sea Girt Square, 2100 Rte 35  
732-359-3270

### Red Bank

244 W. Front Street  
732-741-2333

### Neptune City

719 Route 35  
732-455-8888

### Cookstown

19 Wrightstown Cookstown Rd  
609-286-2298

# BBQ BY THE TRAY

A LA CARTE

## MUNCHIES

HALF TRAY | FULL TRAY

SMOKED BACON POPPERS	\$80 (40)	\$160 (80)
SMOKE-A-FRIED WINGS	\$60 (35)	\$120 (70)
<i>Dry-rubbed or with choice of sauce and served with Blue Cheese or Ranch</i>		
CHICKEN TENDERS	\$50 (20)	\$100 (40)
<i>Served with choice of dipping sauce</i>		

## ENTREES AND SIDES

Our entrees and homemade sides are served in half deep or full medium foil pans. If multiple trays of the same item are ordered, we will combine into full deep foil pans.

- ★ Each Half Tray provides 15-20 servings
- ★ Each Full Tray provides 30-40 servings
- ★ Each pound of meat makes 3-4 sandwiches
- ★ Each Rack of Ribs yields 12 bones

	HALF TRAY	FULL TRAY
CHOPPED BEEF BRISKET	\$140 (5 lbs)	\$280 (10 lbs)
PULLED PORK	\$95 (5 lbs)	\$190 (10 lbs)
PULLED CHICKEN	\$95 (5 lbs)	\$190 (10 lbs)
ST. LOUIS RIBS	\$96 (3 racks)	\$192 (6 racks)
WAGYU SAUSAGE <small>JALAPEÑO CHEDDAR</small>	\$80 (10 links)	\$160 (20 links)
COLESLAW	\$40	\$80
POTATO SALAD	\$45	\$90
MAC'N CHEESE	\$55	\$110
BBQUED BEANS	\$45	\$90
GREEN BEANS	\$60	\$120
COLLARD GREENS	\$60	\$120
SWEET CHILI BRUSSELS	\$70	\$140
CHEESY CORN	\$50	\$100
GARDEN SALAD		\$50 (serves 30)

## EXTRAS

CORNBREAD - \$1 /PIECE  
CHAFING DISH & STERNOS - \$15 /SET  
SLIDER BUNS - \$6 /12 BUNS  
PLATES, NAPKINS & UTENSILS - \$1.50 PP  
PLASTIC SERVING SPOONS AND TONGS - \$2 /EA  
DROP-OFF AND SET-UP SERVICE FEES BASED ON LOCATION

# PARTY PACKS

NO SUBSTITUTIONS

## PARTY PACK A: The Rodeo \$525

serves 20-25

CHOPPED BEEF BRISKET (APPROX. 5 LBS)  
PULLED CHICKEN (APPROX. 5 LBS)  
ST. LOUIS RIBS (4 RACKS)  
COLESLAW (APPROX. 4 LBS)  
BBQUED BEANS (APPROX. 5 LBS)  
MAC'N CHEESE (APPROX. 7 LBS)  
36 SLIDER BUNS + BBQ SAUCE

## PARTY PACK B: The Block Party \$875

serves 40-50

CHOPPED BEEF BRISKET (APPROX. 8 LBS)  
PULLED PORK (APPROX. 8 LBS)  
PULLED CHICKEN (APPROX. 8 LBS)  
COLESLAW (APPROX. 8 LBS)  
BBQUED BEANS (APPROX. 10 LBS)  
MAC'N CHEESE (APPROX. 12 LBS)  
50 CORNBREAD + 72 SLIDERS + BBQ SAUCES

## PARTY PACK C: The Royal \$1,125

serves 50-60

CHOPPED BEEF BRISKET (APPROX. 10 LBS)  
PULLED CHICKEN (APPROX. 10 LBS)  
ST. LOUIS RIBS (8 RACKS)  
COLESLAW (APPROX. 10 LBS)  
BBQUED BEANS (APPROX. 10 LBS)  
MAC'N CHEESE (APPROX. 15 LBS)  
60 CORNBREAD + 72 SLIDERS + BBQ SAUCE

## PARTY PACK D: The Jack \$1,675

serves 50-60

SMOKE-A-FRIED WINGS (120)  
SMOKED BACON POPPERS (80)  
CHOPPED BEEF BRISKET (APPROX. 10 LBS)  
PULLED PORK (APPROX. 10 LBS)  
PULLED CHICKEN (APPROX. 10 LBS)  
ST. LOUIS RIBS (8 RACKS)  
COLESLAW (APPROX. 10 LBS)  
BBQUED BEANS (APPROX. 10 LBS)  
MAC'N CHEESE (APPROX. 15 LBS)  
60 CORNBREAD + 84 SLIDERS + BBQ SAUCE

# THE PACKAGES

CUSTOMIZED PACKAGES FOR PARTIES OVER 40 GUESTS

All packages include slider buns, BBQ sauce, paper plates, napkins, serving utensils and utensils. Chafing dishes are available for \$15/set.

### #1: The Simple Q

CHOPPED BEEF BRISKET  
PULLED PORK  
CORNBREAD  
CHOICE OF 2 SIDES  
\$21 PER PERSON

### #3: The Serious Q

CHOPPED BEEF BRISKET  
PULLED CHICKEN  
ST. LOUIS RIBS  
CORNBREAD  
CHOICE OF 3 SIDES  
\$26 PER PERSON

### #2: The Original Q

CHOPPED BEEF BRISKET  
PULLED PORK  
PULLED CHICKEN  
CORNBREAD  
CHOICE OF 3 SIDES  
\$23 PER PERSON

### #4: The Ultimate Q

CHOPPED BEEF BRISKET  
PULLED PORK  
PULLED CHICKEN  
ST. LOUIS RIBS  
CORNBREAD  
CHOICE OF 3 SIDES  
\$28 PER PERSON

## CHOOSE YOUR HOMEMADE SIDES

GARDEN SALAD  
CAESAR SALAD  
COLESLAW  
POTATO SALAD  
TRI-COLOR PASTA SALAD  
CHEESY CORN

MAC'N CHEESE  
BBQUED BEANS  
SWEET CHILI BRUSSELS +\$2 pp  
COLLARD GREENS +\$1 pp  
GREEN BEANS +\$1 pp  
CORN ON THE COB (seasonal)

## PACKAGE ADD-ONS

### MUNCHIES

SMOKED BACON POPPERS +\$3 pp  
SMOKE-A-FRIED WINGS +\$3 pp  
BBQ MEATBALLS +\$3 pp  
CHICKEN FINGERS +\$3 pp

### ENTREES

SMOKED HOT DOGS +\$4 pp  
WAGYU JALAPEÑO CHEDDAR SAUSAGE +\$4.5 pp  
PASTA PRIMAVERA +\$4 pp (Vegetarian)

If you use a credit card, we will charge an additional 2.99% to help offset processing costs. This amount is not more than what we pay in fees. We do not surcharge debit cards.