

Catering Checklist

(20-300 people)

Customer location name (and address) _____

Contact person _____

Date and time _____ **Contact number** _____

Number of guests _____ **Departure time** _____

15% Gratuity added to all catering

15.50 per person for 1 meat, 2 sides (add \$1.00 per person for brisket option)

16.50 per person for 2 meats, 2 sides (add \$1.00 per person for brisket option)

Meat (6-8ozs per person)

- Brisket
- Pulled Pork
- Pulled Chicken
- Polish Sausage
- Brats

Buns (2 1/2 sliders/ person)

- Pretzel
- White

Sides (4ozs per person)

- Mac and Cheese
- Coleslaw
- Potato Salad
- Baked Beans
- Chips

Extras

- St. Louis Ribs (\$22.00 per rack) (feeds 4-5 people)
- Corn Muffins (\$1.50)
- Peach Cobbler: (\$60) FULL (30-35 people)/ (\$30) HALF (15-17 people)

Catering Checklist

- Apple Crisps: (\$60) FULL (30-35 people)/ (\$30) HALF (15-17 people)

Beverages (12 oz/ person) (\$1.50)

- Pepsi
- Diet Pepsi
- Mt. Dew
- Diet Mt. Dew
- Orange Soda
- Sierra Mist
- Lemonade
- Raspberry Iced Tea

___ Napkins

___ Silverware

___ Dinner Plates

___ Dessert Plates

___ Wet Naps

___ Salt/ Pepper Packets

___ Serving Utensils

___ **BBQ Sauces** (2 oz/ person):

- Sweet BBQ Glaze
- Smokey BBQ Sauce
- Sassy Mustard
- Flaming Pig
- Jen's Sweet Inferno
- Spicy Root Beer

___ **Condiments:**

- Ketchup
- Mustard