

Sawbucks BBQ Catering

Try a burger bar!

With hamburgers & an array of your favorite toppings!

Meats

One sauce is included with all meats. Extra sauces/condiments can be ordered by the jar.

- Baby back Ribs
- Pulled BBQ chicken
- Pulled Pork
- Polish Sausage
- Chicken breast
- Beef brisket
- Pulled beef
- Pork Loin
- Tenderloin tips
- Wisconsin brats
- Rotisserie chicken
- Breaded chicken wings
- Hamburgers
- Jumbo rotisserie wings

BBQ Sauces

Memphis Sweet, South Carolina Mustard, Alabama White, and North Carolina Spicy Vinegar

Extras

- Sour Cream
- Jalapeno
- Butter
- Honey Packets
- Banana Peppers
- Cinnamon Butter
- Potato Rolls
- Ciabatta Rolls
- Kaiser Rolls
- Hamburger Buns
- Brat Buns
- Ketchup
- Brown Mustard
- Yellow Mustard
- Horseradish Sauce
- Plastic Sliverwear
- Plates
- Napkins
- Wet Wipes

Sides

Available by the pound, pan, or batch.

Vegetables are fresh and never from a can.

- Hash brown casserole
- Garlic Buttered bakers
- Potato salad
- Brisket baked beans
- Hash rounds
- Corn bread muffins
- Steamed broccoli
- Mac n cheese
- Baked potato wedges
- Corn on the cob
- Corn
- French fries
- Soup/ chili
- Green bean casserole
- Creamy cole slaw
- Vinegar cole slaw
- Green beans
- Mashed potatoes & gravy
- Baby reds & corn on the cob

Beverages

- Bottled water
- Lemonade
- Iced tea
- Soda
- Gatorade

DESSERTS

- Cookies
- Brownies
- Cupcakes
- Mini Pies
- Sheet Cake
- Bars (*Variety varies*)
- Dessert Cups
- Cobbler/Crumble

Details:

- ♦Pricing will vary depending on number of meats vs sides and # of guests
- ♦If you need to use our warming equipment there will be an additional deposit required, up front, but will be refunded upon final payment and return of all clean equipment with 24 hours of your event. If our equipment is not returned clean within 24 hours of your event your equipment the deposit will not be refunded.
- ♦Event must be scheduled no less than 2 weeks in advance. We recommend booking your event as far in advance as possible to avoid unavailable dates. Event bookings are accepted on a first come, first served basis.
- ♦Payment of 50% is due at time of estimate acceptance and remaining 50% due the day of the event, prior to the meal being served unless other payment arrangements have been made with Sawbucks BBQ.
- ♦Cancellations made without at least a 7 day notice will forfeit 50% of their down payment (only 50% of your down payment will be refunded).
- ♦We guarantee your guest count will be served. We make sure portions are “on the heavy side” but if you know your guests are heavy consumers we suggest you add to the number of guests you order for.
- ♦Changing the number of guests (+/-) is acceptable as long as we have at least a 7 day notice. You will need to sign a new contract with all updated information and pricing.
- ♦All prices are subject to change without notice unless an estimate has been accepted and a down payment has received.
- ♦Extra Charges: A 10% service charge will automatically be added for groups of 50 or more. A 5.5% sales tax will be added to ALL contracts.
- ♦Sawbucks BBQ is not responsible for food safety and/or quality after it leaves our supervision & care.
- ♦Payments Accepted: Cash, pre-approved checks, and credit cards. A 3% charge will be added to catering contracts totaling \$1000.00 (pre tax) or more if paid for with a credit card.
- ♦Catering estimates are not priced the same as our regular menu items and therefore, cannot be eaten in the dining room.
- ♦Additional catering details are listed on contract. If you would like to schedule an event please contact us to make the arrangements. Once an event has been scheduled we will send you an estimate and the catering contract.



Contact info

Restaurant

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