

BIGGIE'S

SLOW COOKED BBQ

CATERING

As a restaurant with a passion for traditional recipes and an appreciation for the comfort of food, our fire is fanned by friends and the importance of sharing a meal together.

Whatever your gathering, Biggie's BBQ offer a bespoke catering service that delivers all the mouth-watering, smoky flavours you've come to know and love.

So, whether it's for a business luncheon or a wedding ceremony, Biggies BBQ will bring great barbecue to your table.

And don't worry, we're also here to help by providing exceptional, friendly service by taking good care of everything to ensure your function or event is an experience you'll never forget.

We cater for:

- Family gatherings and celebrations
 - Wedding Receptions
 - Engagement Parties
 - Corporate Events
 - Conferences
 - Green Rooms

No matter how big or small, Biggies BBQ has you covered.



APPETIZERS

Start small with some of our Texas BBQ and Southern-inspired dishes.

Each appetizer is served on platters or in chafing dishes (warmers).

[Pricing available upon request].

SMOKEHOUSE SLIDERS

Choice of Brisket, Pulled Pork or Smoked Sausage
Includes Coleslaw & Biggie's BBQ sauce.

SOUTHERN FRIED CHICKEN SLIDERS

Biggie's classic Buttermilk Fried Chicken
served with Lime slaw and Mango aioli.

SURF & TURF SKEWERS

Tender pieces of Beef and marinated Prawn
skewers w Chipotle Bernaise.

BBQ LAMB SKEWERS

Tender char-grilled Lamb skewers with
Chimichurri sauce & assorted vegetables.

SMOKED SALMON SKEWERS

Served with a ginger and sesame glaze.

CHEESE SELECTION

With assortment of cheeses, fruits/pastes,
and crackers.

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PASSED HORS D'OEUVRES

Handmade and meant to be eaten by hand.
These items require additional staffing:

BACON-WRAPPED JALAPENOS

CRAB CAKES WITH REMOULADE

CHICKEN TOSTADAS WITH PEACH CHUTNEY

PULLED PORK BAO BUNS

FIG & GOAT CHEESE CROSTINI

SMALL PLATE STATIONS

Meant to be eaten standing up, these smaller portions encourage guests to mix and mingle while they munch.

Small Plate Stations are priced per person and, depending on the size of your party, may require additional staff to keep filled.

FIRE ROASTED POUSSIN

w Warm Roasted Veg Salad

SMOKED PORK BABY BACKS

w Whipped Sweet potatoes, topped with a Jalapeno salsa

BEEF TENDERLOIN SLIDERS

Mesquite-Smoked and spice-crusting Beef Tenderloin,
Roasted Garlic-Horseradish Cream.

OAK-SMOKED BEEF RIBS

Hand-Carved Beef Ribs, 3-Cheese Mac with Micro Herb Salad.

BRISKET OR PULLED PORK STREET TOSTADAS

Coriander-Lime Slaw, and Chipotle Crema.

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BBQ BUFFETS

Buffet packages are available for groups of 20 or more and include two sides. Additional sides and desserts may be added.

TWO-MEAT BUFFET

Brisket, Pork Ribs, Pulled Pork, Smoked Chicken, or Smoked Hot Link (Cheese & Jalapeno Sausage).

[Includes choice of 2 sides].

THREE-MEAT BUFFET

Brisket, Pork Ribs, Pulled Pork, Smoked Chicken, Cheese & Jalapeno Sausage.

[Includes choice of 2 sides].

FOUR-MEAT BUFFET

Brisket, Pork Ribs, Pulled Pork, Smoked Chicken, Cheese & Jalapeno Sausage, Jalapeño-Cheddar Beef Sausage.

[Includes choice of 2 sides].

PITMASTER DINNER

Custom menu combinations of your choice – for example:

STARTERS

Seared Scallops w House Bacon Jam on Crème Corn

- OR -

Roasted Asparagus and Tomato Confit w Haloumi.

MAINS

Select up to three Premium Smoked meats:

Smoked Duck Breast

Smoked Salmon

Smoked Turkey

Spice-crusting Beef Tenderloin

Smoked Beef Ribs

Smoked Lamb Cutlets

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TRADITIONAL BBQ

Brisket

12 Hour smoked Brisket w Biggie's house-made rub

Pork Ribs

4 Hour smoked Baby Backs covered in Biggie's house-made rib rub, cooked low & slow, coated with Biggie's special BBQ sauce

Pulled Pork

Biggie's smoky pulled pork, house-made rub cooked low & slow for at least 6 hours

Chicken

Smoked Hot Link (Sausage)

SIDES

Select two options:

Mixed Greens with Candied Pecans

House made Chilli beans

Coleslaw

Three-cheese Mac (GFO)

Green beans

Cornbread (GFO)

Whipped Sweet Potatoes

Mixed Green Salad

Black Beans and Lime Rice

Warm Roasted Vegetables salad

Potato salad.

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DESSERT

Select two:

TRIPLE CHOCOLATE BROWNIE

Chocolate chip brownie topped with hot chocolate fudge sauce and served with Chantilly cream.

PERSIAN PAVLOVAS (GF)

Light as air house made pavlovas served with Rosewater whipped cream, Turkish delight, and seasonal berries.

SEASONAL COBBLER (GFO)

Vanilla roasted seasonal fruits with a cinnamon and almond crumble topping served w vanilla bean crème anglaise.

TEX-MEX SELECTION

Two courses:

STARTER

Trio of Dips with house-made Tostadas, Tomato Salsa, Fresh Guacamole, Roasted Pineapple & Jalapeno Salsa.

MAIN

Grilled Beef or Chicken Spicy Fajitas (GFO)
Roasted Onions & Peppers served w Tortillas,
sour cream & grated cheese

- OR -

Tex-Mex Enchiladas (GFO).
House made Enchiladas stuffed w cheese and
choice of Smoked Brisket,
Pulled Pork, or Shredded Chicken.

SOUTHERN FRIED CHICKEN BUFFET

Biggies classic Buttermilk Fried Chicken with a cult following.
Delicious chicken pieces, fried to a golden brown.
[Includes a choice of two sides].

Additional sides and desserts may be added à la carte.

For pricing or to arrange your catering, please contact
Email: biggies@biggiesbbq.com.au Phone: 02 6238 3143

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