

SAMPLE MENUS

Full catering meals come with plates, silverware, napkins, sauce and buns

Economy Package

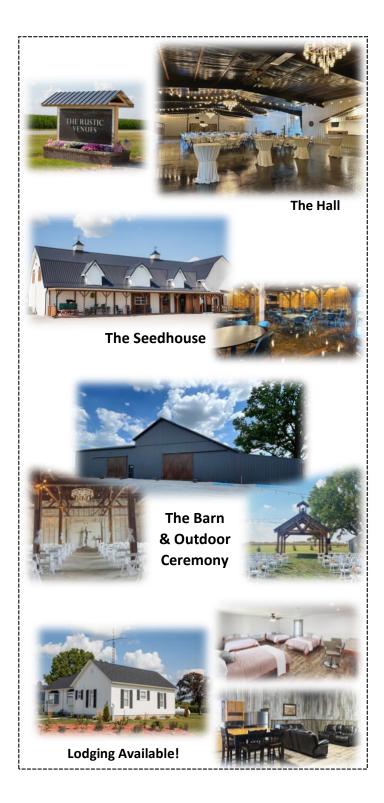
Pulled Pork	\$12.00
Cole Slaw	\$2.00
Cheesy Ranch Taters	\$2.00
Green Beans	\$2.00
Subtotal	\$18.00
Tax	\$1.31
Gratuity	\$2.90
Total	\$22.21

Best Seller - Bronze Package

Pulled Pork & Beef Brisket	\$14.00
Cole Slaw	\$2.00
Cheesy Ranch Taters	\$2.00
Green Beans	\$2.00
Subtotal	\$20.00
Тах	\$1.45
Gratuity	\$3.22
Total	\$24.67

Silver Package

Silver Fackage	
Pulled Pork, Beef Brisket, &	\$16.00
Pulled Chicken	
Cole Slaw	\$2.00
Cheesy Ranch Taters	\$2.00
Green Beans	\$2.00
Subtotal	\$22.00
Tax	\$1.60
Gratuity	\$3.54
Total	\$27.14



Catering Menu for 2025



Owner: Albert Hammann Phone: (217) 741-8240

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The Rustic Venues by Fat Albert's BBQ

THE RUSTIC VENUES, LLC.



Wedding Venues & Events

Exclusively catered by Fat Albert's BBQ

Prices Subject to Change

All Prices subject to tax & auto gratuity

Complete Catering

All You Can Eat Buffet

Includes disposable plates, utensils, napkins, silverware, condiments, and to-go containers

300 plates will deliver off-site Less than 300 plates pickup only or make arrangements with a delivery charge applied.

We will need 3 tables for service or 24 foot.

Pick one meat (Price as shown below) 2 Meat Option (\$14.00)

includes Pulled Pork and your choice for additional meat

3 Meat Option (\$16.00)

includes Pulled Pork and Your choice of 2 additional meats

Meat Options (per plate)

Pulled Pork	\$12.00
Smoked Ham	\$12.00
Smoked Polish Sausage	\$12.00
Bacon Wrapped Pork Loin	\$16.00
Grilled Butterfly Pork Chops	\$14.00
Sliced Pork Loin (w/ gravy)	\$14.00
Beef Brisket	\$14.00
Italian Beef	\$14.00
Beef Roast (sliced)	\$14.00
Mostaccioli w/ meat sauce &	\$16.00
Breadsticks	
Spaghetti w/ meat sauce &	\$16.00
Breadsticks	
Lasagna & breadsticks	\$16.00
Pulled Chicken	\$12.00
Fried Chicken	\$14.00
Baked Chicken Breast	\$14.00
Marry Me Chicken	\$14.00

Up Grade Meats

Ribeye Steaks (10 oz.) Market Price
Prime Rib (12 oz.) with Au Jus Market Price
and Horseradish Sauce

SIDES

\$2.00 PER PLATE

- Cheesy Ranch Taters
- Green Beans
- Cole Slaw
- Baked Beans
- Glazed Carrots
- California Blend (roasted or cheesed)
- Sweet Corn
- Roasted Red Taters
- Mashed Taters & Gravy
- Pasta Salad
- Caesar Salad
- Garden Lettuce Salad
- Wild Rice
- Rice Pilaf
- Mexican Rice



\$3.00 PER PLATE

- Loaded baked potato casserole
- Baked taters
- Macaroni & Cheese
- Potato Salad
- Broccoli and Cauliflower Salad
- Garlic Tortellini
- Mostaccioli w/ meat sauce



Apple Sauce

- Pineapple Upside Down Cake
- Banana Split Cake
- Hot Bread Pudding (served with whiskey sauce)
- Cookies
- Dump cake: Choice of cherry, apple, or peach
- Ice cream cups

Drinks

\$3.00 or Pay-by-the-cup

Unlimited soda, coffee

Appetizers

Trays feeds 50 people

Salami, Ham & Cheese Tray	\$145.00
Cheese & Cracker Tray	\$145.00
Vegetable Tray	\$110.00
Fruit Tray	\$145.00
Wraps Tray	\$145.00

Taco Bar

Comes with hard and soft shells, chips, salsa, lettuce, shredded cheese, refried beans, queso cheese sauce, plates and silverware

1 Meat Option	\$14.00/plate
Hamburger	

2 Meat Option	\$15.00/plate
Hamburger & Pulled	

Chicken or Pork

3 Meat Option \$16.00/plate

Hamburger, Pulled Chicken, & Pulled Pork

Horseshoe Bar (Only available for Rehearsal Dinner)

Choose from hamburger, chicken strips, or ham. Comes with toast, french fries, and choice of cheese sauce (yellow or white).

1 Meat Option	\$14.00/plate
2 Meat Option	\$15.00/plate
3 Meat Option	\$16.00/plate

2 Cheese Option Add \$2.00/plate

