



SAMPLE MENUS

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

Economy Package

Pulled Pork	\$12.00
Cole Slaw	\$3.00
Cheesy Ranch Taters	\$3.00
Green Beans	\$3.00
Subtotal	\$21.00
Tax	\$1.52
Gratuity	\$3.38
Total	\$25.90

Best Seller – Bronze Package

Pulled Pork & Beef Brisket	\$14.00
Cole Slaw	\$3.00
Cheesy Ranch Taters	\$3.00
Green Beans	\$3.00
Subtotal	\$23.00
Tax	\$1.67
Gratuity	\$3.70
Total	\$28.37

Silver Package

Pulled Pork, Beef Brisket, & Beef Ribs	\$16.00
Pulled Chicken	
Cole Slaw	\$3.00
Cheesy Ranch Taters	\$3.00
Green Beans	\$3.00
Subtotal	\$25.00
Tax	\$1.81
Gratuity	\$4.02
Total	\$30.83

The Hall

The Seedhouse

The Barn & Outdoor Ceremony

Lodging Available!

Catering Menu for 2026



Owner: Albert Hammann
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Manager: Bryce Hammann
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Inquiries & Ordering: Rebecca Hammann
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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 or Pulled Chicken and your choice for additional meat

3 Meat Option (\$16.00)

includes Pulled Pork or Pulled Chicken and your choice of 2 additional meats

Meat Options (per plate)

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

Up Grade Meats

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

Sides

\$3.00 PER PLATE

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



\$4.00 PER PLATE

- Loaded baked potato casserole
- Baked taters
- Macaroni & Cheese
- Potato Salad
- Broccoli and Cauliflower Salad
- Garlic Tortellini

Desserts

\$5.00 per plate

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

Drinks

\$3.00 per person

Unlimited soda fountain & 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 \$19.00/plate
Hamburger

2 Meat Option \$20.00/plate
Hamburger & Pulled Chicken or Pork

3 Meat Option \$21.00/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 \$19.00/plate

2 Meat Option \$20.00/plate

3 Meat Option \$21.00/plate

2 Cheese Option Add \$2.00/plate