

Our BBQ Vending, Trailer, & Other Event Services

Food Truck Based Catering/Vending at Fairs, Festivals, Concerts, Varied and Themed Menus, Tailgate parties - Onsite Cooking/Grilling, Breakroom Vending, and equipment rental.

Hog Roast - Cooked on Site

By Quotation Only, minimum 100 guests

Ribeye Steaks / Smoked Chops - Cooked on Site

By Quotation Only, minimum 20 guests

“Food Truck” Caterings

By Quotation Only



Note: All Items marked Gluten Free or Vegetarian are prepared in a kitchen that uses wheat and/or meat items and products. We are unable to guarantee that we are 100% gluten free of vegetarian. We are diligent to ensure that cross contamination does not occur.

Check us out & “like us” on Facebook for announcements and specials.

Call our catering specialists at 641-469-3331 for you event needs. Weddings, Graduations, Company Parties, Meetings, Rehearsal Dinners, Family Reunions, Holiday Meals, or any other special event. We also offer custom menus for every theme. We are capable of serving catering events as large as 1000 people or for just a few. Don't forget the vegetarians! While we are primarily a business that supplies meat, we are also very good for vegetarians. Many of our sides are vegetarian friendly or have vegetarian versions. We also have a good selection for vegetarian entrées available. We love special requests! We have a trained Chef and amazing cooks on staff to help create that perfect dish or recreate your family favorites.



Sweet'n Saucy Catering

117 North Court
Fairfield, IA 52556
641-469-3331

Catering Menu

Owned & Operated By Tony & Norma Baker

While we specialize in BBQ, we can do much more!!!

Pricing subject to change without notice. Unsigned Catering Quotes are valid for 60 days after issue.

Appetizers (Per Person, 3 pcs per person unless otherwise indicated)

- Corn Fritters (2 Pcs per) - \$1.25
- Smoked Meatballs - \$2.25
- Smoked Wings (2 Pcs Per) - \$2.25
- Smokies in BBQ sauce - \$1.75
- Bacon Wrapped Smokies - \$2.75
- Mini Crab Cakes - \$2.75
- Bacon/Onion Marmalade w/Brie on Bruschetta - \$2.50
- Bacon/Onion Marmalade on Bruschetta - \$2.25
- BBQ Bruschetta - \$2.25
- Tomato Garlic Parmesan Bruschetta - \$1.75
- Pork or Chicken Quesadillas - \$2.25
- Bacon Deviled Eggs (2- 1/2 eggs per) - \$2.00
- Ham Wrapped Asparagus (2 pcs per) - \$2.50 (Seasonal)



Appetizer Trays (Serves approx 40)

- Queso w/ Tortilla Chips - \$35
- Salsa w/ Tortilla Chips - \$25
- Guacamole w/ Tortilla Chips - \$35
- Black Bean Dip w/ Tortilla Chips - \$35
- Hummus w/ Pita Chips - \$35
- Spinach Arti. Dip w/ Tortilla Chips - \$50
- Chicken Queso Dip w/ Tortilla Chips - \$50
- Buffalo Chicken Dip w/ Tortilla Chips - \$50
- Veggies w/ Ranch Dressing - \$45
- Fruit Tray - \$65
- Deli Meat/Cheese/Cocktail Buns - \$85
- Shrimp or Crab Dip w/ Crostini - \$70
- Crab Rangoon Dip w/ Wonton Chips - \$70
- Turkey Rollups - \$50
- Pickle & Ham Rollups - \$50
- Charcuterie Trays - Starting at \$30
- Cheese Boards - Starting at \$30



Every event and group is different. Our Catering specialists can assist with menu selection and quantities for your event

Bakery Items

- Buns - 4.5" Large - \$6 per Dozen, 4" Small \$5 per Dozen
- Other bun & bread options available
- Homemade Cookies and Corn Muffins - \$8 per doz.
- Cobblers & Crisps - Apple, Blackberry, Mixed Berry, Peach, Cherry
- Small Alum - Approx 20 servings - \$50
- Med Alum - Approx 40 servings - \$90
- Lg Alum - Approx 60 servings - \$135
- Cakes, Brownies
- Small Alum - 12 to 16 servings - \$30
- Med Alum - 24 to 32 servings - \$55
- Homemade rolls - \$6 per dozen
- Specialty 2 Layer Cakes - Prices vary



Smoked Meats

A la carte or as an addition (all prices are subject to change)

- Sliced Brisket - \$16.50/lb
- Pulled Pork - \$11.00/lb
- Smoked Sliced Turkey - \$16.50/lb
- Pulled Chicken - \$11.00/lb
- Burnt Ends - \$19.00/lb
- Smoked Sliced Pork Loin - \$11.00/lb
- Smoked Meatloaf - 1/2 Pan/Full Pan - \$55/\$100
- Baby Back Ribs - \$20 per rack
- Double Smoked Ham - \$11.00/lb
- Jumbo Smoked Wings - \$16/Dozen
- Whole Doubled Smoked Hams - \$40.00 ea
- Whole Smoked Turkey - \$50.00 ea
- Smoked Salmon (GF) - Market Pricing
- Smoked Shrimp (GF) - \$17.00/lb
- Smoked Prime Rib (GF) - Market Pricing
- Smoked Rack of Pork (GF) - Market Pricing



A \$10 Carving fee applies if the service is desired.
Plan on 1/4 to 1/3 lb of total meat person depending on your group.

Sides by the Pan

Basic Sides - \$15 1/4, \$25 Small, \$45 Medium, \$65 Large

Premium Sides - \$20 1/4, \$35 Small, \$65 Medium, \$85 Large

(As a side - pans serve: 1/4 - 10 to 12, Small - 20 to 25, Medium - 35 to 40, and Large - 50 to 60.) see descriptions on our Big Buffet Page.

Salad Bar - \$9.00 per person

Lettuce (Choose 1)

Spring Greens
Chopped Romaine
Chopped Iceberg

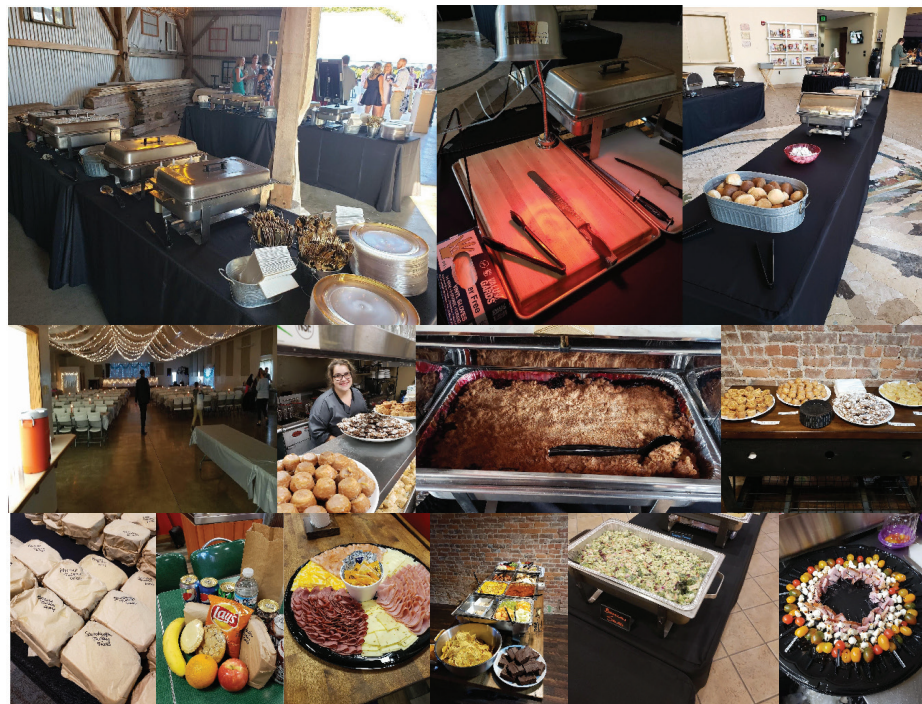
(Shredded Carrot,
Sliced Cukes,
Sliced Tomatoes,
Chopped Green
Peppers and
Croutons included)

Toppings (Choose 6)

Chopped Crispy Bacon
Broccoli Florets
Sunflower Seeds
Cottage Cheese
Spinach
Shredded Cheese
Chopped Ham
Chopped Grilled Chicken
Chopped Hard Boiled Eggs
Chopped Cauliflower

Dressings (Choose 3)

Homemade Ranch
French
Blue Cheese
Italian
Caesar
Honey Mustard



Big Buffet

Per person - Min 20 guests. Include bread choice, tableware, & sauces.

1 Choice from Entrée1 & 2 Basic Sides - \$9

2 Choices from Entrée1 & 2 Basic Sides - \$10

1 Choice from Entrée2 & 2 Basic Sides - \$11

1 Choice from Entrée1, 1 from Entrée2, & 3 basic Sides - \$13

Add meats - +\$1 - Entrée1, +\$2 - Entrée2

Add sides+ \$1 - Basic, +\$1.50 - Premium



Entrée1 List

Pulled Pork (GF)
Pulled Chicken (GF)
Sliced Pork Loin (GF)
Smoked Ham (GF)
Black Bean Burgers (V)
Smoked Chicken Alfredo
Mushroom Alfredo (V)
Herb Chicken Breast (GF)
Meatloaf
Smoked Chicken Pieces (GF)

Entrée2 List

Sliced Brisket (GF)
Sliced Turkey Breast (GF)
Burnt Ends (+\$1.00 per person)(GF)
Stuffed Pork Loin
Stuffed Chicken Breast
Pork Belly (GF)
Corned Beef Brisket (GF)
Smoked Pork Chop (GF)
Roast Beef with Red Wine Sauce (GF)
Smoked Quinoa "Sloppy Joes"

Basic Sides

Calico Baked Beans (V, GF)
Cowboy Beans (V, GF)
Mac & Cheese (V)
Italian Pasta Salad (V)
Creamy Mac Salad (V)
Cole Slaw (V, GF)
Potato Salad (V, GF)
Cheezy Taters
Green Beans with Bacon
Roasted Red Potatoes (V, GF)
Mashed Potatoes & Gravy
Spring Greens Salad w/ Dressing (V, GF)
Buttered Corn - Optional Peppers (V, GF)
New Potatoes & Green Beans w/Bacon (GF)
Baked Potato w/ butter & sour cream (V, GF)

Premium Sides

Bacon Mac & Cheese (Other meats avail.)
Calico Beans with Meat (Bacon, Ground
Beef, or Chopped Pulled Pork (GF)
Fresh Fruit Salad (V, GF)
Sweet Potato Salad (V, GF)
German Potato Salad (GF)
Roasted Winter Veggies (V, GF)
Asparagus (V, GF) - Seasonal
Loaded Baked Potato (GF)
6 Cheese Italian Cheezy Potatoes (GF)



Feeding a vegetarian? Add black bean burgers to any package for \$3 each. Many of our sides are vegetarian friendly or have vegetarian versions
Deluxe tableware - +\$2.00/person - Bamboo or Compostable Tableware - +\$2.50/person
Assumes approximately 1.5 sandwiches and 2-3 servings of sides per guest

Taco Bar - \$9.00 per person

<u>Meat (Choose 1)</u>	<u>Beans (Choose 1)</u>	<u>Starch (Choose 1)</u>
Ground Beef	Refried Beans	Spanish Rice
Ground Chicken	Black Beans	Chili Lime Rice
Pork Carnitas	Cowboy Beans	Chips & Salsa

Includes hard or soft shell tortillas (2 per person), shredded cheese, lettuce, pico de gallo or salsa, tomato, chopped onions, jalapenos, starch choice, & cookies for dessert. Add guacamole or queso for \$1.00 per person.

Big Taco Bar - \$12, 3 Tortillas per person, 2 meats, spanish or chili lime rice, and tortilla chips with salsa.

Grad/Reception Packages with Slider Buns

Pulled Pork or Chicken w/ 2 sides - \$7.50 per person

Pulled Pork & Chicken w/ 2 sides - \$8.50 per person

Appropriate for graduations, funerals, and other receptions.

Picnic Package - \$10 per person

Burgers/Brats/Dogs & More, 2 Sandwiches per person, basic side, & chips (Additional Charge if cooked onsite.)

Ask about customizing your package and vegetarian options.

Sandwiches & Sack Lunches

Sandwich - \$5.00 per person - Choose - Bread, Filling, & Cheese

Basic Sack Lunch - \$7.50 per person - Choose - Sandwich, 1 Side, & Drink

<u>Bread</u>	<u>Fillings</u>	<u>Cheese</u>	<u>Sides & Drinks</u>
Croissant	Chicken Bacon Ranch	Cheddar	Potato Salad
Sourdough	Smoked Chicken Salad	Co-Jack	Coleslaw
Tortilla Wrap	Deli Meat (turkey, ham, or roast beef)	Swiss	Mac Salad
Marble Rye	Buffalo Chicken	Pepper Jack	It. Pasta Salad
Brioche	Vegetarian	Provolone	Fresh Fruit
	Chicken Caesar	Shred Ched.	Bag of Chips
		American	Spring Water
			Canned Soda

Note: Chicken in the above fillings is our smoked pulled chicken, other options are available. Add another side or a drink for \$1.50 per person. Add a Cookie or Brownie for \$1 per person

Breakfast Buffet - \$10.00 per person

<u>Main Dish (Choose 2)</u>	<u>Breakfast Meats (Choose 2)</u>
Egg Casserole (Choose Meat)	Bacon (2 per person)
Biscuits & Gravy	Ham (2 per person)
French Toast Back	Sausage (2 patties or 3 links)
Scrambled Eggs	
Vegetarian Egg Casserole (W/Mushrooms, Onions Peppers, etc)	

Additions (Choose 2)

Muffins	Bagels w/Crm Cheese	Toast (White or Wheat)
Fresh Fruit	Yogurt	Hashbrowns
Cheezy Taters	Oatmeal	Biscuits

Also available

Breakfast Sandwiches & Wraps Yogurt or Oatmeal Bar

Homemade Cinnamon Rolls Other breakfast options are available

Pasta Bar - \$9.50 per person

<u>Pasta (Choose 1)</u>	<u>Sauce (Choose 2)</u>	<u>Meat Option (Choose 1)</u>
Penne	Marinara (V, GF)	Meatballs
Cavatappi	Parma Rosa (V, GF)	Grilled Chicken
Fettuccine	Alfredo (V, GF)	Ground Beef (in sauce)
Spaghetti	Cheese (V)	Ground Turkey (in sauce)
	Spinach Artichoke (V, GF)	

Meatballs or grilled chicken breast served separately from the sauces, garden salad with dressings, breadsticks or garlic bread, & cookies for dessert. Add 2nd meat option for \$1.50 per person.

Baked Potato Bar - \$6.00 per person

Includes 10 oz baked potatoes, shredded cheese, butter, chopped crispy bacon, sour cream, salsa, chopped broccoli, chopped green onions, and garden salad with dressings.

Add chopped double smoked ham or chili for \$2.00 per person

Add both for \$3.00 per person

