

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.

"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 or vegetarian. We are diligent to ensure that crosscontamination does not occur.

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

Call our catering specialists at 641-469-3331 for your event needs. Weddings, Graduations, Company Parties, Meetings, Rehearsal Dinners, Family Reunions, Holiday Meals, or any other special event. We also offer custom menus for any theme. We can serve 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 at vegetarian cooking. Many of our sides are vegetarian friendly, have vegetarian versions, and we also have a good selection for vegetarian entrées available.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Sweet'n Saucy Catering

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



2022 Catering Menu

Owned & Operated by Tony & Norma Baker

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

Pricing subject to change without notice.

Quoted prices supersede any information in this menu.

Catering Quotes are valid for 45 days after issue.

Please note that Credit Card Payments are subject to a 4% charge to cover processing costs.

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

Corn Fritters (2 Pcs per person) - \$2

Smoked Meatballs - \$2.50

Smokies in BBQ sauce - \$2

Bacon Wrapped Smokies - \$3

Bacon/Onion Jam w/Brie on Bruschetta - \$2.50

Bacon/Onion Jam on Bruschetta - \$2.25

BBQ Bruschetta - \$2.50

Tomato Garlic Parmesan Bruschetta - \$1.75

Pork or Chicken Quesadillas - \$2.50

Bacon Jalapeno Deviled Eggs (3- 1/2 eggs per person) - \$2

Appetizer Trays (Serves aprox 40)

Queso w/ Tortilla Chips - \$35

Salsa w/ Tortilla Chips - \$30

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

Veggie Tray w/ Ranch Dressing - \$50

Fruit Tray - \$70

Deli Meat/Cheese/Slider Buns – \$90

Shrimp or Crab Dip w/ Crostini - \$70

Crab Rangoon Dip w/ Chips - \$70

Turkey Rollups - \$60

Pickle & Ham Rollups - \$60

Charcuterie & Cheese Boards – Start @ \$5 per person



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

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.

Bakery/Dessert Items

Homemade Cookies and Corn Muffins - \$10 per doz.

Cobblers & Crisps - Apple, Blackberry, Mixed Berry, Peach, Cherry

Small Alum - aprox 20 servings – \$55

Med Alum - aprox 40 servings - \$100

Lg Alum - aprox 60 servings - \$145

Cakes, Brownies

Small Alum - 12 to 16 servings - \$30

Med Alum - 24 to 32 servings - \$55

Homemade rolls - \$10 per dozen

Specialty 2 Layer Cakes - Prices vary

Many other options available

Sides by the Pan

Basic Sides - ¼ Pan - \$15, Small - \$25, Medium - \$45, Large - \$65

Premium Sides - ¼ - \$20, Small - \$35, Medium - \$65, Large - \$85

(Pans serve: 1/4 – 8 to 10, Small - 25, Medium - 45, and Large - 60.)

See descriptions/options on our BBQ Buffet Page.

Salad Bar - \$10.00 per person

Lettuce - (Choose 1) – Spring Greens, Chopped Romaine, or Chopped Iceberg. (Shredded Carrot, Sliced Cucumbers, Sliced Tomatoes, and Croutons included)

Toppings - (Choose 6) - Broccoli Florets, Sunflower Seeds, Cottage Cheese, Spinach, Chopped Green Peppers, or Chopped Cauliflower.

Proteins - (Choose 2) - Chopped Crispy Bacon, Chopped Grilled Chicken, or Chopped Hard Boiled Eggs, Shredded Cheese, or Chopped Ham

Dressings (Choose 3) – Homemade Ranch, French, Blue Cheese, Italian, Caesar, Honey Mustard, or Balsamic Vinaigrette.



Smoked Meats

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

Sliced Brisket - \$22 / lb.

Pulled Pork - \$12.50 / lb.

Smoked Sliced Turkey - \$17 / lb.

Pulled Chicken - \$12.50 / lb.

Burnt Ends - \$22 / lb.

Smoked Sliced Pork Loin - \$12.50 / lb.

Smoked Meatloaf -1/2 Pan/Full Pan - \$55/\$100

Baby Back Ribs – Market Pricing

Double Smoked Ham - \$12.50 / lb.

Jumbo Smoked Wings - Market Pricing

Doubled Smoked Hams - Market Pricing

Whole Smoked Turkey - Market Pricing

Smoked Salmon (GF) - Market Pricing

Smoked Shrimp (GF) - Market Pricing

Smoked Prime Rib (GF) - Market Pricing

A \$10 Carving fee applies if the service is desired.

Plan on 1/4 to 1/2 lbs. of total meat person depending on your group.

Grad/Reception Packages with Slider Buns

Pulled Pork or Chicken w/ 2 sides - \$8 per person

Pulled Pork & Chicken w/ 2 sides - \$9 per person

Appropriate for graduations, funerals, and other receptions.

Designed for snacking/grazing. This is NOT a full meal.

Sandwiches & Sack Lunches

Sandwich - \$7 per person - Choose - Bread, Filling, & Cheese

Basic Sack Lunch - \$9 per person - Choose - Sandwich, 1 Side, & Drink

Bread – Croissant, Sourdough, Tortilla Wrap, Marble Rye, or Brioche

Fillings - Chicken Bacon Ranch, Smoked Chicken Salad, Deli Meat (turkey, ham, or etc.), Buffalo Chicken, or Chicken Caesar

Cheese - Cheddar Co-Jack, Swiss Pepper Jack, Provolone or American

Sides & Drinks – Potato Salad, Coleslaw, Mac Salad, It. Pasta Salad, Fresh Fruit, Bag of Chips, Spring Water, Homemade Cookie, or 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

Taco Bar - \$10 per person

Meat (Choose 1) – Ground Beef, Pulled Chicken, or Pulled Pork

Beans (Choose 1) - Refried Beans, Black Beans, or Cowboy Beans

Starch (Choose 1) – Spanish Rice, Chili Lime Rice, or Chips & Salsa

Tortillas (Choose) – Hard or Soft Shells (2 per person)

Includes - shredded cheese, lettuce, pico de gallo or salsa, chopped tomatoes, chopped onions, & jalapenos

Add guacamole or queso for \$1 per person.

Big Taco Bar - \$13 - 3 Tortillas per person, 2 meats, Spanish or chili lime rice, and tortilla chips with salsa.

Breakfast Buffet - \$10 per person

Main Dish (Choose 2) - Biscuit & Sausage Gravy, French Toast, Scrambled

Eggs, Egg Casserole (Bacon, Ham, or Sausage) (Mushrooms, Onions, & Peppers), Vegetarian Egg Casserole, or French Toast Bread Pudding.

Breakfast Meats (Choose 2) - Bacon (2 per person), Ham (3 oz. per person), or Sausage (2 patties or 3 links)

Additions (Choose 2) - Bagels w/Cream Cheese, Yogurt, Hashbrowns, Toast (White or Wheat), Cheezy Taters, or Biscuits

Also available - Breakfast Sandwiches & Wraps, Yogurt or Oatmeal Bar, Homemade Cinnamon Rolls, and other breakfast options are available

Baked Potato Bar - \$8 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 per person

Add both for \$3 per person.

Add homemade Cookies or Brownies to any package

BBQ Buffet (Big Buffet 30% more food)

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

1 Choice from Entrée1 & 2 Basic Sides - \$10 (\$12)

2 Choices from Entrée1 & 2 Basic Sides - \$11 (\$13.50)

1 Choice from Entrée2 & 2 Basic Sides - \$12 (\$14.50)

1 Choice from Entrée1, 1 from Entrée2, & 3 basic Sides - \$15 (\$18)

Entrée1 List

Pulled Pork (GF)

Pulled Chicken (GF)

Smoked Sliced Pork Loin (GF)

Smoked Ham (GF)

Vegetarian Burgers (V)

Smoked Chicken Alfredo Pasta

Mushroom Alfredo Pasta (V)



Entrée2 List

Sliced Brisket (GF)

Sliced Turkey Breast (GF)

Burnt Ends (+\$1.00 per person) (GF)

Herb Chicken Breast (GF)

Meatloaf

Smoked Chicken Pieces (GF)

Smoked Pork Chop (GF)

Roast Beef with Red Wine Sauce (GF)

Smoked Quinoa "Sloppy Joes" (V, GF)

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 (GF)

Roasted Red Potatoes (V, GF)

Mashed Potatoes & Gravy

Spring Greens Salad w/ Dressing (V, GF)

Sweet Corn - Optional Peppers (V, GF)

Green Beans w/Bacon & Potatoes (GF)



Premium Sides – (Add 50 ¢ per person to upgrade Basic to Premium)

Bacon Mac & Cheese (Other meats avail.) (GF)

Calico Beans with Bacon, Ground Beef, or Chopped Pulled Pork (GF)

Fresh Fruit Salad (V, GF)

Roasted Winter Veggies (V, GF)

Loaded Baked Potato (GF)

6 Cheese Italian Cheezy Potatoes (GF)

Baked Potato w/ butter & sour cream (V, GF)

Add more meats - +\$1.50 - Entrée1, +\$2.50 - Entrée2

Add more sides-+\$1.25 - Basic, +\$1.75 – Premium

Vegetarian? - Ask our catering specialist about vegetarian options.

Add Veggie Burgers to any package for \$3 each.

Deluxe tableware - +\$2/person

Bamboo or Compostable Tableware - +\$2.50/person

Assumes approximately 1.5 sandwiches and 2-3 servings of sides per guest

Guests with Big Appetites? Ask for the Big BBQ Buffet.

