

Our BBQ Vending, Trailer, & Other Event Services

Call one of 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.

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

"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. Please notify us of any other allergen issues when ordering.

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

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 of 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. 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.

Sweet'n Saucy BBQ & Catering 641-469-3331

www.sweetnsaucybbq.com, sweetnsaucybbq@gmail.com

Sweet'n Saucy Catering

117 North Court, Fairfield IA 52556

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2024 Catering Menu

Owned & Operated by Tony & Norma Baker
Chef Shannan 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.

Minimum of 20 guests

Individually packaged meals are available for smaller parties.

BBQ Buffet (Big Buffet 30% more food)

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

1 Choice from Entrée1 & 2 Basic Sides - \$12.50 (\$16)

2 Choices from Entrée1 & 2 Basic Sides - \$14.50 (\$18.50)

1 Choice from Entrée2 & 2 Basic Sides - \$15.00 (\$19)

1 Choice from Entrée1, 1 from Entrée2, & 3 basic Sides - \$17.50 (\$22.25)

Entrée1 List

Pulled Pork (GF)
Pulled Chicken (GF)
Saucy BBQ (GF) Pork &/or Chicken
Smoked Sliced Pork Loin (GF)
Double Smoked Ham (GF)
Vegetarian Burgers (V)
Smoked Chicken Alfredo Pasta
Mushroom Alfredo Pasta (V)
Meatloaf
Smoked Quinoa "Sloppy Joes" (V, GF)
Herb Chicken Breast (GF)
Smoked Sausage
Smoked Chicken Leg Quarters (GF)



Entrée2 List

Sliced Brisket (GF)
Burnt Ends (+\$1.50 per person) (GF)
Smoked Bone-In Pork Chop (GF)
Stuffed Boneless Pork Chop
Beef Braciolo
Sliced Turkey Breast (GF)
Pork & Bacon Roulade
Roast Beef with Red Wine Sauce (GF)
Stuffed Chicken Breast

Basic Sides

Calico Baked Beans (V, GF)
Chipotle Corn (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)
Buttered Sweet Corn - Optional Peppers (V, GF)
Green Beans w/Bacon & Potatoes (GF)
Baked Potato w/ butter & sour cream (V, GF)



SW Cowboy Beans (V, GF)

Premium Sides – (Add \$1.50 per person to upgrade Basic to Premium)

Bacon Mac & Cheese
Loaded Mashed Potatoes with Sour Cream/Cheese/Bacon/Green Onions
Calico Beans with Bacon, Ground Beef, or Chopped Pulled Pork (GF)
Fresh Fruit Salad (V, GF)
Roasted Winter Veggies (V, GF)
Twice Baked Potato (GF) with Sour Cream, Cheese, & Bacon
Italian Cheezy Potatoes (V, GF)
8 oz Baked Potato Bar with Bacon, Cheese, Sour Cream, Butter, Etc. (GF)

Add more meats - +\$2 - Entrée1, +\$3.50 - Entrée2.

Add more sides-+\$2 - Basic, +\$3.50 - Premium.

Bread Options

Buns
Corn Muffins
Biscuits
Dinner Rolls

Vegetarian or other Special Dietary Requirements – We can accommodate most common requests. Add Veggie Burgers to any package for \$4 each.

"Nice" Plastic, Bamboo, or Compostable Tableware - +\$2.50/person

Assumes approximately 1.33 sandwiches and 2-3 servings of sides per guest.
Guests with Big Appetites? Ask for the Big BBQ Buffet.

All meats are served with sauce on the side unless otherwise specified.

Other Meat Options – Market Pricing

Prime Rib
Salmon
Baby Back or Spare Pork Ribs
Smoked Shrimp
Pork Belly
Beef Ribs
Chicken Wings

Dessert Items

Cookies
Cobblers & Crisps
Brownies
Cake

Minimum of 20 guests

Individually packaged meals are available for smaller parties.

Appetizers and many other items available – See our full catering menu at www.sweetnsaucybbq.com/catering

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

- Corn Fritters (2 Pcs per person) - \$2.25
- Smoked Meatballs - \$2.75
- Smokies in BBQ sauce - \$2.50
- Bacon Wrapped Smokies - \$3.50
- Bacon/Onion Jam w/Brie on Bruschetta - \$2.75
- Bacon/Onion Jam on Bruschetta - \$2.50
- BBQ Bruschetta - \$2.75
- Tomato Garlic Parmesan Bruschetta - \$2
- Pork or Chicken Quesadillas (2 per) - \$3
- Bacon Jalapeno Deviled Eggs - (3 – Half Eggs) \$3
- Smoked Shrimp (21/25 Shrimp - 3 ea) - \$3.50



Appetizer Trays (Serves aprox 40)

- Queso w/ Tortilla Chips - \$30
- Salsa w/ Tortilla Chips - \$20
- Guacamole w/ Tortilla Chips - \$35
- Black Bean Dip w/ Tortilla Chips - \$30
- Hummus w/ Pita Chips - \$45
- 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 – \$100
- Shrimp or Crab Dip w/ Crostini - \$70
- Turkey Rollups - \$60
- Pickle & Ham Rollups - \$60
- Smoked Salmon Dip with Crackers - \$75



Tableware

- Basic – 6" foam plate, fork, & napkin
- Better – 9" foam plate, cutlery packer, & napkin
- Nice – Plastic, Bamboo, or Compostable.

Bakery/Dessert Items

Homemade Cookies and Corn Muffins - \$12 per doz.

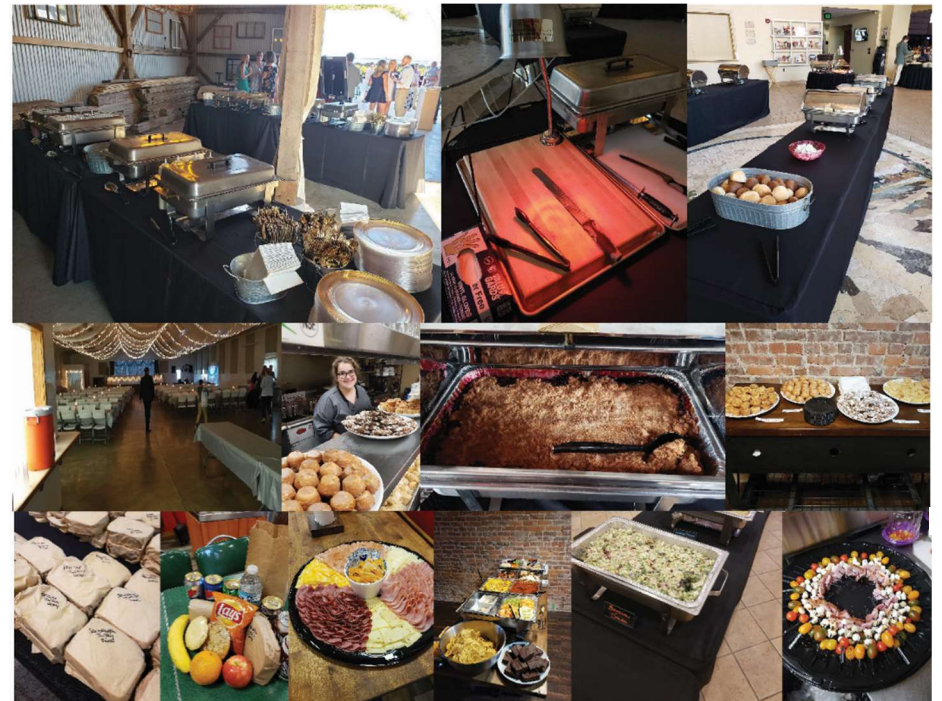
Cobblers & Crisps - Apple, Blackberry, Mixed Berry, Peach, Cherry

- Small Alum - aprox 20 servings – \$60
- Med Alum - aprox 40 servings - \$110
- Lg Alum - aprox 60 servings - \$160

Cakes, Brownies

- Small Alum - 12 to 16 servings - \$35
- Med Alum - 24 to 32 servings - \$60
- Homemade rolls - \$10 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 - \$22 / lb.

Pulled Pork - \$12.50 / lb.

Smoked Sliced Turkey - \$20 / lb.

Pulled Chicken - \$12.50 / lb.

Burnt Ends - \$24 / lb.

Smoked Sliced Pork Loin - \$12.50 / lb.

Smoked Meatloaf - 1/2 Pan/Full Pan - \$60/\$115

Full Racks of Ribs – \$25 / Rack

Double Smoked Ham - \$12.50 / lb.

Jumbo Smoked Wings - \$15 per Dozen – Price may vary

Smoked Salmon (GF) - Market Pricing

Smoked Shrimp 21/25 (GF) - \$25 / lb

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.

Sides by the Pan

Basic Sides - ¼ Pan - \$25, Small - \$40, Medium - \$65, Large - \$90

Premium Sides - ¼ - \$40, Small - \$60, Medium - \$100, Large - \$135

(Pans serve: 1/4 – 8 to 10, Small - 20, Medium - 40, and Large - 60.)

See descriptions/options on our BBQ Buffet Page.



Breakfast –

Breakfast Caterings are available upon request.

The Fine Print

A 4% charge is added to credit card orders to cover our processing costs.

An optional gratuity is added to every order, this is distributed to both the service & kitchen staff.

Payment Policy - A down payment of \$250 is required to hold the date. A 50% down payment is due 30 days prior to your event. The balance is due upon delivery & service. (Pre-Payment is appreciated so we don't interrupt your celebration.) Down Payments are not refundable.

Commercial/Government Customers are not required to place a down payment unless we request one due to the size of the order.

Past Due Payments –

Commercial/Government – Past Due after 10 Days – +2% per month

Non-Commercial – Past Due after 3 Days – +2% per month

Mileage - Base mileage is charged at \$1.50 per mile one way from Sweet'n Saucy to your location. Additional mileage charges may be added to cover our transportation costs depending on the services required.

Service Charges - We do not add charge service charges unless the event requires additional labor/service that not typically included in our normal service.

To Go Containers - If you'd like us to provide to go container to send leftovers home with your guests, please ask. They are available at 50 cents each for a large foam to go container.

Service Time – Please let us know when you are planning to eat so that we may appropriately plan our arrival/setup time. If you need us to arrive early to avoid part of your event, please let us know. A charge for the additional time may be required.

Workspace – For large events, (over 60 people) please reserve a room, caterer's kitchen, or other space for us to setup our work area to serve your event. Please minimize all additional traffic in this area.

IMPORTANT – If an item or service is not specifically detailed in our quote, please do not assume it will be included or provided. If in doubt, questions are welcomed.

Taco Bar - \$14 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 \$2 per person.

Big Taco Bar - \$17 - 3 Tortillas per person, 2 meats, Spanish or chili lime rice, and tortilla chips with salsa.

Baked Potato Bar -

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

Add chopped double smoked ham or chili for \$3 per person.

Add both for \$5 per person.

Lunch – 10 oz Baked Potato – \$10 per person

Dinner – 16 oz Baked Potato - \$13 per person

Grad/Reception Packages with Slider Buns

Pulled Pork or Chicken w/ 2 sides - \$10 per person.

Pulled Pork & Chicken w/ 2 sides - \$11 per person.

Appropriate for graduations, funerals, and other receptions.

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

Sandwiches & Sack Lunches –

Sandwich - \$9 per person - Choose - Bread, Filling, & Cheese

Sack Lunch - \$12 per person - Sandwich, 1 Side, & Drink

Exec Lunch - \$13 per person – Basic + Our Homemade Cookie or Fresh Fruit

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, Lt. Pasta Salad, Fresh Fruit, Bag of Chips, Spring Water, Homemade Cookie, or Canned Soda

(Please limit sandwich/bread/filling types to 2 per order of 30 meals)

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

