

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/Trailer Based 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

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2024 Breakfast 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.

Breakfast Buffet (Big Breakfast Buffet 30% more food)

Per person - Min 20 guests.

2 Choices from Entrée, 1 Meat, & 1 Side - \$10 (\$12.50)

2 Choices from Entrée, 2 Meats, & 2 Sides - \$14 (\$17.50)

Includes: Basic Disposable Plates, Napkins, Cutlery packets, & Serving utensils.

Entrée List

Egg Bake (Frittata) with
Ham & Cheese GF
Sausage & Cheese GF
Bacon & Cheese GF
Veggies & Cheese V, GF
Cheese V, GF
Combo - +\$1
French Toast Casserole
Add chopped bacon +\$1
Biscuits & Sausage (or Bacon) Gravy



Breakfast Meats – Add a meat \$2.50 per person.

Bacon (3 Slices Per Person) GF
Sausage (2 Patties per Person) GF
Ham (2 Slices Per Person) GF

Sides – Add a Side for \$2 per person.

Biscuits V	Hash Browns V, GF
Grits (Creamy or Cheezy) V, GF	Cheezy Potato Casserole
Assorted Donuts & Pastries V	Seasonal Fruit Salad +\$1 V, GF
Assorted Whole Fresh Fruits V, GF	Yogurt Cups with Fruit or Granola V
French Toast w/ Syrup V	Waffles w/Syrup V
White or Wheat Toast V	

Breakfast Sandwiches (Pre-Assembled)

Muffin Sandwich with Egg, Cheese, & Bacon, Ham, or Sausage - \$5
Biscuit Sandwich with Egg, Cheese, & Bacon, Ham, or Sausage - \$5
Big Breakfast Burrito – Egg, Cheese, Hash Browns, Onions, Peppers, & One Breakfast Meat - \$9

Other Available Items

Fresh Baked Cinnamon Rolls – \$16 per Dozen V
Coffee per Person - \$1.50 V, GF
Fruit Juice/Milk per Person - \$2.50 V, GF

All items are available a-la-carte. Other items may be available upon request.

Minimum of 20 guests

Individually packaged meals are available for smaller parties.

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.

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