

# Sweet'n Saucy Catering

117 North Court, Fairfield IA 52556

641-469-3331

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www.sweetnsaucybbq.com



## 2025 Catering Menu

Owned & Operated by Tony & Norma Baker

Chef Shannan Baker

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

Prices are 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 Entrée1 & 2 Basic Sides - \$12.50 (\$16)

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

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

1 Choice Entrée1, 1 Choice Entrée2, & 3 Basic Sides - \$18 (\$22.50)

### 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)

Mushroom Alfredo Pasta (V)

Smoked Chicken Alfredo Pasta

Smoked Chicken Leg Quarters (GF)

Smoked Sausage

Herb Chicken Breast (GF)

Meatloaf

Quinoa "Sloppy Joes" (V, GF)

### Entrée2 List

Sliced Brisket (GF)

Burnt Ends (+\$.50 per person) (GF)

Smoked Bone-In Pork Chop (GF)

Stuffed Boneless Pork Chop

Sliced Turkey Breast (GF)

Pork & Bacon Roulade

Roast Beef w/Red Wine Sauce (GF)

Stuffed Chicken Breast

### Other Meat Options – Market Pricing

Prime Rib

Salmon

Baby Back or Spare Pork Ribs

Smoked Shrimp

Pork Belly

Beef Ribs

Chicken Wings

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 – Upgrade Available 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.*

Buffet Carving Service Available, Additional Charges may Apply

**Minimum 20 Guests**

### **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)  
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	Biscuits
Corn Muffins	Dinner Rolls

### **Dessert Items**

Cookies	Brownies
Cobblers & Crisps	Cake



### **Taco Bar** - \$15 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, salsa, chopped tomatoes, chopped onions, & chopped jalapenos

Add guacamole or queso for \$3 per person.

**Big Taco Bar** - \$18 - 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 \$3.50 per person.

Add both for \$6 per person.

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

Dinner – 16 oz Baked Potato - \$14 per person

### **Sandwiches & Sack Lunches** –

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

Sack Lunch - \$13 per person - Sandwich, 1 Side, & Drink

Exec Lunch - \$14.50 per person – Basic + 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, It. Pasta Salad, Fresh Fruit, Bag of Chips, Spring Water, Homemade Cookie, or Canned Soda

\*\* Filling includes the cheese

(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 \$2 per person

**Minimum 20 Guests**

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**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 - \$1.75

Bacon Wrapped Smokies - \$3.50

Pork or Chicken Quesadillas (2 per) - \$3.00

Bacon Jalapeno Deviled Eggs - (3 - Half Eggs) - \$3.00

**Appetizer Trays**

(Reg Serves aprox 40/Small 20 people)

Veggie Tray w/ Ranch Dressing - \$50

Fruit Tray - \$70

Smoked Shrimp Cocktail – Market Price

Turkey Rollups – Reg \$65/Small \$35

Pickle/Ham Rollups – Reg \$65/Small \$35

½&½ Turkey /Ham & Pickle – Reg \$75/Small \$40



**Dips**

Tomato Garlic Parmesan Bruschetta with Crostini - \$80

Bacon/Onion Jam with Crostini - \$90

Queso w/ Tortilla Chips - \$35

Salsa w/ Tortilla Chips - \$30

Guacamole w/ Tortilla Chips - \$40

Black Bean Dip w/ Tortilla Chips - \$35

Hummus w/ Pita Chips - \$50

Spinach Arti. Dip w/ Tortilla Chips - \$60

Chicken Queso Dip w/ Tortilla Chips - \$60

Buffalo Chicken Dip w/ Tortilla Chips - \$60

Crab Rangoon Dip w/ Wonton Chips - \$75

Smoked Salmon Dip with Crackers – Market Price



Dippers may be changed if desired. (Extra Charges Depending on Selection)

**Grad/Reception** with Slider Buns

Deli Meat/Cheese/Slider Buns Tray - \$120 (20 slider sandwiches)

Appropriate for graduations, funerals, and other receptions.

**Minimum 20 Guests**

**Bakery/Dessert Items**

Homemade Cookies, Biscuits, Dinner Rolls, or Corn Muffins – \$15 per doz.

**Cobblers & Crisps - Apple, Blueberry, Peach, or Cherry**

Small Alum - aprox 20 servings – \$80

Med Alum - aprox 40 servings - \$150

**Cakes, Brownies**

Small Alum - 12 to 16 servings - \$35

Med Alum - 24 to 32 servings - \$60

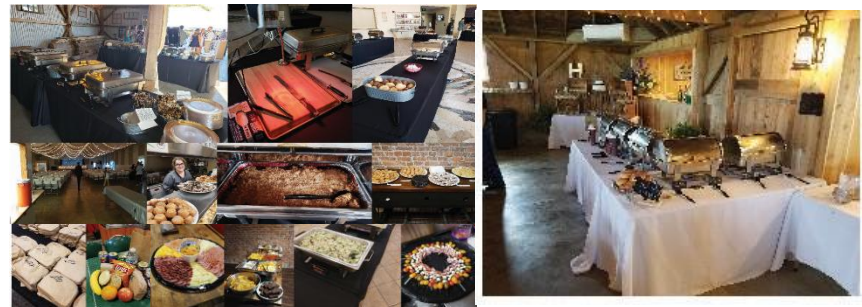
**Specialty 2 Layer Cakes** – Available by quotation.

**Tableware per Person** (If purchased separately)

Appetizer – 6” foam plate, fork, & napkin (\$.35)

Basic – 9” foam plate, cutlery packet, & napkin (\$.50)

Nice – Plastic, Bamboo, or Compostable. (Cost Varies)



**Breakfast** – See [www.sweetnsaucybbq.com/catering](http://www.sweetnsaucybbq.com/catering) for the breakfast menu.

**Minimum 20 Guests**



## 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 –

**Non-Commercial** - A down payment of \$250 for 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.

( ) not required to place a down payment of the order.

Due after 10 Days – +2% per month  
Due after 30 Days – +2% per month

.50 per mile one way from Sweet'n  
Service charges may be added to cover our services required.



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

Venue Charges are the customer's responsibility

**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 35 cents each for a large foam 3 compartment 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.

## 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 or 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.

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