

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

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