

# Bigfoot Catering BBQ Menu



ASHLEY A.  
SCOTTSDALE, AZ



BIGFOOT BBQ WENT ABOVE AND BEYOND TO HELP PLAN OUR WEDDING AND REHEARSAL DINNER. J AND HIS TEAM WORKED WITH OUR BUDGET AND PROVIDED US MULTIPLE OPTIONS ON HOW TO CATER TO OUR LARGE GROUP IN A SOMEWHAT REMOTE LOCATION. COMMUNICATION WAS CLEAR THE WHOLE WAY AND WE KNEW WE WERE IN GOOD HANDS. HIGHLY RECOMMEND THEM TO ANYONE LOOKING FOR A TASTY MEAL OR TO SERVICE THEIR WEDDING OR EVENT. 10/10 SERVICE AND QUALITY FOOD!



ELIZABETH B.  
PRESCOTT, AZ



BIGFOOT BBQ CATERED MY WEDDING. THEY WERE SO HELPFUL AND HONEST! I LOVED WORKING WITH ALL OF THE STAFF. THEY WERE SUPER FLEXIBLE AND UNDERSTANDING AT ALL OF THE CHANGES I MADE. EVERY TIME I CALLED THEY WERE REALLY ENTHUSIASTIC AND KIND. I WOULD DEFINITELY RECOMMEND USING THEM FOR ANY EVENT YOU ARE HAVING OR JUST EATING THERE BECAUSE THE FOOD IS DELICIOUS!

# Catering FAQS

## *about us*

### **HOW LONG HAVE YOU BEEN IN BUSINESS?**

We have been in business and catering since 2003!

### **HOW MANY EVENTS/WEDDINGS DO YOU CATER PER YEAR?**

Well over 100 per year (dozen of which are weddings, sometimes as many as 3 per day!)

### **HOW MANY GUESTS CAN YOU ACCOMMODATE?**

We have catered events of up to 1,000 guests.

### **DO YOU CATER MORE THAN A SINGLE EVENT PER DAY?**

Sometimes yes, we have done this successfully for many years and understand the capacity of our kitchen and our staff.

### **CAN YOU ACCOMMODATE SPECIAL REQUESTS SUCH AS GLUTEN-FREE, KOSHER, VEGETARIAN AND CHILDREN'S MEALS?**

Yes, we can!

### **DO YOU HAVE OTHER AND/OR CUSTOM MENUS AVAILABLE?**

Yes we do, just let us know what you are looking for!

## *service*

### **HOW CAN MY WEDDING LOOK LIKE ONE THAT I SAW IN A MAGAZINE, PINTEREST OR INSTAGRAM?**

We're happy to help you design the look and feel of your food & beverage service similar to something that you have seen.

We're also happy to recommend a great event planner who can help build and coordinate these details -- and lots of other, non-catering details -- so your event can have the look and feel you want and so you don't have to lift a finger on your event day!

### **WHAT VENUES HAVE YOU WORKED AT BEFORE?**

**Flagstaff:** The Gardens at Viola's, Serendipity, Flagstaff Nordic Center, Flagstaff Elks' Lodge, Coconino Center for the Arts, Museum of Northern Arizona, Foxboro Ranch Estates, Mountain View Park in Coconino Estates, Fort Tuthill County Park, Fox Glenn Park, Thorpe Park, Koch Field (Doney Park), Lake Mary (Forest Service Ramadas), Riordan Mansion, The Sycamore

**Sedona:** Agave of Sedona, Sky Ranch Lodge, Dancing Apache Ranch & Lodge, Red Agave Resort

Other Northern Arizona and Adventurous Locations: Grand Canyon National Park: Shoshone Point

## *cost*

### **I DON'T HAVE A VENUE YET. CAN YOU GIVE ME A QUOTE FOR CATERING?**

For a menu, yes. However, much of the cost of a full service cater will be determined by not only the menu chosen, but by the number of service staff necessary which is dependent on the venue chosen and the requirements of that venue.

### **HOW DOES THE VENUE THAT I CHOOSE AFFECT THE COST OF MY CATERING?**

Some venues have minimum staffing & service requirements, whereas other have none.

### **HOW DO THE SERVICES CHOSEN (TABLE SIDE SERVICE, TABLE BUSSING, BARTENDING, CLEAN-UP, ETC) AFFECT THE COST?**

Offering more service elevates the service environment for your guests, but keep in mind that more service usually requires more staffing which adds to your overall cost.

### **ANOTHER CATERER CHARGES LESS. WHY SHOULD I CHOOSE YOU?**

Cost is a huge consideration, we get that! We have built our business since 2003 by offering an exceptional level of quality food and service to each of our clients. We are fully licensed and insured. Our foods are prepared in a commercial kitchen. Our employees are all covered by workers compensation insurance, and only our best staff get to do catering -- it's considered an opportunity in our business for those that have done well in the restaurant! Doing business the right way has a certain level of overhead and expense. You deserve the best and that is what we will do for you.

# BBQ Buffet

Choose **SANDWICHES \$30/person** or **PLATES \$35/person**

## Main Entrees **PICK 2**

### **PULLED PORK** *Choose from...*

**KC Style:** 12 hour smoked pork shoulder out of the smoker and hand pulled for a rich & smoky taste *OR*

**Carolina Style:** 12 hour smoked pork shoulder bathed in pig pucker sauce for a moist and tangy taste

### **SMOKED CHOPPED BBQ BEEF**

14 hour hickory-smoked with house rub

### **PULLED CHICKEN**

smoked low and slow then hand pulled

### **SLICED BEEF BRISKET**

hand rubbed with our own unique blend of seasonings, smoked to perfection over hickory wood  
*premium option +\$2 per person*

### **VEGGIE QUE**

we make a superb Vegetarian BBQ out of TVP (Textured Veggie Protein)...looks like a Sloppy Joe, but tastes like rich BBQ! (vegan and gluten free!)

### **ST LOUIS STYLE PORK RIBS**

St. Louis style pork spare ribs, peeled, rubbed, smoked, roasted, grilled, glazed & loved every step of the way... 7 steps for those who are counting!

*premium option +\$5 per person*

*for plate service only*

## Sides **PICK 3**

**MAC 'N CHEESE**  
**BACON MAC 'N CHEESE**

**BBQ BEANS**

**POTATO SALAD**

**CLASSIC COLE SLAW**

**GIARDINIERA COLE SLAW**

**MASHED SWEET 'TATERS**

**MAC SALAD**

**CORNBREAD**

**ROASTED VEGGIES**

**GREEN GARDEN SALAD**

## Fixins **INCLUDED**

**TRADITIONAL BUNS**

**OR SLIDER ROLLS**

**ORIGINAL BBQ SAUCE**

**SPICY BBQ SAUCE**

**CAROLINA GOLD BBQ SAUCE**

**GF & VEGAN BBQ SAUCE**

### *simple service?*

Make your life simple, let us deliver and serve!  
We will set up a buffet line, serve your buffet for 60 minutes, tear down and clean up!

**FLAGSTAFF \$499**

**SEDONA \$599**

Want something more or different, just let us know and we can provide you a custom quote!



# Extras

## Appetizers

\$9 PER PERSON

PICK 3

### VEGGIE PLATTER

a classic platter featuring carrots, peppers, tomatoes, broccoli & homemade dipping sauces

### MUFFINS

house made cornbread-based muffins make the perfect appetizer, served with butter & red pepper jelly - choose from Bacon Cheddar, Green Chili Cheddar, and Classic

### CREAMY SPINACH DIP

100% made in house featuring roasted garlic, cream cheese, sour cream and mayo, topped with parmesan & served with toasted bread

### ROASTED CORN GREEN CHILI DIP

a staff favorite, this dish is spicy, creamy, sweet & tangy all at the same time, served warm with tortilla chips

### ANDOUILLE

traditional cajun andouille sausage sliced and served hot with BBQ and mustard dipping sauces

### SHRIMP

a classic shrimp cocktail served with house made cocktail sauce

*premium option +\$2 per person*

### BACON JALAPENO POPPERS

hand-made (no frozen anything!) and featuring fresh roasted, jalapeno, and two types of cheese

*premium option +\$2 per person*

### CAPRESE SKEWERS

mozzarella bocconcini skewered with fresh tomato & basil - everyone loves these super fresh treats

*premium option +\$2 per person*

### MEAT, CHEESE, FRUIT & CRACKER

no less than 2 meats & 2 cheeses w/ a focus on the basics that everyone loves!

*premium option +\$2 per person*

## Drinks

\$3  
PER PERSON

(includes cups, ice and everything else you need for drink service)

ICED TEA  
SWEET TEA  
MINT LEMON ICED TEA  
LEMONADE

## Desserts

FRUIT COBBLER  
Peach or Apple

\$5  
PER PERSON

COOKIES  
Chocolate Chip or Oatmeal

\$2  
PER PERSON

### want service?

We can provide just about any level of service you'd like! Ask our catering manager for a full list of service options and prices

### got a venue?

Many venues have very specific service requirements. Chances are we've catered there and know them well. Let us know if you have a venue already selected and we can provide a quote for service tailored to your venue.