

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: 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, staffing needs are usually dependent on the venue, so let us know when you decide!

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

Some venues have minimum staffing & service requirements, whereas others 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.

contact

HOW DO I CONTACT BIGFOOT CATERING?

Email us at info@bigfootcatering.com, **call** us at 928-556-3082, or visit our **website** at www.bigfootcatering.com

BBQ Buffet

Choose **SANDWICHES \$33/person** or **PLATES \$38/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 +\$2.50 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

\$10 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 +\$2.50 per person

BACON JALAPENO POPPERS

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

premium option +\$2.50 per person

CAPRESE SKEWERS

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

premium option +\$2.50 per person

MEAT, CHEESE, FRUIT & CRACKER

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

premium option +\$2.50 per person

Drinks

\$3.50
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

\$5.50
PER PERSON

COOKIES

Chocolate Chip or Oatmeal

\$2.50
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.

contact us!

Visit our website bigfootcatering.com

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