

THEBBQCO. CATERING



PUT THE **BOLD TASTE**
OF THE **WEST** IN YOUR **CHEST**



Southwest corner of Highways 83 & 167 in the Town of Erin

262-424-3121

PICK UP • DELIVERY • FULL SERVICE CATERING

www.thebbqco.com

WE ACCEPT ALL MAJOR CREDIT CARDS



Like us on Facebook

Tastings

WEDDING AND SPECIAL EVENT TASTINGS - We offer private tastings and menu consultation by appointment only on Wednesday and Thursday evenings. We charge a minimum of \$20 per person based on your menu selections.

ADDITIONAL VENUE CHARGES - Please be aware that venues may charge additional fees for caterers. We are not responsible for these venue up-charges. Please check with the venue before booking.

Ordering Instructions & Delivery Charges

Please allow at least 48 hours for orders of 50 or more guests. Allow a 15 to 20 minute flexible window for delivery time. Traffic and unforeseen circumstances may cause delays in our delivery schedule.

All pick-up, delivery, and catering orders require a credit card to secure your order. Payment will be run at the time of delivery.

PICK-UP CATERING orders over \$200 will be charged a 10% gratuity.

For **DELIVERED CATERING** orders, there is a delivery charge of \$2.00/mile, \$10.00 per item set-up fee, and 10% gratuity.

FULL SERVICE CATERING includes complete buffet set-up, chafing dishes, serving utensils, and service staff to serve and maintain the buffet, clear tables and general cleanup. The number of staff will be based on the number of guests at a rate of \$180.00 per server. A 20% gratuity will be added to the total event cost.

DIETARY-FRIENDLY CATERING - We understand that your guests have unique tastes and dietary requirements. We can customize your menu to include options for most dietary concerns.

ALL CATERING QUOTES FOR FUTURE EVENTS ARE GUARANTEED FOR 30 DAYS FROM DATE OF BOOKING.

ALL CREDIT CARDS ARE SUBJECT TO AN ADDITIONAL 3% CREDIT TRANSACTION FEE.

FOR A FASTER RESPONSE TO YOUR QUESTIONS & BOOKING DATES, PLEASE CALL THE STORE at 262-424-3121 or ANDY at 602-757-4325 BETWEEN 9AM & 6PM

WE TYPICALLY RESPOND TO TEXTS & EMAILS WITHIN 48-72 HOURS

PLEASE DO NOT FACEBOOK MESSAGE US!






***Full service catering for
Weddings, Banquets and Special Events!
Contact us for menu tastings and planning!***






Hot Side Dishes

We recommend 3-4 oz. per guest

 **recommend 4-5 oz. per guest**

SERVES >>>

	45-50 15 lbs	25-30 10 lbs	12-15 5 lbs	2-4 per lb
Spicy Beans 'n Brisket	\$180	\$120	\$60	\$12
Sweet Apple Pie Baked Beans	\$150	\$100	\$50	\$10
 Plain Mac n Cheese	\$150	\$100	\$50	\$10
 Chipotle Bacon Mac n Cheese	\$165	\$110	\$55	\$11
Mexican Street Corn (Elote)	\$180	\$120	\$60	\$12
Fire Roasted Sweet Corn Medley	\$150	\$100	\$50	\$10
Sauteed Green Beans	\$150	\$100	\$50	\$10
Roasted Broccoli & Cauliflower	\$180	\$120	\$60	\$12
Roasted Vegetable Medley	\$180	\$120	\$60	\$12
Roasted Brussels Sprouts <i>w/bacon</i>	\$180	\$120	\$60	\$12
Garlic Mashed Potatoes	\$150	\$100	\$50	\$10
Loaded Mashed Potatoes	\$180	\$120	\$60	\$12
Seasoned Red Potatoes	\$150	\$100	\$50	\$10
 Wisconsin Cheesy Potatoes	\$180	\$120	\$60	\$12
German Potato Salad	\$150	\$100	\$50	\$10

Signature Meats by the Pound



How much to order? **1 MEAT** - approx 4-6 oz. per person

2 MEATS - approx 3-4 oz. of each **3 MEATS** - approx 2-3 oz. of each

We recommend slider rolls for most events, which hold 2-3 oz. on average.

PLEASE CALL FOR HELP ESTIMATING YOUR SPECIFIC GROUP'S NEEDS.

DUE TO MARKET VOLATILITY, PRICES ARE SUBJECT TO CHANGE. **

	15 LBS	10 LBS	5 LBS	PER LB
SERVES APPROX >>>	45-50	25-30	16-20	2-4
Beef Brisket **	\$600	\$400	\$200	\$40
Brisket Bordelaise ** <i>Sliced brisket w/mushroom bordelaise sauce</i>				\$42
NEW! Smoked Roast Beef w/Bordelaise **	\$450	\$300	\$150	\$30
NEW! Pork Belly Burnt Ends	\$390	\$260	\$130	n/a
Pulled Pork	\$270	\$180	\$90	\$18
Chicken - <i>BBQ, Rotisserie style, Adobo, Teriyaki, Korean, Gochujang</i>	\$270	\$180	\$90	\$18
Bruschetta Chicken - <i>Rotisserie chicken topped with fresh bruschetta & pecorino, romano, asiago cheese blend</i>				\$20
NEW! Creamy Tuscan Chicken <i>over penne pasta</i>				\$20
Andy's Signature Seafood Creole				\$24
Classic Chicken & Sausage Creole				\$20
Smoked Sausage	\$330	\$220	\$110	\$22
Meatballs - <i>BBQ, Teriyaki, Bourbon Sweet</i>	\$270	\$180	\$90	\$18
Wings - <i>Buffalo, Spicy Hot, Sweet Thai, Teriyaki, Honey Mustard, BBQ, Korean, Jerk, Bourbon, Gochujang</i>				\$18
Smoked Turkey (10 lb min)	\$330	\$220	\$110	n/a
1/3 lb Steak Burgers		\$10 ea	w/cheese	\$11 ea
1/4 lb Beer Brats or 1/4 lb All Beef Hot Dogs				\$5 ea
Slider Burgers \$5 ea				
<i>with rolls & condiments! (24 count minimum order of each item)</i>				

WE OFFER ONSITE GRILLING FOR AN ADDITIONAL \$150/2 HOURS

MOST MEAT ITEMS MUST BE ORDERED 48 HOURS IN ADVANCE
Prices may be subject to change due to market price fluctuations

PRICES CAN ONLY BE GUARANTEED FOR 30 DAYS FROM DATE OF ORDER

Award Winning Ribs

as seen on

travel
CHANNEL

food
network

ST. LOUIS STYLE PORK RIBS

Full Slab feeds 2-3 \$40

Add extra bones to your order!

24 Bones - feeds 10 \$80

48 Bones - feeds 25 \$160



How much sauce do you need?

(SAUCE NOT INCLUDED WITH MEAT PURCHASE)

Original: House Sweet, Sidewinder, Bourbon Sweet, Bangin' Bourbon Hot

16 oz for 5 lbs \$8 32 oz for 10 lbs \$15 64 oz for 15 lbs \$25

Premium: Mango Habanero, Korean, Sweet Thai Chili, Teriyaki

16 oz for 5 lbs \$10 32 oz for 10 lbs \$20 64 oz for 15 lbs \$40

Signature Side Dishes

Cold Side Dishes

We recommend 3-4 oz. per guest



SERVES >>>	45-50 15 lbs	25-30 10 lbs	12-15 5 lbs	2-4 per lb
Country Potato Salad	\$150	\$100	\$50	\$10
Bleu Cheese Slaw	\$150	\$100	\$50	\$10
Honey Mustard Slaw	\$135	\$90	\$45	\$9
Caesar Salad	\$3 per person			
NEW! Greek Chopped Salad	\$4 per person			
NEW! Southwest Fiesta Chopped Salad	\$4 per person			
Fresh Garden Salad <i>w/two dressings</i>	\$3 per person			
Field Greens Salad <i>w/fresh strawberries, pecans, red onions, feta cheese & balsamic vinaigrette</i>	\$3.50 per person			
Fresh Basil or Roasted Red Pepper & Sun-Dried Tomato Pesto Salad	\$150	\$100	\$50	\$10
Oriental Sesame Noodle Salad	\$150	\$100	\$50	\$10
Broccoli / Cauliflower Salad	\$180	\$120	\$60	\$12
Cucumber / Tomato Basil Salad	\$150	\$100	\$50	\$10
Watermelon <i>(in season)</i>	\$120	\$80	\$40	\$8
Seasonal Fruit Salad <i>(in season)</i>	\$180	\$120	n/a	n/a

Fresh Baked Breads & Cornbread

Buttery Brioche Rolls	per dozen	\$16
Brioche Slider Rolls	per 24 ct	\$18
Mini 4" Steak Rolls	per 24 ct	\$18
Garlic Butter Biscuits	per 24 ct	\$24
Corn Muffin		\$3 ea
Southern Style or our Signature Green Chili Cornbread		



half pan (feeds 15-20)	\$30
full pan (feeds 32-40)	\$60

Dessert

COOKIES	\$3 each
<i>White Chocolate Macadamia Nut, Red Velvet Reese's Peanut Butter Cup, Triple Chocolate Chunk</i>	



Triple Fudge	
Pecan Pie Brownies	\$4 each
Fudge Brownies	\$3 each
Brownie & Cookie Combo	\$5
Dusty's Famous Pecan or Lemon Bars	\$4 each

Fresh Baked Cobbler	1/2 pan	\$60	serves 16-20
<i>Peach, Apple, Cherry, Blueberry Peach</i>	full pan	\$120	serves 36-40
Bread Pudding	1/2 pan	\$60	serves 16-20
<i>Carrot & Raisin French Bread Pudding with an Irish Whiskey Frosting</i>	full pan	\$120	serves 36-40

Extra

DISPOSABLE CUTLERY PACKETS

heavy duty knife, fork, napkin

75¢ each

ROLLED SILVERWARE *heavy duty, disposable*

\$1.50 each

SERVING UTENSILS *heavy duty, disposable*

\$1 each

3-COMPARTMENT PLATE *heavy duty, disposable*

75¢ each

ELEGANT DINNER PLATE *upgraded, plastic*

\$1.50 each

DESSERT/SALAD PLATE *heavy duty, disposable*

50¢ each

CHAFFER FOR PURCHASE (if available)

wire frame, water pan with sterno

\$20 each