

City BARBEQUE CATERING MENU

\$100 Minimum Required for All Orders

To discuss or place your order, contact your UofL Event and Conference Services Event Coordinator.

SPREADS (Minimum of 15 guests for Spreads)

THE FULL SPREAD \$16.49/person
Choose two smoked meats, three sides, and one dessert

TWO MEATS, TWO SIDES \$12.49/person
Choose two smoked meats and two sides

RIBS, CHICKEN & PORK \$21.49/person
Ribs, bone-in chicken, pulled pork, cornbread, two sides, and cornbread

WHOLE HOG \$18.49/person
Smoked whole hog, two sides, and cornbread; price includes carving fee (75 person minimum)

BOX MEALS

Sandwich boxes include pickles and sauce
All box meals include utensils, napkin, salt, and pepper

BOX MEAL \$16.49/person
1/3 lb. sandwich, two sides, fresh-baked cookie

SALAD BOX \$16.49/person
Salad, dressing, smoked meat, cornbread, one side

BOX LUNCH \$13.79/person
1/4 lb. sandwich, two sides

VEGETARIAN OPTIONS

BLACK BEAN BURGER \$7.00/person

VEGGIE PESTO PASTA \$69.99
Feeds 12 as an entrée, 30 as a side

ROASTED VEGGIES WITH PESTO \$59.99
Feeds 20 as a side

ADD-ONS

RACK OF RIBS \$39.00 per slab

HALF CHICKEN \$13.99 each

ADDITIONAL SIDES \$40.49 per pan (feeds around 20)

CHEESE & CRACKER BOARD \$60.99

VEGGIE PLATTER \$50.99

FRUIT PLATTER \$60.99

SMOKED MEATS

PULLED PORK

BEEF BRISKET *\$2.00/person upcharge*

PULLED CHICKEN

TURKEY BREAST

SAUSAGE

BONE-IN CHICKEN

CHIPOTLE BBQ

HOMEMADE SIDES

GREEN BEANS WITH BACON

CREAMY SLAW

CORNBREAD

MAC & CHEESE

SMASHED POTATOES

BAKED BEANS WITH BRISKET

CORN PUDDING

POTATO SALAD

DESSERTS

Serves 15-20

COBBLER WITH WHIPPED CREAM \$49.99

FRESH-BAKED CHOCOLATE CHIP \$20.99 for 12

COOKIES \$40.99 for 24

TRIPLE CHOCOLATE CAKE \$49.99

BANANA PUDDING \$41.99

DRINKS

Includes 12 oz cups and ice

BOTTLED WATER \$2.00 each

LEMONADE \$8.99/gallon

UNSWEET TEA \$8.99/gallon

SWEET TEA \$8.99/gallon

CANNED SODA \$2.50 each

Please note: item availability and pricing will vary based on current market conditions

SALADS

SMOKEHOUSE TURKEY Feeds 10: \$59.00
Feeds 20: \$99.00
Juicy smoked turkey, fresh spring mix, cucumber, red onion, tomato, and shredded Parmigiano-Reggiano, served with our housemade Ranch

PREMIUM GARDEN SALAD Feeds 10: \$34.00
Feeds 20: \$50.00
Fresh spring mix, cucumber, red onion, tomato, and shredded Parmigiano-Reggiano, served with our housemade Ranch

ACTION STATIONS

APPETIZERS \$6.95/person
Rib bones and your choice of fresh veggies, fresh fruits, or cheese and crackers

CARVED SMOKED MEATS \$9.95/person
w/Brisket \$11.95/person
Two of our hickory-smoked meats, pulled or sliced to order on site

GARDEN SALAD \$5.95/person
Crisp spring greens with fresh toppings and homemade dressings

MAC & CHEESE \$5.95/person
Our creamy, curly mac & cheese and a whole bar of mouthwatering toppings

LEMONADE STAND \$4.95/person
Our classic lemonade and iced tea, muddled to order with seasonal fruit

SMASHED POTATOES \$5.95/person
Hand-smashed potatoes, with every topping you could want

CARAMEL APPLE \$5.95/person
Dipped in caramel and sprinkled to order with candy, nuts, and more

SWEETS \$4.95/person
Choose from banana pudding, triple chocolate cake, or warm cobbler parfaits

S'MORES BAR \$4.95/person
Make your own gooey, chocolatey treats—fire included

SPECIAL TOUCHES

MASON JAR PACKAGE \$6.00/person
Customized mason jars with your name, date, and/or logo, used in place settings, as décor, or as part of your selected Action Stations

CHOOSE YOUR SERVICE

Every City Barbeque catering includes your requested menu items, buns, three types of sauce (Original, Sweet City, and Brushfire, all served on the side), pickles, and jalapeños, as well as disposable wire rack chafers with sterno fuel, white styrofoam plates, napkins, cutlery, and serving utensils.

- 1) **Drop, Set and Go:** your order is delivered and set up with disposable equipment and serving ware. Staff do not remain on site during your meal service.
- 2) **Limited Service:** your order is delivered and set up with disposable equipment and serving ware. Staff members will remain throughout your event to maintain self-service buffet, clean up the food and beverage serving area, and break down the buffet of all items provided by City Barbeque.
- 3) **Full-Service:** your order is delivered and set up with our signature cast iron serving equipment, buffet decor, and disposable serving ware. Staff members will remain throughout your event to maintain self-service buffet, bus guest tables, clean up the food and beverage serving area, and break down the buffet of all items provided by City Barbeque.

City Barbeque does not provide bartenders or handle alcohol or alcoholic beverages of any type.

See Catering Service Levels on next page for full details and charges for each type of service.



\$100 Minimum Required for Delivery Orders



CATERING SERVICE LEVELS:

- 1) **Drop Set & Go** - (75 guest maximum) - Drop, Set and Go functions shall include the following: chosen menu items, optional gratuity, 15% facility fee and \$38 delivery fee. We require a credit card on file to finalize order. Customer will receive an email with a link to our online payment portal to provide credit card information, which will be pre-authorized prior to the event and charged the day after the event. A receipt will be emailed to the customer's provided email address. Checks and Purchase orders may be accepted on an as-needed basis. Final count for Drop Set & Go orders is required to your event coordinator 48 hours in advance.

The Drop Set and Go catering experience will include: set-up of City Barbeque food and beverages in disposable packaging; disposable serving equipment including warming wire racks and sternos; single use plates, cutlery, and napkins for a self-service buffet. City Barbeque will need access to the venue at least 30 minutes before serve time for set-up. Staff member will leave after set-up is complete.

- 2) **Limited Service** - Limited Service functions shall include the following: chosen menu items; \$25 per staff member per hour, with a minimum of 3 hours (number of staff required will be determined by City Barbeque based on menu and guest count); 10% gratuity fee; 15% facility fee; \$38 delivery fee.

We require a \$200 deposit at the time of booking for limited service events. The remainder of the balance will be charged to the credit card on file the day after the event. A receipt will be emailed to the customer's provided email address. Checks and Purchase orders may be accepted on an as-needed basis. Final count for Limited Service orders is required 48 hours in advance.

All prices are quoted as self service buffets. If a "served" buffet is requested or required, additional staffing will be required at a charge of \$25 per staff member per hour, with a minimum of 3 hours. The Limited Service catering experience includes: staffing (as outlined above); set-up of City Barbeque food and beverages in disposable packaging; disposable serving equipment including warming wire racks and sternos; single use plates, cutlery, and napkins for a self-service buffet. City Barbeque will need access to the venue 30 to 60 minutes before serve time for set-up. Staff members will maintain self-service buffet and food offerings, clean up the food and beverage serving area, and break down the buffet of all items provided by City Barbeque. If extra services are requested on the day of the event that have not been communicated to City Barbeque prior to the event, City Barbeque will provide extra services, to the extent possible, based upon the staff present on site. City Barbeque does, however, reserve the right to collect any labor fees for additional services rendered after the event.

Such fees might include but are not limited to:

- Bussing and additional clean up
- The need for staff to stay longer than pre-paid hours

- 3) **Full Service** (50 guest minimum) - All Full-Service functions shall be assessed a labor fee equal to 25% of the food and beverage total plus a 10% equipment fee. A 18% gratuity & 15% facility fee will also be added to your final bill for your convenience.

We require a \$500 advance deposit at the time of booking for full service events. The remainder of the balance will be charged to the credit card on file the day after the event. A receipt will be emailed to the customer's provided email address. Checks and Purchase orders may be accepted on an as-needed basis.

The Full-Service catering experience includes staff members, set-up, linens for the City Barbeque catering food and beverage tables, serving equipment including our signature cast iron serving equipment, buffet décor, single use plates, cutlery, napkins and cleanup of food service area. City Barbeque will need to have access to venue for proper set-up and clean-up. The average time on site is 5 hours for set-up, self-service buffet and clean-up. The Full-Service team members may arrive up to 2 hours prior to your event to set up the self-service buffet in addition to food and beverage items supplied by City Barbeque. Staff members will maintain food offerings, clear single use plates and utensils, clean up the food & beverage area and breakdown the buffet.

All prices are quoted as self-service buffets. If a "served" buffet is requested or required, additional staffing will be required at a charge of \$25 per staff member per hour, with a minimum of 3 hours. If extra services are requested on the day of the event that have not been communicated to City Barbeque prior to the event, then City Barbeque will provide extra services, to the extent possible, based upon the staff present on site. City Barbeque does, however, reserve the right to collect any labor fees for additional services rendered after the event.