

# City BARBEQUE® CATERING MENU

**\$150 Minimum Required for All Orders**

To discuss or place your order, contact your UofL Shelby Campus Conference Center Event Coordinator.

## SPREADS (Minimum of 15 guests for Spreads)

- THE FULL SPREAD** \$19.49/person  
Choose two smoked meats, three sides, and one dessert
- TWO MEATS, TWO SIDES** \$14.99/person  
Choose two smoked meats and two sides
- RIBS, CHICKEN & PORK** \$24.99/person  
Ribs, bone-in chicken, pulled pork, cornbread, two sides, and cornbread
- WHOLE HOG** \$21.99/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** \$18.59/person  
1/3 lb. sandwich, two sides, fresh-baked cookie
- SALAD BOX** \$18.59/person  
Salad, dressing, smoked meat, cornbread, one side
- BOX LUNCH** \$15.59/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** \$60.99  
Feeds 20 as a side

## ADD-ONS

- RACK OF RIBS** \$34.99 per slab
- HALF CHICKEN** \$15.99 each
- ADDITIONAL SIDES** \$47.99-\$49.99/pan - serves 18-20
- CHEESE & CRACKER BOARD** \$69.99
- VEGGIE PLATTER** \$59.99
- FRUIT PLATTER** \$69.99

## 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** (minimum order 20 guests)
- BAKED BEANS WITH BRISKET**
- CORN PUDDING**
- POTATO SALAD**

## DESSERTS

Serves 15-20

- COBBLER WITH WHIPPED CREAM** \$49.99
- FRESH-BAKED CHOCOLATE CHIP COOKIES** \$24.99 for 12  
\$41.99 for 24
- TRIPLE CHOCOLATE CAKE** \$49.99
- BANANA PUDDING** \$48.99

## DRINKS

Includes 12 oz cups and ice

- BOTTLED WATER** \$3.49 each
- LEMONADE** \$10.99/gallon
- UNSWEET TEA** \$9.99/gallon
- SWEET TEA** \$9.99/gallon
- CANNED SODA** (min. of 6; incl. cups & ice) \$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: \$35.00  
Feeds 20: \$50.00  
Fresh spring mix, cucumber, red onion, tomato, and shredded Parmigiano-Reggiano, served with our housemade Ranch

## ACTION STATIONS

**APPETIZERS** \$8.99/person  
Rib bones and your choice of fresh veggies, fresh fruits, or cheese and crackers

**CARVED SMOKED MEATS** \$11.99/person  
w/Brisket \$13.99/  
Two of our hickory-smoked meats, pulled or sliced to person order on site

**GARDEN SALAD** \$6.99/person  
Crisp spring greens with fresh toppings and homemade dressings

**MAC & CHEESE** \$6.99/person  
Our creamy, curly mac & cheese and a whole bar of mouthwatering toppings

**LEMONADE STAND** \$5.99/person  
Our classic lemonade and iced tea, muddled to order with seasonal fruit

**SMASHED POTATOES** \$6.99/person  
Hand-smashed potatoes, with every topping you could want

**CARAMEL APPLE** \$6.99/person  
Dipped in caramel and sprinkled to order with candy, nuts, and more

**SWEETS** \$5.99/person  
Choose from banana pudding, triple chocolate cake, or warm cobbler parfaits

**S'MORES BAR** \$5.99/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.**



\$150 Minimum Required for Delivery Orders



## **CATERING SERVICE LEVELS:**

As of 12/1/23

- 1) **Drop Set & Go** - (75 guest maximum) - Drop, Set and Go functions shall include the following: chosen menu items, tax, optional gratuity and a \$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; \$30 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.