

Barbecue Wedding Receptions

Meats grilled at your location and served buffet style

Dinner Includes:

Tossed Green Garden Salad with fancy lettuces OR Caesar Salad
Fresh Corn Bread & butter
Condiments to compliment your menu
Choice of 2 entrees grilled on-site (see list to select from)
Choice of 3 side dishes (see list to select from)
Cold Beverage Station: Lemonade, Raspberry Lemonade, and Iced Tea
Coffee Station: Regular Coffee, Decaf, and Hot Tea

Package Includes:

- Up to 4 hours of service included. Additional time may be added as needed.
- Tables for the buffet (as needed) with linens (choice of color to match decor)
- All serving equipment (chafing dishes, serving bowls, serving utensils, etc.)
- Disposable upscale dinner and cake plates (choice of color) Bamboo also available
- Heavy weight upscale disposable utensils and paper dinner napkins (all plates, utensils, napkins set on buffet table – not at guest tables)
- Water pitchers provided and maintained on the guest tables during dinner
- Cutting & plating of the wedding cake for dessert (cake not included)
- Bussing of guest tables

Staffing:

Professional staff dressed in black pants with button down black shirt.
Staffing to include buffet table staff, wait staff to tend to guest tables, and grill chef if necessary

Appetizers Available:

- Assorted station hors d'oeuvres served during cocktail hour starting at \$8.95 per person
(Includes Fresh Crudités with creamy ranch dip, Assorted Cheeses and Bolognas served with mustard, dipping cheeses, and crackers, and a Fresh Cut Fruit Display)
- Add Sweet-n-Sour Meatballs to the Appetizer Station for \$2.95 per person extra
- Other options available if desired

Client Responsibilities:

- Rentals of tents, guest tables & linens, head table with linens & skirting, and chairs
- All setup of tables and chairs & all decorating of tent
- All other beverages & bar necessities [ice, cups, mixers, alcohol, bartender(s)]
- Table rentals with linens for DJ, cake, bar, gifts, place cards
- All floral and entertainment needs
- Supply sufficient trash receptacles & removal after reception

PRICING: *Starting at 37.95 per guest – minimum of 100 people*

Service staff and wait staff included for up to 4 hours of reception time

+19% event charge +10% gratuity +6% sales tax

Requirements:

Buffet tables must be under cover. They may be set up under the main tent (remember to leave adequate room for tables and guest lines), or in a separate adjacent tent. Keep in mind the possibility of inclement weather when arranging your tent rentals with consideration to location of the tent and accessibility for your guests.
A 20x20 adjacent “kitchen” tent or area with [3] 8’ work tables is required for prep area.

Choice of Two Entrees: We supply the grill

Seasoned Tri-Tips of Beef barbequed to perfection
Barbequed Pork Ribs slow cooked for ultimate flavor!
Barbequed Chicken Pieces - tender & juicy!
Seasoned Barbequed Pork Tenderloin – melts in your mouth tender!
Fresh Grilled Sausages served with onions & peppers
Hamburgers & Hotdogs – 5oz Angus Burgers & Jumbo Dogs – served with condiments
Grilled Teriyaki Chicken Pieces
BBQ’d Pig Wings
Pulled Pork – bbq sauces & rolls served on the side

Choice of Three Side Dishes:

Black Kettle Baked Beans – made with our own bacon
Creamy Cole Slaw
“Carolina Style” Vinegar Slaw with Bacon
Home-style Red Skin Potato Salad
Dutch Potato Salad with egg
Elbow Macaroni Salad
Pasta Parmesan Salad
Grandma’s 5-Bean Salad
Cucumber Salad in vinaigrette dressing
Wild Rice and Corn Salad
Broccoli Raisin Salad
Black Bean & Corn Salad
Oven Roasted Red Skin Potatoes
Baked Idaho Potatoes with butter, sour cream, and fresh chives
Real Mashed Potatoes
Garlic Red Skin Potatoes
Cheesy Baked Macaroni & Cheese
Seasoned Barrel Sauerkraut
Couscous Salad with cranberries & nuts
Marinated & Roasted Vegetables
Corn on the Cob – in season only and subject to market price

Options to consider:

- >Add an extra entrée to your menu - 3.50 per person
- >Add an extra side dish to your menu – 1.95 per person