

Catering: Service Levels and Menu Options

Smokehouse Bistro & Barbecue Smokehouse Catering

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Catering: Service Levels and Menu Options

Are you planning an event? Why not be a guest at your own party. First choose a service level. Then select the menu. Our professional event planners are always ready to help you. Let's get started...

Service Levels: choose one...

Backyard Style All-Inclusive BBQ Service

- Up to 100 Guests \$300
- 101 to 150 Guests \$350
- 151 to 200 Guests \$400
- 200 to 250 Guests \$450
- \$50 per additional 50 Guests

Country Estate Style All-Inclusive BBQ Service

- Up to 100 Guests - \$400
- 101 to 150 Guests - \$450
- 151 to 200 Guests - \$500
- 200 to 250 Guests - \$550
- \$50 per additional 50 guests

Includes the following:

- Buffet tables covered with traditional red & white checked oil cloth
- Stainless steel chafers
- Galvanized farm-style buckets for flatware and napkins
- Compostable three-compartment paper plates
- White disposable cutlery
- Square picnic-style paper napkins

Includes the following:

- Buffet tables with floor length ivory linen tablecloths
- Stainless steel chafers
- Wood burl risers
- Burlap risers
- Wood crates filled with wooden flatware
- Compostable palm plates that look like wood plates
- Dinner-style paper napkin

Both services include on site kitchen staff for up to 3 hours included in above prices. Staff will arrive approximately one hour prior to your dining time and be on site for up to 3 hours from time of arrival to time of departure.

We are happy to add any additional kitchen hours and staff needed for your event if there are hors-d'oeuvres or dessert. Additional staff hours are billed at a per staff member hourly rate. Charges will be determined by the additional on-site staff and total number of additional hours.

Optional Catering Trash Removal Fees: For up to fifty guests trash removal is \$35.00. For each additional 50 guests add \$20.00.

Catering Menu

Choose Two Meats & Three Sides from the selection below for just \$18.50 per guest.

For guest counts of 60 to 99 add \$1.50 per person.

For guest counts of 40 to 59 add \$2.50 per person.

We can serve smaller parties also, but please contact us for those prices.
Some menu items below, where noted, have additional charges per person.

Meat Course Main Entries - Please Choose Two.

Southern Barbecued Chicken

Gently Rubbed, and Slowly Smoked

Memphis Ribs

They're thick and juicy with the honest taste of pure hardwood smoke

Pulled Pork ~ North Carolina Style

With Traditional North Eastern Carolina BBQ Sauce

Add slider rolls - \$.0.75 per person

20 Hour Texas Barbecued Brisket

Prime Angus Beef Briskets smoked for 20 hours

(Add \$3.00 per person)

Baby Back Ribs

Lean and Meaty

Rubbed, Mopped and Slow Smoked to Perfection!

(Add \$3.00 per person)

Side Dishes

Please Choose Three.

Cowboy Beans

Pinto Bean with Barbecue Sauce, Brown Sugar and Secret Cowboy Spices

Nana's Old-Fashioned Cole Slaw

Crunchy Cole Slaw tossed in our own blend of cider vinegar, oil and a pinch of sugar and spices for a light alternative to mayonnaise laden slaw.

Freshly Baked Skillet Cornbread

Green Salad

Romaine Lettuce, Tomatoes and Croutons Tossed with Red Wine Vinaigrette

Additional Side Dish Upgrades

Add any of the following sides for \$4.00 or Substitute for \$3:00

Classic Caesar Salad

Crisp Heart of Romaine Tossed with Croutons, Aged Parmesan Cheese and our House Made Caesar Dressing

Mac and Cheese

It's Creamy, Cheesy, and Maybe Even Better than Mom's!

Potato Salad

German Style with Mustard, Oil, Vinegar and Spices

Boiled Corn on the Cob

Served with butter, and our special seasoning

Garlic Mashed Potatoes

Fresh Fruit

Fresh Watermelon Wedges with Seedless Green, and Red grapes

Beverage Options

\$3.00 per person for 1 selection Add \$2.00 per additional selection

Freshly Made Lemonade or Strawberry Lemonade

Sweet Tea or Iced Tea with Fresh Mint or Assorted Sodas or Bottled Water

Stationary Hors D'oeuvre Platters

Mini Spare Ribs

These Meaty Little Ribs are Cut to Bite Size, Marinated in our Secret Wet Marinade Served with a Sweet and Spicy Horseradish Glaze

\$5.95 per person

Barbecued Smoked Chicken Wings

Marinated in Our Own 5 Spice Sauce and Slow Smoked to Perfection.

These Wings Make a Great Appetizer

\$4.50 per person

House Made Andouille Sausage

We Make These Delicious Sausages Right in our Own Kitchen!

Cut into Silver Dollar Sized Slices and Served with Hot and Sweet Mustard

\$4.50 per person

Fruit and Cheese Display

Local and Imported Cheese Display with Fresh Seasonal Fruit, Gourmet Crackers and Sliced Bread

\$9.25 per person

Crudité

Market Basket Brimming with Fresh Seasonal Vegetables Accompanied by a Zesty Blue Cheese and Roasted Chimayo Pepper Dipping Sauce

\$5.00 per person

Side of House Smoked Salmon

Delicately Smoked, Moist and Tender Served with Crème Fraiche, Chopped Scallions, Lemon, Capers and Dark European Bread

\$8.50 per person

Desserts

Chewy Chocolate Brownies

\$3.50 per person

Baked Apple Crisp

Tart & Sweet with a Crisp, Buttery Topping
\$5.50 per person

Bread Pudding

with Brandy and Whipped Cream
Rich and Creamy with Vanilla, Raisins and a Hint of Brandy
\$5.50 per person



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