



Big Boy
BBQ

CATERING MENU

CATERING OPTIONS

All our catering is styled so you can customise your own catering menu and collect from our Caulfield South store. Delivery is available for an additional charge. Simply choose from our extensive list of BBQ meats, delicious Southern sides, homemade desserts and beverages.

Please see conditions.

ONE MEAT \$21 PER PERSON. ADD AN EXTRA MEAT ON FOR \$10 PER PERSON

ON SITE CATERING

We come to you with our offset trailer pit and cook on site, serve our meats buffet style, stand up and casual. Disposable plates, cutlery and napkins are provided.

MINIMUM SPEND OF \$2500 OR \$21 PER PERSON FOR ONE MEAT. PLEASE ADD \$10 PER PERSON FOR AN ADDITIONAL MEAT
All events are based on 1.5 Hours of serving time. Staffing costs are listed below and are an extra charge based on the size and requirements of your event. Any quoted prices for staffing are estimates until after the event.





THE MEAT

ONE MEAT \$21 PER PERSON (PICK UP)

Choose from:

- Whole spice rubbed chicken bone in, cut into 1/4's
- Sliced brisket, pepper herb rub
- Pastrami beef with a pepper crust
- Pulled pork (mildly spicy)
- Pulled lamb shoulder (add \$3 per person)
- Wings, dry rubbed and smoked
- House made Louisiana style spicy Andouille pork sausage
- Smoked meatloaf with coffee BBQ glaze
- House made, Texas style brisket, pepper & cheese sausage links
- Pork belly burnt ends
- Cured and smoked bacon
- Spicy bacon
- Cured and smoked ham
- Hot smoked salmon



RIBS

\$20 PER PERSON (PICK UP)
SERVED UNSLICED

Choose from:

- Lamb ribs, smoked and glazed
- Kansas City pork ribs - our signature rib, dry rubbed and glazed

WHOLE MEATS

(PRICES BASED ON PICK UP)
SERVED UNSLICED, STRAIGHT OFF THE
SMOKER JUST FOR YOU

Choose from:

- Whole brisket \$230
(serves up to 20)
- Half briskets (when available) \$120
(serves up to 10)
- Whole pork scotch fillet \$90
(serves up to 10)
- Sides of smoked salmon \$90
(serves up to 10)
- Turkey breast \$90
(serves up to 10)
- 4 x half chickens \$50
(serves up to 8)



SIDES & FIXINGS

ONE SIDE \$6 PER PERSON

TWO SIDES \$11 PER PERSON

THREE SIDES \$17 PER PERSON

Choose from:

- Whole dill pickles
- House made pickles
- Slaw, Carolina vinegar style
- Broccoli slaw
- Potato salad with pickles and herb mayonnaise
- Long cooked green bean salad
- Mixed greens with ham hock potlikker (pot liquor)
- Swiss brown mushrooms, rib glaze, blue cheese and walnut crumble
- Baked scalloped potatoes
- Savannah red rice
- Maple pit smoked beans
- Beef chilli with beans
- Cheesy corn bake
- Mac 'n' cheese
- Cauliflower mornay
- Homestyle creamed corn
- Dressing/stuffing
- Corn bread
- Southern style biscuits
- Potato buns with sesame seeds
\$6 for 4
- Burnt cauliflower salad, roast garlic tahini and Mediterranean flavours

Please see conditions.



SAUCES

SECRET RECIPE SAUCES
- \$15 PER 470ML BOTTLE

Choose from:

Dorothy's Dream

our signature Kansas City style sweet,
spicy tomato BBQ Sauce

Hot Boy

when you need some spice

Rib Glaze

Alabama style

Pucker Up!

the Carolina style vinegar sauce

Big Salad

our secret vinaigrette recipe



PIES & BAKED GOODS

\$50 PER PIE

All our home baked pies and desserts require a min. 48hrs advance notice. Our pies cut into approx. 12 slices.

Choose from:

- Our signature pie - peanut butter cream pie with chocolate ganache
- Maple pecan pie
- Chocolate pie
- Lime pie
- Caramel pumpkin pie with pecan nuts
- Pecan cinnamon scrolls, cream cheese icing (per tray, serves approx. 12)
- Banana pudding (per tray, serves approx. 15)
- Texas chocolate & pecan sheet cake
- Specialty Cakes \$70 each
Love is a many layered cake...
 - Red velvet, lemon cream cheese frosting, lemon crumbs
 - Chocolate cake, salted caramel frosting, Milo crumbs
 - Funfetti birthday, vanilla frosting, sprinkly vanilla crumbs

DRINKS

Soft drink cans and waters:

Australian varieties (Coke, Sprite)
\$1.50 PER CAN/BOTTLE

American varieties
(Root Beer, Dr Pepper, Jarritos)
\$3 EACH

Beer and wine - priced upon request
Southern style sweet iced tea \$9/litre
Southern style sweet hickory iced
coffee \$9/litre





DELIVERY

Based on availability of our food safe transport vehicles.

All deliveries are charged at a minimum rate of 3 hours labour (as per the award rates) and charged at \$1.50 per km from our smokehouse in Caulfield.

EQUIPMENT

We can help you arrange the hire of trestle tables, chaffing dishes, tongs, spoons, bowls, plates, napkins and any other equipment or table settings.

We can arrange a quote for you with our suppliers and you pay them directly.

We can source decorations and any other equipment or furnishings, bands or entertainment.

Some equipment may require our staff to be present on site (smokers and other cooking equipment).

CONDITIONS

The catering menu is designed for groups of 30 people or more.

Please note that pricing is subject to change and will be considered "fixed" once the event has been finalised and a deposit paid.

STAFF COSTS

Staff costs for on site catering are as follows:

\$35 PER ATTENDANT PER HOUR

\$45 PER PITMASTER PER HOUR

\$65 PER MANAGER PER HOUR

These costs are based on a Monday to Friday rate between 6am and 10pm.

Weekend or public holiday penalties will apply where relevant.

Please note that travel time for staff is charged to and from our Caulfield restaurant.

GET IN TOUCH

catering@bbigboybbq.com.au

