

Bourbon BBQ / Silver Oak Catering Menu 4/2012

*Item require a Chef and Commercial Grill Prices are subject to change

Appetizers

Homemade BBQ Pork and Black Bean Empanadas – can be cut in half Served with Chipotle Ranch dressing	\$49.99 dozen
Pulled Pork or Smoked Chicken Smackers (Sliders) Topped with Cole Slaw and Home-made BBQ sauce	\$59.99 2 dozen
Jumbo Wings or Boneless Chicken Wings Chipotle Spicy, Buffalo or Mild BBQ sauce, served with blue cheese dressing	\$22.99 2 dozen
BBQ Quesadilla (8 or 16 slices each) served with sour cream	\$49.99 ½ dozen
Kentucky Fried Pickles	\$24.99 half tray
Rice stuffed Grape leaves served with sliced lemons & olive oil	\$24.99 half tray
Chicken Sate skewers with peanut sauce	\$49.99 2 dozen
*Marinated and Grilled Jumbo Prawn & Veg. Skewers	\$79.99 2 dozen
Creamy Corn Nuggets with Sweet Chili Sauce	\$29.99 half tray
Delta Hushpuppies served with “Bour-Bang” Sauce	\$29.99 half tray
White meat Chicken Fingers	\$39.99 half tray
Fresh Mozzarella & Tomato & Basil	\$59.99 half tray
Bourbon Mike’s Chili served with sour cream	\$49.99 half tray
Antipasto Platter (for about 20 guests) Roasted red peppers, Provolone Cheese, Genoa Salami, Cherry Peppers & Olives.	\$49.99 for 20

Fresh Salads – Full Trays

Fresh Garden Salad served with Ranch & Creamy Italian dressings	\$39.99 full tray
Caesar Salad served with Croutons, grated Parmigianino cheese And Caesar dressing	\$49.99 full tray

Hotdogs and Burgers

Classic All Beef Hotdogs with Fixins	\$89.99 for 40
Texas Corn Dog served with mustard	\$59.99 for 2 dozen
*Bourbon Cheeseburger with Fixins - full service only, grill required Ground Certified Angus Sirloin served with lettuce, tomato, pickle, onions & cheese	\$94.99 for 2 dozen

Wrap Trays – 10 wraps cut into 20 halves

Memphis Wrap -Pork or Chicken with Cole Slaw, Cheddar & BBQ sauce	\$69.99 for 20 halves
Buffalo Wrap - Grilled Chicken breast in wing sauce with Cheddar, baby greens and Ranch dressing	\$69.99 for 20 halves
Veggie Wrap - Eggplant, fresh Mozzarella, roasted red peppers and salad greens, Chipotle Ranch	\$69.99 for 20 halves

Smokehouse Barbecue Catering

Full Rack of Bourbon BBQ Ribs (Spare Ribs) – for about 20 _____	\$53.98 for 2 full racks
Full Rack of Baby Back Ribs – for about 12 _____	\$38.98 for 2 full racks
Beef Hickory Smoked Short Ribs – 4 bones each rack, for about 8 _____	\$39.99 for 2 racks
Hickory Smoked Sweet Pulled Pork – for about 20 _____	\$59.99 half tray
Hickory Smoked Pulled Chicken – for about 20 _____	\$64.99 half tray
Hickory Smoked Chicken on the bone _____	\$39.99 for 20 pcs.
Char-Grilled Chicken Breast _____	\$59.99 half tray
Texas Smoked Sausage _____	\$54.99 half tray
Smoked Cajun Andouille Sausage _____	\$64.99 half tray
Cajun Blackened Catfish _____	\$49.99 half tray
Texas Smoked Brisket – sliced, for about 20 _____	\$79.99 half tray
Apple Smoked Duck one bird serves 4 cut into quarters _____	\$34.99 per bird
Southern Fried Chicken _____	\$39.99 for 20 pcs.
Bourbon Homemade BBQ Sauce or Spicy BBQ Sauce _____	\$6.99 pint
Bourbon BBQ Rub pint _____	\$6.99 pint

Homemade Barbeque sides – Half Trays

Creamy Cole Slaw - for about 20 _____	\$24.99 half tray
Potato Salad - for about 20 _____	\$24.99 half tray
Homemade Cornbread – for about 20 _____	\$19.99 half tray
Collard Greens – for about 20 _____	\$33.99 half tray
Homemade Macaroni and Cheese – for about 20 _____	\$39.99 half tray
Sweet potato & Marshmallow casserole – for about 20 _____	\$34.99 half tray
Smokehouse House Beans with Meat for about 20 _____	\$33.99 half tray
Corn on the Cob - chubbs for about 20 _____	\$29.99 half tray
Roasted Potatoes with garlic and rosemary for a about 40 _____	\$59.99 full tray
Grilled Veggies for about 40 _____	\$79.99 full tray

Beverages – includes Ice and coolers

Canned Soda, Bottled water	50 minimum	\$1.99 per person
Coffee, Decaf and Tea	50 minimum	\$1.99 per person

Desserts

Watermelon	50 minimum	\$1.29 per person
Homemade Chocolate Mousse	about 20 small portions	\$39.99 half tray
Cookies and Brownies	50 minimum	\$1.99 per person
Pecan Pie with Whipped Cream	about 10 portions	\$16.99 per pie
Apple Pie with Whipped Cream	about 10 portions	\$15.99 per pie
Wild Berry Pie with Whipped Cream	about 10 portions	\$15.99 per pie
Fried Cornbread with Cinnamon Sugar	about 20 portions	\$29.99 half tray
Banana Pudding, Bananas & Nilla Wafers	about 20 portions	\$24.99 half tray
Rice Pudding, Cherries and Almonds	about 20 portions	\$24.99 half tray

Catering Equipment and disposables

Complete Chafing setup for Bulk Drop-offs- Wire Chafing frame, 2 Sternos, Full Size Aluminum pan reusable for your next event	\$10.00 per setup
Additional Sterno fuel	\$2.50 each
Upgraded Plates, napkins, forks, knives, wet-naps 20 minimum	\$1.00 per guest
Cambo – hot holding cabinet (\$200 deposit required) Will require the return of the cabinet within 3 days after the event	\$30.00

Catering Equipment rental - with full service event

6' Buffet table rental & disposable tablecloth	\$20 each
10' Tent rental - required for outdoor events	\$50 each
Mobile Smoker rental & fuel	\$120 each
Commercial Gas Grill rental and 2 Propane tanks	\$100 each

Party Rentals

As a service to our customers, we work with local Party Rental customers and assist with the coordination of the delivery and setup of the party tent, tables and chairs. Please provide us with your requirements and we will be able to quote the total equipment package as part of our proposal.

Here are some of the most commonly requested items:

Wedding, white plastic chair	\$1.75 each
60" Round table, seats 8 to 10	\$9.50 each
Disposable plastic Tablecloth for 60" round table	\$6.50 each
White linen Tablecloth for 60" round table	\$14.90 each
Party Tent, please ask us for a quote	
6 foot Bar – White Formica	\$39.90 each
High Chairs	\$11.50 each
Kiddy Tables	\$11.50 each

Types of Catering Service

At Bourbon BBQ / Silver Oak Catering, we offer 3 different levels of service:

1. **Bulk Catering Pickup** – this option is very economical when used with some of our Catering packages from 20 to 50 guests. You place an order and tell us when you would like to have the food ready for pickup. Most of the food will be packages in half or full size aluminum containers and will be ready for the chafing frame (\$10 optional) for hot food or ice for the cold. We will explain the safe handling procedures for the food but will not be responsible after the food leaves our care. In most cases, we ask for a valid Credit Card number to secure the order but do not charge until the day of the pickup and at that time, you are welcome to settle in any way you prefer. We will help to get the food to your car. For large orders, you can rent one of the Cambro hot holding cabinets but the cabinets would need to be returned to us within 3 days after the event.
2. **Drop-off and Setup** – this option is very similar to Bulk Catering Pickup with the addition of us delivering the food, getting the chafing frames setup and getting the buffet line ready for self service. Again it is very economical when used with some of our Catering packages from 20 to 50 guests. This may be a good option for larger events if you can enlist the assistance of a couple of “BBQ Volunteers” to assist with the service on the buffet line. Most of the food will be packages in half or full size aluminum containers and will be ready for the chafing frame (\$10 optional) for hot food or ice for the cold. We will explain the safe handling procedures for the food and will make sure that when we leave, the food is ready and safe for consumption. We will not be responsible after the food leaves our care. In most cases, we ask for a valid Credit Card number in order to secure the order but do not charge until the day of the pickup and at that time, you are welcome to settle in any way you prefer. We will help to get the food to your car. For large orders, you can rent one of the Cambro hot holding cabinets but the cabinets would need to be returned to us within 3 days after the event. We add 10% Gratuity to all Drop-off and Setup event.
3. **Full Service Catering** is the most extensive offering that is applicable for most 50 to 300+ guest events. Full catering Labor charge is \$30 per hour per person for the Chef and the first Server and \$25 per hour for all additional Servers. 6 hours minimum per person. Our labor charge starts from the time the Catering team leaves starts loading the Catering Van at the shop and end upon the team’s returns and unloads all the equipment.

Typical local event would breakdown as follows:

- Loading and unloading the Catering Van (about 0.5 hours)
- Roundtrip travel (variable based on location but around 1 hour)
- Setup and clean-up of the event (about 1.5 hours)
- This leaves around 2.5 to 3 hours of actual food service.

We recommend the following staffing level based on setting up a buffet line/s and cooking the food:

- Under 50 guests - 1 Chef, Chef may need assistance in loading and unloading the Grill
- 50 – 90 persons 1 Chef, 1 Server
- 90-150 persons 1 Chef, 2 Servers
- 150+ persons 2 Chefs, 2 servers

The above staffing levels are specified only to cook and serve for the buffet line. We can provide additional Servers to assist with passing of the Appetizers and hand serving the guests if requested.

With all full service events, without prior written permission, we do not allow for the Customer to provide any food that we did not prepare due to safety concerns when Auntie Edna brings her homemade tuna salad and make some of the guests sick. We take food safety and our reputation very seriously but will do all that is possible to accommodate your specific requests.

All Full Service pricing is not final until the Customer agrees to the terms of the Catering Contract that would be provided by us and \$200 minimum deposit will be taken to hold the date. We request 50% of the event cost to be payable 1 week prior to the event date with the remainder to be paid on the day of the event, prior to the start of service.

We do not participate in the Gratuity but we do suggest a minimum of 18% of the food and labor portion of the event cost to be paid to our Service Staff for all the hard work. We will provide the suggested amount for your consideration and if you prefer and roll it into the total amount for your convenience.

We do offer 3% Cash discount but we must collect the 7% NJ Sales Tax as required by Law.

Most of our Catering business is based on Customer referrals and repeat events. We are looking forward to making your next event a great success.