

All ABOUT Catering

BBQ BEAR'S SMOKEHOUSE

FULL SERVICE & EVENTS

All-inclusive service complete with an on-site catering team to prepare a buffet and serve your guests!



#1

50 GUEST MINIMUM | PRICING PER GUEST

CHOOSE YOUR PACKAGE

	1 Side	2 Sides	3 Sides
1 Meat	\$15	\$18.25	\$21.50
¹ / ₂ Rack Ribs	\$20	\$23.25	\$26.50
2 Meats	\$20	\$23.25	\$26.50
3 Meats	\$23	\$26.25	\$29.50

CHOOSE FROM INCLUDED MEAT CHOICES

Pulled Pork, Pulled Chicken, Turkey Breast, Kielbasa, Texas Sausage, Brisket, Burnt Ends, Pork Belly Burnt Ends, Baby Back Ribs, & Impossible Meatloaf VEGAN

INCLUDED SIDES

Choose from any side below in left column of "Sides" section

ADD ON:

Garden Salad w/ Ranch and Balsamic	+\$2 Per Item/Per Guest
Traditional Coleslaw	+\$2 Per Item/Per Guest
Cornbread w/ Honey Butter (1 Per Guest)	+\$2.50 Per Item/Per Guest
Sandwich Roll (1 Per Guest)	+\$0.60 Per Item/Per Guest
Slider Rolls (2 Per Guest)	+\$0.40 Per Item/Per Guest

All full service packages include:

Standard paper products & serving equipment (Chafers etc...)

MAKE IT A FOOD TRUCK! +\$2 PER GUEST



Serves 2-3 guests

A LA CARTE

Pulled Pork.....	\$18/lb
Pulled Chicken.....	\$18/lb
Beef Brisket.....	\$28/lb
Burnt Ends (Beef).....	\$30/lb
Pork Belly Burnt Ends.....	\$26/lb
Turkey Breast.....	\$22/lb
Kielbasa (Pork).....	\$19/lb
Texas Sausage (Pork).....	\$19/lb
<i>Jalapeno & cheddar stuffed sausage</i>	
Smoked Salmon Fillets.....	\$28/lb
Baby Back Ribs.....	\$32/rack

VEGETARIAN OPTIONS

Impossible Meatloaf VEGAN \$10/slice

Portobello Mushrooms VEGAN \$45/15
Seasoned w/ Tamari & beef rub, then smoked

ADD: Roasted red peppers & melted gouda cheese \$60/15



ALL SAUCES, RUBS & MEATS ARE GLUTEN FREE



FRIED IN OIL THAT MAY CONTAIN TRACE GLUTEN



CONTAINS GLUTEN



VEGAN OFFERING

APPETIZERS

Recommended Portion: 2-3 pieces per guest

Smoked Wings ★ \$24/doz
Dry rubbed & slow smoked

Moink Balls 🌿 \$20/doz
Bacon wrapped meatballs - sprinkled w/ Bear's BBQ Beef Rub & smoked to perfection

Classic Deviled Eggs \$15/doz
Bear's blend of seasonings

Stuffed Mini Sweet Peppers \$28/16pcs
Stuffed w/ seasoned cream cheese & cheddar cheese blend. Garnished w/ crumbled bacon

The following serve approximately 12-15 guests

Spinach & Artichoke Dip \$27
Served w/ tortilla chips ★

Smoked Buffalo Chicken Dip \$27
Served w/ tortilla chips ★

The following serve approximately 40 guests

Vegetable Platter \$50
Broccoli, baby carrots, cucumbers, celery, tomatoes & ranch dressing

Cheese/Cracker Platter \$80
Cheddar, pepper jack & monterrey jack

SIDES

Serves approximately 15 guests

\$55 per side
Smoked BBQ Beans 🌿
Mac & Cheese 🌿

- Potato Salad
- Broccoli Salad
- Collard Greens
- Mashed Sweet Potatoes
- Mashed Red Bliss Potatoes
- Roasted Corn Medley
- Roasted Red Potatoes VEGAN
- Roasted Pepper Trio VEGAN

\$40 per side
Traditional Coleslaw
Garden Salad

ADD: Cranberries, candied walnuts, bacon & cheese +\$10
Smoked Beet Salad VEGAN



...ADD-ONS (CONTINUED)

DRINKS

- Bottled Water \$2 each
- Soda by the can \$2 each
- Sweet Tea \$6 gallon
- Unsweetened Tea \$6 gallon
- Lemonade \$8 gallon
- Gallon drinks include cups



Coffee & Tea Station \$2 Per Guest
Regular & Decaf Coffee, Assorted Tea, Sugars, Cream & Milk

Infused Water Station \$2 Per Guest
Cucumber Lemon or Strawberry Mint

BOTTLED SAUCES & RUBS

SAUCES INCLUDED W/ MEATS & SERVED ON SIDE
(Kansas City Sweet & Texas Pepper)



BOTTLED RUBS \$10.99 EACH
Pork Rub & Beef Rub

BOTTLED SAUCES \$8.99 EACH

- Kansas City Sweet BBQ Sauce
- Texas Pepper BBQ Sauce 🔥
- Grizzly Ghost Pepper BBQ Sauce 🔥🔥

DESSERTS

All desserts produced in facility that contains nuts

- Assorted Cookies \$12/doz
- Chocolate Brownies \$12/doz
- Bear's Bars
- Lemon \$40/16pcs
- Berry Crisp \$40/16pcs
- Apple Crisp \$40/16pcs
- Chocolate Pecan \$48/16pcs
- Bourbon

- Serves 10-12 guests
- Banana Pudding \$35
 - Chocolate Parfait \$40
 - Strawberry Cornbread \$40
 - Shortcake



BREAD

- Cornbread w/ Honey Butter \$2.50 each
- Sandwich Rolls \$8/doz
- Gluten Free Roll \$2 each
- Slider Rolls \$5/doz

EXTRAS

- Upgraded Paper Products \$5 Per Guest**
Biodegradable bamboo plates, plastic utensils & white dinner napkins
- To-Go Boxes** \$.30 Per Small Box
Individual boxes for your guests \$.50 Per Large Box
- Cake Cutting \$100**
- Table Clearing \$200**
Basic Bears
- Table Clearing \$300**
Standard Glassware & Rentals
- Buffet Table Rental \$10 Each**
For Bear's Service Tables Only
- Linen Rental (Black) \$30 Each**
For Bear's Service Tables Only
- On-site Trash Removal** Priced Based on Venue Requirements

Signature Add-ons

Stationed Appetizers

- Cheese Board \$15 Per Person**
Variety of Five (5) Cheeses Assorted Crackers
- Upgrade to a Charcuterie Board +\$3 Per Person**
Variety of Three (3) Cheeses, Three (3) Cured Meats, Assorted Crackers, Fruit, Olives, Nuts, Jam

- Mac & Cheese Bar \$12 Per Person**
Bear's Mac & Cheese...Enhanced!
Pick Two (2) Bear's Meats
Toppings Include: Cornbread Breadcrumbs, Crumbled Bacon, Scallions, Shredded Cheddar, Crispy Fried Onions, & Jalapeños

- Crudité \$13 Per Person**
Sliced Cucumbers, Carrots, Cauliflower, Broccoli, Bell Peppers, Assorted Crackers, Hummus, and Ranch

- Shrimp Display \$15 Per Person**
Cold Smoked Shrimp
Thai Chili and Cocktail Sauces

Inquire about our Full Signature Menu Offerings

Passed Appetizers

- Each Choice: \$5 Per Person
- Puff Pastry Squares**
Goat Cheese, Prosciutto, and Herb Filling
- Teriyaki Chicken Bites**
Soy Pomegranate Glaze
: Substitute Smoked Teriyaki Tempeh
- Burnt End Bites**
Blistered Tomato and BBQ Sauce
- Smoked Salmon**
Served on Sliced Cucumber with Aioli
- Bear's Seasoned Crab Salad**
Served on Sliced Cucumber
- Bacon Wrapped Dates**
- Brie Phyllo Tart**
Served with Berry Compote
- Stuffed Mushroom Phyllo Cup**
Make any three (3) passed appetizers a station!
\$15 per person



SERVICE FEE INCLUDES

- Bear's event staff & travel time
- Set up of a single buffet line
(Additional costs for extra buffet stations)
- Use of Bear's serving equipment
- Standard paper products for serving Bear's products only
- Foods held to temperature in insulated boxes
- Serving guests & replenishment of Bear's foods for contracted buffet time (2 hours)
- Clean up of buffet line with remaining food wrapped per customer's request
- Removal of all trash created by Bear's
(Additional costs dependent on venue's trash requirements)

CUSTOMER PROVIDES

- Set up of tables & linens for buffet
- Set up of any separate appetizer or dessert stations if not catered by Bear's
- Trash receptacles & method for disposal
- Parking for Bear's vehicles & access to the venue at a minimum of 1 hour before service
- If privately renting china, suggested sizes for proper portion control are: 9" dinner plate & 6" appetizer plate
- For non-Bear's food items, customer/other vendor responsible for providing the service as well as all necessary serving products (i.e. plates, cups, utensils, etc..)

- INQUIRIES WILL BE RETURNED WITHIN 48 HOURS MON-FRI**
- PRICES SUBJECT TO CHANGE DUE TO MARKET PRICING**
- CATERING ORDERS REQUIRE 72 HOUR ADVANCE NOTICE.**
- FULL SERVICE EVENTS REQUIRE A DEPOSIT AND SIGNATURE ON EVENT CONTRACT TO BE BOOKED**
- BEAR'S GIFT CARDS NOT ACCEPTED ON CATERING ORDERS**
- SERVICE FEES ADDED ARE BASED ON THE SUB TOTAL OF FOOD & DISTANCE TRAVELED TO VENUE/EVENT**



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