

RBL CATERING COMPANY

The Wedding

'I DO' BBQ MENU

PROVEN. WINNING. GRAND CHAMPIONSHIP. BBQ.

APPETIZERS

PER PIECE, 2 DOZEN MINIMUM

TRADITIONAL DEVILED EGGS \$1.50 each

THE LAB DEVILED EGGS \$2.00 each
with Candied Bacon, Country Ham and Andouille

BISCUITS \$2.59 each
with Country Ham and Pimento Cheese

BBQ SLIDERS:

Pulled Pork \$2.50 each
Chicken \$2.50 each
Brisket \$3.00 each
Cuban \$3.00 each
Smoked Turkey \$3.00 each

WARMING DISHES & PLATTERS

VEGETABLE PLATTER **Feeds 50** \$60
CHEESE BALL *with Crackers* **Feeds 50** \$65
FRUIT SALAD **Feeds 50** \$75
BBQ MEATBALLS **Feeds 40** \$80
CHEESE PLATTERS *with Crackers* **Feeds 50** \$80
FRUIT PLATTER **Feeds 50** \$80

ASSORTED FINGER SANDWICHES **Feeds 50** \$155
Smoked Turkey, Smoked Pit Ham, Pimento Cheese, Chicken Salad with Mayo & Honey Mustard

GREEN SALADS

HOUSE SALAD
Romaine, Cucumber, Carrot, Tomatoes & Croutons with 3 Dressings
Half **Feeds 10** \$18 | Full **Feeds 20** \$33

CAESAR SALAD
Romaine, Parmesan Cheese & Croutons
Half **Feeds 10** \$18 | Full **Feeds 20** \$33

CHICKEN CAESAR SALAD
Romaine, Parmesan Cheese, Croutons & Chopped Chicken
Half **Feeds 10** \$48 | Full **Feeds 20** \$96

DIPS

PER POUND

HUMMUS DIP **served cold** \$12
with Pita Chips
CRAB DIP **served warm** \$24
with Sliced Baguettes
SPINACH & ARTICHOKE DIP **served warm** \$15
with Pita Points
BUFFALO CHICKEN DIP **served warm** \$20
with Pita Points

STATIONS

MINIMUM OF 25 GUESTS

BISCUIT BAR \$4 per person

BUTTERMILK BISCUITS
with Variety of Butters, Molasses & Jams
add: Country Ham & Pimento Cheese **extra \$2.90**

BAKED POTATO BAR \$7 per person

Sour Cream, Butter, Cheddar Cheese, Scallions & Bacon Crumbles
add: Pork & Chopped Chicken **\$3 per person.**
add: Chopped Brisket **\$5 per person.**



Can't say 'I Do' without BBQ

SIT BACK, RELAX, AND LET US DO THE WORK. WE GOTCHA' COVERED!

BUFFET MENU

THE MEAT CHOICES

Pulled Pork | Brisket | St. Louis Ribs
Bone In BBQ Chicken | Chopped Chicken | Smoked Turkey Pork Loin | Smoked Prime Rib | Bone-In Pork Chop

Meat Choices	25-100	100-500	500+
1 Meat, 2 Sides, 1 Bread	\$11.00	\$10.90	\$10.75
2 Meats, 2 Sides, 1 Bread	\$12.75	\$12.25	\$11.75
3 Meats, 2 Sides, 1 Bread	\$14.00	\$13.75	\$13.50
4 Meats, 2 Sides, 1 Bread	\$16.00	\$15.25	\$14.75
5 Meats, 2 Sides, 1 Bread	\$17.50	\$16.75	\$16.25

ADDITIONAL ADD ONS

- ADD \$1.50 PER PERSON FOR ALL BONE IN BBQ CHICKEN
- ADD \$3 PER PERSON FOR BRISKET
- ADD \$2 PER PERSON FOR TURKEY (NEW)
- ADD \$12 PER PERSON FOR SMOKED PRIME RIB
- ADD \$3.50 PER PERSON FOR ST. LOUIS RIBS
- ADD \$3 PER PERSON FOR BONE-IN PORK CHOP

SIDES

PICK TWO: Extra sides at \$1.50 per person per additional side

Mamma's Slaw | Bacon Baked Beans | BBQ Potatoes
Jalapeno Mac N' Cheese | Potato Salad | Collards
Country Ham Green Beans

BREADS

PICK ONE: Extra bread at \$1.00 per person per bread

Cornbread | Rolls

DRINKS

EXTRA \$2 PER PERSON

Sweet Tea | Unsweetened Tea | Lemonade | Water

COFFEE STATION

EXTRA \$3.00 PER PERSON OR \$5 WITHOUT DRINKS

Includes: Regular & Decaf, Sugars, Creamer & Cups



DON'T FORGETS

- Basic Paper Plates, Cutlery Kits and Styrofoam Cups \$1 per person
- White Plastic Plates, Utensils Wrapped in Linen-like Napkins and Clear Plastic Cups \$3 per person
- White Cocktail Plates, Single Forks and Cocktail Napkins 75¢ per person

THE BIG SHOW



Whole Hog Starts at \$975.00
Feeds 35/40 People
100 lb. Whole Hog
Whole Hog is presented with decorations & vegetable arrangements.

Pricing for larger parties upon request. Priced per event.



CARVING STATION

ONLY TWO MEATS PER STATION
MINIMUM OF 25 GUESTS
2 HOUR MAXIMUM \$95
\$50 FOR EACH ADDITIONAL HOUR

A Great Addition to Showcase Your BONE-IN PORK CHOPS and/or SMOKED PRIME RIB
Sliced Fresh for You and Your Guests

BRISKET, RIBS and TURKEY MAY ALSO BE SLICED

WE ARE The Redneck BBQ Lab.

We are a multiple award winning competition BBQ team that has taken their prize winning BBQ recipes and started a catering/sit down restaurant business. Competition recipes that, up to now, have only previously been shared with certified BBQ judges who did not know whose food they were eating.... only that it was good as evidenced by the numerous top 10 calls we have earned from all over the United States.

Whatever you need, we can deliver it to you for your and your guests' enjoyment.

From awarding winning whole hog to succulent brisket to ribs that have garnered us the coveted perfect KCBS score of "180" while competing against some of the very best competitors in the United States; we can make your party "perfect" as well

Sit back, relax and let us do the work. We got ya covered!



catering@theredneckbbqlab.com
www.rblcatering.com

SERVICE FEES

FULL SERVICE BUFFET 100 GUESTS MAXIMUM

4 Hour from Setup to Cleanup with 2 Buffet Monitors \$300 *includes:*

- Meat and Side tasting for up to 3 people at The Lab (additional people @ \$20 per person)
- 1 hour onsite consultation for buffet layout within 25 mile radius (Additional per mile fees apply for additional travel)
- Buffet setup
- Replenishing food pans
- Monitoring beverage station (if beverages are in contract)
- Trash removal of buffet disposable items
- Cleanup of buffet and beverage tables
- Each additional hour \$100

EXTRA BUFFET STAFF 4-HOUR MINIMUM

Per Wait Staff Per Hour \$30
• 1 Extra buffet staff is needed per 50 guests

WAIT STAFF 4-HOUR MINIMUM

Per Wait Staff Per Hour \$30 *includes:*

- Setup of plates/silverware at table
- Filling up guest beverages at table
- Cleaning and removing dinnerware from table

BARTENDER 4-HOUR MINIMUM

Per Bartender Per Hour \$40
Host is responsible for all alcohol, mixers, ice, cups and equipment as well as stocking all items in the area where service is to occur

FLIPPING THE ROOM 1-HOUR MAXIMUM

\$100 Per 150 Guests
• Changing over one room from ceremony to reception

CLEANING OF VENUE FEE \$400

A charge of \$400 and applicable sales tax will be added to Catering contract IF CATERER is required to clean the venue on the behalf of our client or as required by wedding venue.

This Cleaning Charge will cover:

- Cleaning of interior of the venue facility ONLY
- Clean floors, move tables + chairs, and remove trash
- TO VENUE'S DESIGNATED TRASH AREA (CATERER WILL REMOVE ALL TRASH TO DESIGNATED LOCATION).
- Contracted work is for a total 3 hours (including cleanup crew travel to venue)

Any additional time will be billed in full hours @ \$75 per person per hour due immediately after event's cessation.

In no shape or form will this catering contract cover any damages or any excessive cleaning that is outside of the ordinary. Any damage fees or excessive cleaning charges will be paid by CATERER'S CLIENT.

- * An 18% service charge will be added to final invoice
- * Guest count must be finalized 30 days prior to event
- * Final payment due 30 days prior to event (10% late fee charged for unpaid invoice at close of event)

***Additionally, any items not shown above can be quoted for you by us. Please contact us with your ideas and let us plan your event with you and serve it for you.

(prices accurate as of 5/2021)