CATERING

WITH CITY BBQ

CITY BARBEQUE: CATERING SINCE 1999

Folks are often surprised to hear we started catering before we opened the doors of our very first BBQ joint. We can't help ourselves: we just love being part of people's special moments and sharing a delicious meal, slow-smoked with love and served with peace of mind. Our dedicated catering specialists make sure your event is stress-free from the start.

Your planning begins with a complimentary tasting to help your narrow down your options. From there, we'll help you customize your perfect spread, choose any action stations or add-ons, and make sure everything's ready for the big day. Long story short, you're in good hands—we'll take care of every detail.

CITY SIGNATURE CATERING

If you're looking for a catered experience folks will talk about, this is the option for you. Our City Signature Catering features our slow-smoked barbeque, classic comfort-food sides, and homemade desserts served in gleaming cast iron. And our interactive action stations—a make-your-own-s'mores station, loaded mac & cheese bar, hand-muddled lemonade stand, and more—all but guarantee a memorable event. Your action stations and buffet will be set up, staffed, maintained, replenished, and broken down by one of our professional catering teams on hand to make sure everything is perfect.

A CITY SIGNATURE EVENT INCLUDES:

- Your chosen menu, set up in cast iron dishes
- Linens for food and beverage tables
- Serving equipment
- Single-use plates, cutlery, and napkins

PLUS, A CITY BARBEQUE CATERING TEAM, WHO WILL:

- Set up your self-service buffet
- Maintain and replenish the buffet
- Serve your guests from the buffet*
- Clear single-use plates and utensils
- Clean up the food and beverage area
- Break down the buffet

*For an additional fee, other serve options are also available

CITY CLASSIC CATERING

Hoping to let the food do the talking? Trust us, we get it—and our food has a lot to say. City Classic Catering makes the barbeque the star of the show, with your chosen slow-smoked meats, homemade sides, and indulgent desserts set up in a beautiful self-service buffet. Our expert catering team will be on hand to set up, maintain, replenish, and break down your buffet, so there's nothing left for you to do but relax and enjoy your event.

A CITY CLASSIC EVENT INCLUDES:

- Your chosen menu, set up in disposable dishes
- Disposable serving equipment
- Single-use plates, cutlery, and napkins

PLUS, A CITY BARBEQUE CATERING TEAM, WHO WILL:

- Set up your self-service buffet
- Maintain and replenish the buffet
- Clean up the food and beverage area
- Break down the buffet

*Other service options also available

DELIVERY AND SET-UP

If all your event needs is some mouthwatering barbeque, we've got you covered, too.
A Delivery and Set-Up event brings you the same great BBQ without the service staff. Our friendly caterers will deliver and set up your buffet, provide any necessary instructions, and make sure you're thrilled before heading out and letting you take the reins.

A DELIVERY AND SET-UP EVENT INCLUDES:

- Your chosen menu, set up in disposable dishes
- Disposable serving equipment
- Single-use plates, cutlery, and napkins
- Hot bags/boxes*

*Available to rent for an additional fee

WEDDINGS

& REHEARSAL DINNERS

APPETIZERS

Domestic Cheese & Cracker Board
Seasonal Vegetable Display with Ranch Dip
Seasonal Fruit Display with Dip

BARBEQUE SPREADS

Two Meats, Two Sides | Choose two meats and two sides
The Full Spread | Two meats, three sides, and a dessert
The Whole Hog Smoked | Whole hog, two sides, and cornbread
Add-ons | Toppings bar

SNACKS & LATE NIGHTS

Nacho Bar | Blue Ribbon Queso, tortilla chips, creamy slaw, Swine Wine pico, chipotle ranch, Original BBQ sauce, pickled red onions, and pickled jalapeños; upgrade to add your choice of smoked meat

Taco Bar | Your choice of smoked meat with flour tortillas, creamy slaw, Swine Wine pico, chipotle ranch, Original BBQ sauce, pickled red onions, pickled jalapeños, and sour cream

Chips & Queso Bar | Tortilla chips, Blue Ribbon Queso, and Swine Wine pico; upgrade to add your choice of smoked meat

Lemonade Stand | Our classic lemonade and iced tea, muddled to order with seasonal fruit

Caramel Apple | Dipped in caramel and sprinkled to order with candy, nuts, and more

S'mores Bar | Make your own gooey, chocolatey treat–fire included

SMOKED MEATS	**Pulled Pork** **Beef Brisket** **Pulled Chicken** **Turkey Breast** **Sausage** **Bone-In Chicken** **Triple Que** **ADD-ONS:** **Rack of Ribs** **Half Chicken**
VEGETARIAN	**Black Bean Burger** **Veggie Pesto Pasta** Feeds 12 as an entrée, 30 as a side
HOMEMADE SIDES	**Baked Beans with Brisket** **Corn Pudding** **Cornbread** **Creamy Slaw** **Green Beans with Bacon** **Mac & Cheese** **Smashed Potatoes** **Potato Salad**
DESSERTS	**Cobbler with Whipped Cream** **Fresh-Baked Chocolate Chip Cookies** **Triple Chocolate Cake** **Banana Pudding**
DRINKS	**Bottled Water** **Lemonade** **Unsweet Tea** **Sweet Tea** **Canned Soda**

ASK ABOUT OUR DAY-AFTER AND BRUNCH OFFERINGS

GET INSPIRED
BY OUR PINTEREST

City
BBQ
CITYBBQ.COM/WEDDINGS
REDEEM FOR A
FREE TASTING
Contact your local
Wedding Specialist
Brushfire
Sweet
Original
Beef
Brisket
Pulled
Pork