

J'S BBQ

CATERING: 101

PERSONALIZED CATERING SERVICE LEVELS

Level 1: Pick-up, only = cost of food + tax (gratuity not included)

- ★ Level 1 **does NOT** include serving utensils
- ★ Plate sets (plate, napkin, & eating utensils) can be purchased at \$1.00/set
- ★ Warming units **are NOT** included, and **NOT available** for purchase for Level 1

Level 2: Delivery, only = cost of food + delivery fee + 18% gratuity + tax

- ★ 25 miles (round trip) traveled or less~ \$25.00; Add \$2.00 for each additional mile traveled (round-trip).
- ★ Level 2 **does NOT** include serving utensils (PLEASE INQUIRE IN EMAIL, IF NEEDED)
- ★ Plate sets (plate, napkin, & eating utensils) can be purchased at \$1.00/set
- ★ Warming units **are NOT** included, and **NOT available** for purchase for Level 2

Level 3: Delivery and set-up = cost of food + delivery fee (see above rates) + set-up fee + 20% gratuity + tax

- ★ Same traveling rates apply, set-up fee based on the # of guests in your group & will be applied to total
- ★ Level 3 **does NOT** include plate sets/eating utensils.
- ★ Plate sets (plate, napkin, & eating utensils) can be purchased at \$1.00/set
- ★ Warming units **included in quote/final price** (UPON RETURN of water pan + wire rack, receive \$10 credit/set)
- ★ Level 3 **DOES include:** serving utensils

SET-UP A COMPLIMENTARY TASTING WITH J'S!

Email us at: jsbbqripon.catering@gmail.com for more details!

We are a first-booked, first-served Catering Service.

We cannot guarantee your catered event, unless a contract is signed, and a non-refundable \$500.00 flat fee (to be applied toward total balance) is paid.

Final balance is due 14 days prior to your event, and is subject to price change, based on current market costs.

If your catering order is less than \$500.00, and your event is within 2 months of booking~ payment is due in-full, no later than 10 days prior to your event.

IF event date is cancelled (per customer); J's will retain the \$500 non-refundable flat fee. IF date/event is CANCELLED/RESCHEDULED after FINAL BALANCE is received in-full, J's BBQ reserves the right to retain payment in-full for liquidated damages. J's BBQ cannot guarantee re-booking date is available & will retain payment in-full (if applicable & if date is not rescheduled or available). If date is available, a \$250.00 fee will be applied & DUE prior to event's rescheduled date

Level of service and/or menu requests subject to availability

J's BBQ offers licensed catering through Fond du Lac County Health Department and is regulated under the Wisconsin Food and Health Code. Consuming raw or undercooked meat, fish and animal products may increase your risk for foodborne illness. Beef, pork and poultry eaten rare, medium rare or medium has a potential health risk. Before ordering please notify your server of any food allergies. We will do the best of our ability to accommodate your needs, however we are NOT a dietary restricted or trained kitchen, and therefore hold ourselves harmless to any cross-contamination of potential allergy sensitivities that you may have. Our products may contain: wheat, egg, dairy, soy, peanut & fish or shellfish allergens. Our foods do not contain liquid smoke.

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Please email jsbbqripon.catering@gmail.com the following information, so we can prepare a quote to best fit your catering needs. You will receive a follow up email within 72 hours. Thank you for your interest with J's BBQ!

Name:

Contact email:

Contact phone number:

Business/Corporation/Educational Facility (Please provide tax exempt ID#):

Date[s] of Event:

Time[s] of Meal:

Level of Catering Service 1, 2, 3:

Location of Service (if not picking-up):

Number of People:

Light Eaters (4oz/person), Average Eaters (5oz/person), OR Heavy Eaters (6oz/person):

Menu Selections

[Choose your favorites and we'll take care of the quantity]:

Meat[s]: for most catering events, we recommend 2-3 meats

Sauce[s]: for most catering events, we recommend 2-3 sauces

Side[s]: for most catering events, we recommend 2-3 home-style sides

Bread[s]: for most catering events, we recommend mixed breads (brioche and pretzel sliders & cheddar-jalapeno cornbread)