

J'S BBQ

CATERING: '10'

Thank you for thinking of J's BBQ for your Catering needs! You are viewing these instructions, because you are interested in ordering for a large group (20+) and are in need of additional information and pricing. Please consider our different CATERING LEVELS & we look forward to hearing back from you soon!

CATERING SERVICE LEVELS:

Level 1: Pick-up, only = cost of food + tax

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

- ★ 25 miles traveled or less~ \$50.00; Add \$1.00 for each additional mile traveled (round-trip). Delivery does NOT include plate sets/eating utensils or warming units.
- ★ Plate sets (plate, napkin, & eating utensils) can be purchased at \$1.00/set
- ★ Warming units (re-usable) can be purchased for \$20/set (*Please inquire in your email)
- ★ Menu dietary restriction information labels can be purchased for \$5.00 (*Please inquire)
- ★ Level 2 does NOT include serving utensils

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 (please inquire)
- ★ 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 and food labels with dietary information

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 50% of your invoice total is paid.

[Other payment in-advance/guarantee options available, please inquire.]

Level of service and/or menu requests all based on 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 Event:

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)*

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