



## ON SITE CATERING

*Mutiny BBQ Company will bring our custom-made offset smoker trailer to your house and prepare the food fresh to order on-site. Your guests will enjoy the faint smell of local hardwood smoke in the air and can talk to the pitmaster about his process. Set your event apart with this unique experience.*

### CHOOSE TWO OF OUR SIGNATURE MEATS

Ribs, Pulled Pork, Pork Loin, Pork Belly Burnt Ends, Pulled Chicken, Chicken Thighs, Wings, Brisket(+\$1/pp)

### CHOOSE THREE OF OUR HOUSEMADE SIDES

Cole Slaw, Potato Salad, Beans, Collard Greens, Mac 'n Cheese

### INCLUDED AT NO ADDITIONAL COST

Our signature homemade pickles, bottles of our house BBQ sauce, slider rolls, chafing dishes and sterno fuel for all hot foods

*Base cost per person: \$30 (minimum 30 guests)*

### ADDITIONS

Add an extra meat: \$5 per guest

Add an extra side: \$3 per guest

Add a half tray or full tray of ribs, pork belly, or wings as an appetizer to your party of 30 or more and enjoy a \$10 discount off the menu price for full trays or a \$5 discount on half trays.

### NOTES

A 50% deposit is required upon booking. The remainder can be paid on the day of the event.

Because some of our menu items require upwards of 12 hours or more in the smoker to achieve perfection, we may need to do some of the cooking before we arrive at your home.

We will provide wire chafing dishes and sternos for all hot foods. They can be yours to keep for an additional charge.

We will also provide serving utensils. It is the client's responsibility to provide their own plates, flatware, and napkins. We can provide disposable place settings for an additional fee.

We are happy to offer beer, wine, or spirit pairing suggestions, but we are not licensed to buy, sell, or serve alcohol.

We will need access to electricity within 50 feet of the cooking site in order to properly prepare your food.

Don't see it on the menu? Just ask. We're all about creative solutions.

### HOW IT WORKS

Our pricing is based on a formula of one pound cooked meat serving 2.5 guests and an average cooked meat yield rate of 50% from raw weight. For example: If a party has 50 people, we will start with no less than 40 pounds of raw meat to serve no less than 20 pounds of cooked meat. While others may not be comfortable sharing this formula, we believe that accuracy and transparency allow us to control our costs and to offer the most competitive pricing possible while ensuring that we meet our clients' expectations.

Tom Dunphy  
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Mutiny BBQ Company  
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