



# BBQ & PIG ROASTS

BKCATERS.COM

908-347-1759



*Where great food makes the party<sup>SM</sup>*





## **BASIC BBQ**

Prepared and served fresh at the venue of your choice

### **BURGERS & DOGS HOT OFF THE GRILL**

~ Handmade Hamburgers ~

*Handmade USDA Prime Short Rib Burgers grilled to order. Served on a Fresh Bun with or without Cheese*

~ Burger Accompaniments ~

*Leafy Lettuce, Vine Ripe Tomatoes, Shaved Red Onion and Ketchup*

~ New York Style Hot Dogs ~

*Homemade Hot Dogs served with all the Fixin's include: Sauerkraut, Spicy Brown Mustard, Ketchup, Relish and Fresh Rolls*

~ Grilled & Glazed BBQ Chicken ~

*Juicy grilled Cage-Free Chicken Breasts Seasoned with our Bold BBQ Rub Then Glazed with our Signature Kansas City Style BBQ Sauce*

~Chef Brian's Famous Smoked Pork Ribs~

*With Chef Brian's Secret Rib Rub Slow Apple and Cherry Wood Smoked Pork Ribs with a Custom-Made Rub*

~ House-Made Garlic Dill Pickles ~

~ Baby Green Garden Salad ~

*Mixed Baby Greens tossed with Vine Ripe Grape Tomatoes, Cucumbers, Shredded Carrot, Shaved Red Onion and Served with House made Assorted Dressings*

~Birch Beer Infused Baked Beans ~Sweet Local NJ Corn on the Cob~ ~Signature Country Potato Salad ~House Made Creamy Cole Slaw~ ~Creamy Baked Mac and Cheese~

\$28.95 per guest (35-59 Guest)

\$26.95 per guest (60-120 Guest)

Children under 11 are ½ price and under 4 are free



## SMOKE-A-QUE

~ Handmade Hamburgers ~

*Handmade USDA Prime Short Rib Burgers grilled to order. Served on a Fresh Bun with or without Cheese*

~ Burger Accompaniments ~

*Leafy Lettuce, Vine Ripe Tomatoes, Shaved Red Onion and Ketchup*

~ New York Style Hot Dogs ~

*Homemade Hot Dogs served with all the Fixin's include: Sauerkraut, Spicy Brown Mustard, Ketchup, Relish and Fresh Rolls*

~ Grilled & Glazed BBQ Chicken ~

*Juicy grilled Cage-Free Chicken Breasts Seasoned with our Bold BBQ Rub Then Glazed with our Signature Kansas City Style BBQ Sauce*

~Smoked Pork Ribs~

*With Chef Brian's Secret Rib Rub Slow Apple and Cherry Wood Smoked Pork Ribs with a Custom-Made Rub*

~ USDA Prime Smoked Beef Brisket ~

*Rubbed with Chef Brian's Secret Brisket Rub Then Slow Smoked 12-14 hours Over Hardwood Hickory and Cherry Woods to a Very Tender and Flavorful Experience*

~Smoked Pulled Pork~

*Dry Rubbed Pork Shoulder Slow Smoked until Falling off the Bone*

~Birch Beer Infused Baked Beans ~Sweet Local NJ Corn on the Cob~ ~House Made Creamy Cole Slaw~

\$36.95 per guest (35-59 Guest)

\$34.95 per guest (60-99 Guest)

Children under 11 are ½ Price and under 4 are free



## **PIG ROAST FEAST**

~ Whole Roast Pig ~

*NJ Hog, Slow Roasted and Falling off the Bone. Served with two of our Signature BBQ Sauces (Carolina and Kansas City Style Sauce)*

Accessories

~ Petite Rolls ~

*Fresh Baked Rolls to enjoy with the Pig*

~ Honey Corn Bread ~

*Crumbly Golden Corn Bread Sweetened with Fresh Honey from Long Branch NJ*

Burgers and Dogs Hot of the Grill

~ Handmade Hamburgers ~

*Handmade USDA Prime Short Rib Burgers grilled to order. Served on a Fresh Bun with or without Cheese*

~ Burger Accompaniments ~

*Leafy Lettuce, Vine Ripe Tomatoes, Shaved Red Onion and Ketchup*

~ New York Style Hot Dogs ~

*Homemade Hot Dogs served with all the Fixin's include: Sauerkraut, Spicy Brown Mustard, Ketchup, Relish and Fresh Rolls*

~ Birch Beer Infused Baked Beans ~ Sweet Local NJ Corn on the Cob ~ ~ Signature Country Potato Salad ~ House Made Creamy Cole Slaw ~ ~ Creamy Baked Mac and Cheese ~

\$34.95 per guest (50-74 Guest)

\$32.95 per guest (75-99 Guest)

Children under 11 are ½ Price and under 4 are free



**All BBQ Packages Include:**

Fresh Watermelon Display  
Chafing Dishes  
Professionally Displayed Table with Baskets and Salad  
Checkedered Plastic Tablecloths  
All Paper Products  
10 x 10 Pop-up Tent for Buffet Area  
Buffet Tables  
Serving Utensils  
Event Grill

**ADD ON**

Steamed Clams - 3.99 / pp  
Grilled Marinated Wild Salmon - 7.99 / pp  
Smoked USDA Prime Brisket - 7.99 / pp  
Pulled Pork - 5.99 / pp  
USDA Prime Ribeye - 12.75 / pp  
USDA Prime Marinated Tri-Tip - 8.99 / pp

**DESSERTS**

Ice Cream Sundae Bar - 7.50 / pp  
*Served for the last hour of your event*  
Flavors: Vanilla, Chocolate, Strawberry  
Toppings: Chopped peanuts, Crushed Oreos, M&Ms, Carmel syrup,  
Chocolate Sauce, Whipped Cream, Cherries, and more

Snow Cone Station - 6.50 / pp  
Flavor Options: Cherry, Grape, Blue Raspberry, Strawberry, Lemon-Lime,  
Banana, Tiger's Blood, Root Beer, Watermelon, and Piña Colada.  
Choose 3 Flavors

Assorted Cookies and Brownies - 3.95 / pp  
Mini Italian Pastries - 3.95 / pp  
An assortment of Italian Pastries: Napoleons, Cannoli's, Cream Puffs, and more



## BEVERAGES

Hot Drink Package - \$3.50 per person  
*Regular and Decaffeinated Coffee, Tea, Milk, Sugar, Creamer and Cups*

Cold Drink Package - \$4.95 per person  
*A Chilled Assortment of Name Brand Sodas and Bottled Water*

Basic Drink Package - \$2.99 per person  
*Dispensers of Lemonade and Unsweetened Ice Tea*

Snapple - \$2.00 per bottle  
Ice - \$8.00 per 8lb bag

We can help you with all your rental needs!  
Tables, Chairs, Tents, China, Staffing and more

Staffing is \$35 per hour per staff member (Minimum 2) with a minimum of 5 hours.  
Additional \$35 per hour for full staff after 5 hours plus 18% gratuity.  
During holidays, staffing is a rate of \$45 per hour.  
We require a 1 hour set up time and a 1 hour clean up time.



**“WE KNOW HOW TO MAKE YOUR  
EVENT THAT MUCH MORE SPECIAL.”**

*-Chef Brian Kirpan*

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