

CELEBRATION SOUL FOOD BUFFET

\$15.00 PP - One Meat – Two Side Items – Garden Salad – Rolls

\$18.00 PP – Two Meats – Three Side Items – Garden Salad – Rolls

Additional Entrée - \$2.00 PP

Items marked with * are available for an additional price

Buffet Entrees

- One Quarter Herb Roasted Chicken
- Grilled Chicken Breast with a pineapple glaze
- Baked Chicken
- Smoked BBQ Pulled Pork with BBQ Sauce
- Slow Roasted Pot Roast simmered with onions and carrots*
- Oxtails smothered in gravy with vegetables and onion*
- Grilled or Fried Pork Chops
- Sliced Baked Ham covered with a pineapple brown sugar glaze
- Sliced Turkey Breast with gravy

Gourmet Sides

- Twice Baked Mashed Potatoes
- Roasted Red Potatoes with Rosemary and Garlic
- Sweet Potato Soufflé
- Seasoned Yellow Rice
- Dirty Rice (contains pork and beef)*
- Home-Style Potato Salad
- Creamy Coleslaw
- Baked Beans (contains beef)
- Green Beans with peppers and onions
- Macaroni and Cheese
- Collard Greens with Smoked Turkey
- Cornbread Dressing
- Butter Beans/Lima Beans
- Southern Style Creamed Corn
- Squash Casserole

BACKYARD BBQ FAMILY PACKS

RIB & PULLED PORK COMBO \$110

(feeds 10-12)

- 2 slabs of ribs
- 2 lbs of pulled pork
- Quart of Baked Beans
- Quart of Potato Salad
- Quart of cole slaw
- BBQ Sauce
- Buns or Texas toast

CATERING SERVICES

- **PICK UP** – Give us a call and let us help you with your food order, let us know when you want it and will have it ready when you arrive.
- **DELIVERY** – We will deliver everything to your event in our aluminum or plastic containers. We will help you with the set up and make sure the food is ready when you are. (Wire Racks & Fuel Available upon request at a special rate)
- **FULL SERVICE** – We will bring everything to you. Our staff will setup, serve and clean up our designated area.

CATERING POLICY

Food, beverage, and additional items charges based on guest count will be based on the client's final guaranteed count. Final guest counts are due no later than

two weeks prior to the event date. If no final guest count is received, we will use the number of guests used in the initial proposal.

STAFFING

Our staff will be dressed in our catering attire. Our proposal includes staffing for up to 3 hours beginning at the starting time through final cleanup of the event (or if other arrangements have been made.) Overtime is billed at the rate of \$20.00 per server per hour. No overtime will be incurred if the event ends on schedule.

We reserve the right to increase or decrease the number of staff if the guaranteed guest count is 10% higher or lower than the number included in the proposal.

DEPOSIT & CANCELLATION POLICY

A deposit of 50% of the total estimated amount is needed to confirm the booking of this event. Deposit refunds on cancellations are handled as follows –

*Notice over 30 days prior to event	Full refund of deposit
*Notice 10 to 29 days prior to event	50 % refund of deposit
*Notice less than 10 days prior to event	NO Refund of deposit

FINAL PAYMENT

Clients will be billed for the balance due within two weeks before the event. The invoice amount is due upon receipt.

PRICING (prices are subject to change)

Big Nick's will supply servers for any party

(20% Service Charge with a 3 hour min)

Our standard delivery service is available seven days a week. Our delivery fee will vary depending on the size of the order and delivery location.

\$100 minimum order is required for delivery

Please allow 30 minutes (plus or minus) as your delivery window

There is a 20% service fee added to all caterings that are delivered.

Gas Surcharge added to all catering events held outside of Valdosta, GA.

Please call between 11am – 7pm Tuesday – Friday or email us at bignicksonbaytree@gmail.com, to place your catering order. To ensure the highest level of services and availability of your preferred selection, we encourage at least 48 hour notice.