

HOW'S YOUR MEAT? CATERING MENU

Full-Service Catering:

We roll on up, set up the truck, and cook on-site at your event. Our team handles serving the food buffet style. This package includes serviceware and we will package up and leave any leftovers for your and your group to enjoy for the rest of the event. Minimum food order \$2,000, catering fee starts at \$495 based on the number of guests and location. Servers and waitstaff are available upon request for \$200 per person. 18% gratuity will be added.

Delivery & Service Catering:

We bring prepared, ready-to-eat food (hot & cold) to your event. Our team handles serving the food buffet style. This package includes serviceware and will leave any leftovers for you and your group to enjoy for the rest of the event. Minimum food order \$1,000, \$495 catering fee includes one (1) server for one hour. 18% gratuity will be added.

Delivery:

Your menu choices are delivered hot to your location. Delivery fee and minimum food order based on location.

Contact:

Stephen Goldberg

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Catering Menu Options:

BBQ Basics: \$19.99/person

Grilled Chicken, Burgers, Hot Dogs, Fixings, 2 Sides

Only available full-service

Pulled Meat: \$19.99/person

Pulled Chicken, Pulled Pork, Fixings, 2 Sides

Ribs & Wings: \$22.99/person

St. Louis Ribs, Roasted Wings, Fixings, 2 Sides

Ribs & Meat: \$25.99/person

Smoked Beef Brisket, St. Louis Ribs, Fixings, 2 Sides

Add A Meat: \$5.99/person

Pulled Pork, Pulled Chicken, Sausage, Hot Dogs, Burgers, Chicken Breast, Chicken Wings, Veggie Burgers, Beef Brisket (+\$2), St. Louis Ribs (+\$2), Sirloin Tips (+\$2).

Side Options: Coleslaw, Potato Salad, Macaroni Salad, Cucumber/ Tomato/ Feta Salad, Orzo Salad, Garden Salad, Gluten-Free Pesto Pasta Salad, Baked Beans, Collard Greens, Mac & Cheese, Off the Cob Mexican Street Corn Salad, Grilled Vegetables, or your favorite side done upon request. \$5pp per extra side.