

CATERING PACKAGES:

All packages come with vinegar lime slaw, H&F buns, b&b pickles, sweet tomato bbq sauce, and spicy vinegar bbq sauce.

All food is hot and ready for pick up in disposable foil containers at the time requested with disposable serving utensils if needed.

Individual boxed meals are \$1 per person extra.

Prices are for off site catering. Pricing for on site is \$1 per person extra. 25 person minimum

#1 Really Good \$9 per person

One meat, two sides

#2 Better \$13 per person

Two meats, three sides

#3 Best \$16 per person

Three meats, three sides

MEATS:

Pulled pork

Smoked chicken

Carolina Gold chicken salad

Tofu (not really meat)

St Louis Ribs (+\$1pp)

Sliced brisket (+\$2pp)

SIDES:

Baked beans

Vinegar-lime slaw

Collard greens

Potato salad

Squash casserole

Mac n cheese

Smoked Cauliflower

PHBBQ kimchi

PHBBQ Stew (+\$1pp)

Additional sides +\$2pp

Delivery within the Athens area is \$25 or 10% of the total, whichever is greater

For full service buffet catering with on site staff and disposable serviceware, add \$5 per person.

Full service catering includes set up, maintenance, and breakdown of the buffet. If you need us to set up or breakdown tables and chairs or clean the event space after the party, additional fees will apply. Events longer than 5 hours will incur additional fees, as well.

Orders over \$250 require a 30% non refundable deposit to hold the date. An additional 30% is required one month prior to the date, with the remainder, based on any changes, due day of or before. Events within one month require a 50% deposit with the remainder due day of or before.

We do not typically handle rentals for catered events; if needed, we can for a fee of 10% of the final rental bill.

Pricing subject to change based on market conditions.

We try our best to maintain our pricing based on the initial quote. Extreme fluctuations in product cost can force us to increase the price.

PULASKI HEIGHTS BBQ

BY THE POUND 1lb feeds 2-4 people

Pulled pork \$11/lb

Pulled rib \$15/lb

Pulled chicken \$14/lb

Carolina Gold chicken salad \$15/lb

Brisket \$18/lb

BY THE PINT/QUART/ ½ PAN/FULL PAN

feeds 3-4/6-8/20-25/40-50

Sides \$6/\$11/\$30/\$60

Stew/Pork Green Chile \$7/\$12/\$35/\$70

Brisket Chile \$8/\$14/\$40/\$80

Sauces \$8/\$15/\$50 gallon

ADD ONS: (25 person minimum)

Deviled eggs \$1pp

Pimiento cheese and pickled okra on saltine \$1pp

Smoked wings \$1pp

Pimiento cheese finger sandwiches \$1pp

Carolina Gold chicken salad finger sandwiches \$1pp

Banana pudding \$35/ ½ pan (feeds 20-25)

Oyster service: \$250 per 100 count case

(includes cocktail sauce, hot sauce, horseradish, crackers, lemons, and a shucker on site)

Tea (sweet and unsweet) \$5/gallon

Kool Aid \$5/gallon

Lemonade \$20/gallon

Canned sodas \$12/12

Bottled sodas \$30/12

NA beverage service: \$2pp

(sweet & unsweet tea, assorted canned sodas, cups, ice)

Disposable serviceware: \$1pp

(plates, utensils, napkins)

Catering setups: \$15 each

(chafer, fuel, water pan)

(not necessary for staffed events)