Daddy's Girl BBQ & Catering LLC

DROP OFF DINNER PACKAGE OPTIONS

Pricing Includes Disposable Chafing Dishes, Sternos, Plastic Plates, Plastic Flatware, and Napkins. Pricing does not include event staff, tax or service fee

ESSENTIAL \$30/Guest

Includes choice of: 1 Bread, 1 Salad, 1 Protein, and 3 Sides

ENHANCED \$35/Guest

Includes choice of: 2 Bread, 1 Salad, 2 Proteins, and 4 Sides

ELITE \$39/Guest

Includes choice of: 2 Bread, 2 Salad, 3 Proteins, and 5 Sides

BREAD BASKETS

served with Butter

Yeast Rolls

Corn Muffins

Assorted Dinner Rolls

Butter Croissants

French Bread

Bolíllo Rolls

<u>SALADS</u>

Caesar Salad

with Parmesan Cheese, Croutons, and Caesar Dressing

Chopped Romaine Hearts

with Cucumbers, Carrots, Grape Tomatoes, Bacon Crumbles, and Buttermilk Ranch

Mixed Green Salad

with Shredded Carrots, Grape Tomatoes, Cucumbers and Candied Pecans served with a Shallot and Sherry Vinaigrette

Fresh Spinach and Strawberry Salad

with Toasted Almonds, Feta Cheese served with a Citrus and Balsamic Vinaigrette

PROTEINS

Sízzlín' Smoky BBQ Ríbs or Ríb Típs

Southern Smokehouse Pulled Pork or Chicken

Roasted Pork Tenderloin with a Mango Citrus Glaze

Flame-Kissed BBQ Chicken

Southern Fried Chicken

Savory Herb-Infused Chicken

Succulent Smoked Beef Brisket (Add \$5 per guest)

Juicy Hickory-Smoked Turkey Wing

Mesmerízing Grilled Lamb Chop (Add \$4 per guest)

Pan-Seared Coastal Salmon

with White Wine and Lemon

Gulf Shrimp (Add \$2.50/Guest)

GRAINACIOUS SIDES

Creamy Smoked Mac & Cheese

Holy Trinity Roasted Potatoes

Spanish Rice

Sour Cream Whipped Mashed

VEGETABLE SIDES

Roasted or Fried Brussel Sprouts

with Peppers

Grílled Asparagus

vegetable Medley

to Include Yellow Squash, Zucchini, and Corn

Slow Cooked Collard Greens

(Add \$2 per guest for smoked turkey or pork)

Roasted Broccolí

with Shallots

Sauteed Kale

with Sweet Onions and Garlic

Mouthwatering Baked Beans simmered in a rich and tangy sauce

ADDITIONAL SERVICES

Service Staff:

Servers: \$35 per hour per server Bartenders: \$30 per hour per bartender

Beverage Services:

Non-alcoholic beverages: \$3 per person Alcoholic beverages (beer, wine, spirits): \$8 per person Bartending service (including setup and cleanup): \$150 per hour

Dessert Stations:

Míníature desserts: \$7.50 per person Customízed dessert statíon: \$12.50 per person Specíalty cakes or pastríes: Príce upon request

Decorations and Theme Enhancements:

Floral arrangements: Príce upon request Customízed centerpíeces: Príce upon request Specialty lighting: Príce upon request Themed decorations: Príce upon request **Special Dietary Considerations:** Vegetarian/Vegan options: \$20 per person

Gluten-free options: \$20 per person Allergen-free options: \$25 per person