

## SALVAGE BBQ CATERING

### BUFFET STYLE CATERING SERVICE

Our pricing is per person and includes food, setup and breakdown of the buffet, staff, equipment, and mileage. If you would like passed appetizers, family style service, or staff to clear tables after the meal, the additional cost is \$8 per person. For events more than 1 hour outside of Portland an additional travel fee will be added. 8% sales tax is not included.

### MENU OPTIONS

(Includes cornbread, pickles and choice of 3 sides)

- All 4 meats: \$61 per person
- Chopped Pork & Brisket: \$61 per person
- Chopped Pork & St Louis Ribs: \$61 per person
- Chicken & Brisket: \$61 per person
- Chicken & St Louis Ribs: \$61 per person
- Chopped Pork & Chicken: \$58 per person
- Brisket & St Louis Ribs: \$63 per person

#### Meats:

Chopped Pork  
Beef Brisket  
BBQ Chicken  
St Louis Ribs

#### Sides:

Collard Greens  
Chili  
Pinto Beans  
Mac n Cheese  
Coleslaw  
House Rolls  
Seasonal Salad  
Potato Salad  
Roasted Carrots  
w/ Brown Butter

### APPETIZERS

#### Stationary

Cheese Plates \$8 (per person)  
Fruit Plates \$7 (per person)  
Veggie Plates \$5 (per person)  
Hummus and Flatbread \$6 (per person)  
Marinated Olives \$3 (per person)

#### Stationary or Passed

Smoked Salmon Crostini \$4 (each)  
Goat Cheese Stuffed Piquillo Peppers \$3 (each)  
Meatballs \$3.5 (each)

\*\*\*Events under 50 people will be assessed and priced individually\*\*\*

### HOW IT WORKS

With our basic buffet style service, 2-3 of our staff work your event. They generally arrive 1.5-2 hours before the meal time to set up equipment and prepare for service. During the meal our staff will man the buffet line, answering any questions guests have about the food and replenishing menu items as necessary. We provide everything necessary for the buffet. This includes tables for the buffet line, tablecloths, steam

tables to keep the food warm during service, a grill, holding cabinets, a small tent, extension cords, etc. We also provide paper plates, flatware, wetnaps, toothpicks, napkins, sauces, and pickles.

It is sometimes possible to set up the buffet line so that people can serve themselves on both sides at the same time. This is helpful for larger events, as it helps the buffet line move more quickly. If you would like a 2-sided buffet line, please let us know prior to the event.

After everyone has served themselves once, we generally keep everything out for around 20 minutes before packing up leftovers. We will not stop food service until it seems as though everyone who may want more has had an opportunity to get some. Once food service is over, we pack any fully prepared leftovers into half sized disposable steam table tins and leave them for you. Our staff packs up our equipment and cleans up the food prep area before leaving. If you have decided to add servers, they will bus tables until the end of the meal.

## **SET UP**

We need roughly a 10' by 10' space for the buffet line and prep area, as well as a space to set up the grill. We also need running water (though we can bring some if you let us know ahead of time that there won't be water available onsite) and access to electricity on TWO separate circuits.

## **FAMILY STYLE SERVICE**

With our family style service, we put together trays of food with some of each menu item on them and bring these directly to the tables at the time of the meal. We provide 1-2 trays per table depending on table size. We bring trays, serving utensils, and disposable paper containers to portion the food on the trays. Servers are required for family style service, at an additional fee of \$8 per person.

## **DISHES**

If you choose to rent dishes and have chosen to add servers, our servers will scrape and stack the dishes. We can rinse dishes if needed, provided we have access to a sink with hot water. An additional fee will be charged between \$150 and \$300 depending on the size of the event.

## **TRASH REMOVAL**

Generally speaking, we do not offer trash removal services. If your venue will not allow you to leave the trash from the event, you can reach out to see if we can. Depending on the size and scope of the event as well as the location, we may be able to accommodate you for a fee.

## **HOW TO GET STARTED...**

Send us an email at [salvagebbq@yahoo.com](mailto:salvagebbq@yahoo.com) with the time, date, location, and rough headcount. If we are available on your date, we will send over some preliminary pricing; from there we can customize the menu and service style to your needs. When we've nailed down the menu, we'll send you a contract for the event and take a 30% non-refundable deposit. After that we're good to go.