BOOKING DETAILS

Please give us a call at least 7 days prior to your event. The more notice we have the better. Because of the nature of smoked BBQ (we smoke our meat for 24 hours), we can't always take large last minute orders. But please give us a call as we'd love the opportunity to try to accommodate your needs.

30% deposit of estimated bill is required to book.

ORDER CHANGES

We are happy to take any changes during office hours with at least 24-hour notice. Please note that because of the nature of smoked BBQ (low and slow), we can't always accommodate changes. So the more time we have, the more likely we can make the change.

PRICING

A 6% PA sales tax will be added to all orders. Prices are subject to change at any time.

CANCELLATIONS

- 30-days notice or more: No fee is charged for cancellations with at least 30-day notice.
- 29-days to 3-days: Charge of 50% of the invoice total for orders canceled between 3-29 days of the event.
- 48 hours or less: 100% of the invoice will be charged for orders canceled within 48 hours of the event.

ORDER CONFIRMATIONS

Confirming your order with catering office staff is important for making your event a success. Unconfirmed orders will not be guaranteed. We cannot accept changes, cancellations, or confirmations through voicemail.

CATERING SUPPLIES

We offer a number of supplies to simplify your event setup. They are available upon request for an additional fee.

Disposable tableware

- Plates/Bowls/Cups
- Napkins
- Utensils

Please inquire about pricing.

Disposable chaffing dishes and sternos, with serving utensils - \$27.00 per kit.

Hot box and cooler rentals available for \$20 per box. Maximum of 2 hot boxes and 1 cooler.

Smokehouse BBQ and Brews at Plain & Fancy will provide a recommendation for how many kits would be needed to accommodate the guaranteed minimum count after menu is finalized.

IMPORTANT NOTES

Food should be consumed within 4 hours unless properly stored and maintained for safety.

GUIDE FOR ORDERING

Suggested ordering is 8 oz of meat per person. Thus,

1 meat = 8 oz. of meat per person

2 meats = 4 oz. per meat per person

3 meats = 3 oz. per meat per person

Note: 16 oz. = 1 lb.

Sides: 1 quart serves 3 people.



MAIN COURSES



SMOKED MEAT

BRISKET

Smoked low n' slow and perfectly seasoned, creating a flavorful and tender cut of beef - \$19.00 lb.

PORK

Slowly smoked to perfection, then hand-pulled - \$14.00 lb.

TURKEY

Hand-sliced smoked turkey breast - \$17.00 lb.

BABY BACK RIBS

A full rack, perfectly seasoned, hand rubbed, and slowly smoked - \$28.00 rack.

BURNT ENDS

Heavily charred, bite sized brisket pieces packed with smoky flavor - \$20.00 lb.

All above items include your choice of (1) 3.25 oz. sauce per pound (or rack) ordered. Order additional sauce for \$.50 each.

SMOKED WINGS

Tossed in your choice of Smokey (a little sweet, a little smoky, a whole lotta' good) or Memphis Heat (this sauce brings the heat and the flavor) BBQ sauce.

24 wings - \$36.00 48 wings - \$72.00 72 wings - \$108.00 96 wings - \$144.00



CHICKEN

8 PIECE BUCKET

2 breasts, 2 thighs, 2 legs, 2 wings \$16.00

Additional Pieces:

Wings - \$1.25 • Breast - \$3.50 Drumstick or Thighs - \$2.50

SIDES & MORE



SOUPS & SIDES

Sold by the quart

Cole Slaw • Applesauce \$9.00

Baked Beans • Chow Chow Cinnamon Apples • Mac & Cheese • Seasonal Vegetables • Potato Salad • Mashed Potatoes \$10.00

> Soup Du Jour \$15.00 Chili

> > \$18.00

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SALAD

Garden Salad (Serves 4)
Field greens, cherry tomatoes, red onion, cucumber, carrots, cheddar and Monterey Jack cheeses, and croutons. Your choice of dressing.
\$20.00

Dressing: Bleu Cheese, Honey Mustard, Ranch, or Balsamic Vinaigrette (low fat).



ROLLS & SAUCES

Dinner Rolls \$.50 per roll

Sandwich Rolls \$1.25 per roll

Corn Muffins 1 dozen \$12.00

Smokey, Memphis Heat, or White Horse Sauce 8 oz. \$4.00 • 12 oz. \$5.00



BEVERAGES

Lemonade Unsweetened Iced Tea \$4.95 per gallon

Bottled Water \$10.00 per 24 pack (16.9 oz bottles)