

Thank you for choosing BBQ Masters Barbecue. We pride ourselves in offering the very finest cuisine combined with the highest service standards, and we look forward to serving you soon. We've worked hard to build a strong reputation as a premier BBQ company throughout the country. It would be our pleasure to continue that tradition from our kitchen to your table.

CATERING

For large orders delivered to your party or event, choose BBQ Masters Catering. To arrange service or complete event planning, please call us at 770-369-3132 or visit us online at

BBQ-MASTERS.COM

PRIVATE DINING

Atlanta Georgia * 770-369-3132

RESTAURANTS

Atlanta Georgia • Coming Soon
Eagles Landing • Coming Soon
Columbus Ohio • Coming Soon
Chicago Illinois • Coming Soon

NATIONWIDE SHIPPING

Ship the award-winning hickory wood savor of BBQ Masters Barbecue anywhere in the country. Choose from a wide variety of gift packages for business associates, friends, and

family. Visit us online at www.bbq-masters.com or call 770-369-3132 to order.



Give us Your Guest we will give you Our Best

The Very Best Barbecue
World Championship Barbecue

**PROMISED TO RECEIVE THE FINEST
BARBECUE EXPERIENCE OFFERED.**

Dedication to Distinctive Quality & Taste

**REMEMBER TO ALWAYS THINK GOOD
BARBECUE & BON APPETIT**

You're Pit Master & Friend



THANK YOU FOR CHOOSING BBQ MASTERS

At BBQ Masters Barbecue, we pride ourselves in providing the ~nest catering options for your event. As Georgia largest BBQ catering company operated by an Olympic Chef, we have gone above and beyond to ensure that each meal we cater is of the ~nest quality from our kitchen to your table.

HOW TO USE THIS MENU

Choose from four catering options:

The **Express Walkaway Buffet** is our most economical choice for your event. Your food will be delivered and set up on-site in disposable pans. Both the **Ultimate Buffet** and the **Barbecue Lover's Buffet** offering a higher level of service. They include delivery, set-up, and an attentive staff to oversee your event. Each features a variety of choices for side dishes and add-ons.

For more elegant events, we offer a full, **Custom Service** that provides an endless variety of menu choices and staffing options. Please call our catering sales department to learn more about how we can tailor our services to meet your needs. We also offer a variety of options for your event, from simple Finger Food Buffets to extensive Wedding Receptions.

COMPLETE EVENT PLANNING SERVICES

BBQ Masters Catering is a full-service company. We can assist with every detail of your party or event. From menu selection and bar service to tents, tables and staff, we can help with everything. Our catering sales department and specialists can help you with any questions or special requests you may have to ensure your event is the highest quality. We look forward to working with you in the near future.

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THE EXPRESS WALKAWAY BUFFET

Our most economical buffet. The express delivery and set-up includes disposable table covering and skirting for 8-foot tables (provided by you). Food arrives ready to eat in attractive disposable containers.

BUFFET INCLUDES:

Hickory-Smoked Meats from our brick oven. One-third pound per person. Your choice of two: Beef Brisket, Smoked Turkey, Roasted Ham, Smoked Pork.

- Hickory Pit Beans
- Hot and mild sauces
- Paperware
- Potato Salad
- Pickles
- Serving utensils
- Creamy Coleslaw
- Variety of breads
- Condiments

PRICING

All prices are per person. For less than 30 people, call for quote.

30 to 49	\$13.95	75 to 99	\$11.50
50 to 74	\$12.95	100+	\$10.95

BEVERAGES

Includes cups and ice.

Iced Tea	\$1.50 per can
So Drinks	\$1.50 per can
Bottled Water	\$1.50 per bottle

DESSERTS

Cookies	\$14.00 per dozen
Brownies	\$20.00 per dozen

Ask for additional dessert selections.

SIDE DISHES & UPGRADES

You may add additional items to the Express Walkaway Buffet from our Carryout Menu. Call for a list of add-on items. All items are at Carryout Menu pricing.

APPETIZER ADDITIONS FOR ALL BUFFETS

Fresh Seasonal Fruit Tray or Cheese Tray	<i>50 people</i>	\$95.00
Served with assorted crackers.	<i>100 people</i>	\$185.00
Fresh Seasonal Vegetable Tray	<i>50 people</i>	\$75.00
Served with assorted crackers and dips.	<i>100 people</i>	\$145.00
Whole Fresh Hickory-Smoked Salmon	<i>50 to 75 people</i>	\$225.00
Served with an assortment of crackers, remoulade sauce, capers, and lemons.		
Fire-Kissed Hickory-Grilled Shrimp (100 pieces)		\$225.00
Large Hickory-Grilled Shrimp and homemade remoulade sauce.		

Ask your sales representative for additional selections.

THE ULTIMATE BUFFET

Everything you could want from a buffet. The Ultimate Buffet features an array of barbecue favorites that are sure to please the palate of every guest. Our professional staff will set up a complete buffet with chafing dishes, serve temperature controlled food, and remove the buffet following your meal. Buffet service includes an on-site caterer during the one-hour serving time to handle and clean the buffet line, provide disposable covering and skirting (for tables you provide), and set-up an attractively decorated buffet. Additional staff may be hired to handle other aspects of your event. Please help yourself to this wonderful buffet, but all remaining food will be the property of BBQ Masters and will return to our facility.

BUFFET INCLUDES:

Hickory-Smoked Meats from our brick oven. One-half pound per person. Your choice of two: Beef Brisket, Smoked Turkey, Roasted Ham, Smoked Pork.

- Hickory Pit Beans • Hot and mild sauces • Paperware
- Potato Salad • Pickles • Serving utensils
- Creamy Coleslaw • Variety of breads • Condiments

PRICING

All prices are per person. For less than 50 or more than 500, call for quote.

50 to 99	\$14.45	150 to 299	\$12.95
100 to 149	\$13.45	300 to 499	\$11.45

ADDITIONS

Prices are per person.

Third Sliced Meat	\$2.00	Fire-Kissed Wings	\$2.00
Beef Burnt Ends	\$3.00	Mediterranean Pasta Salad	\$2.00
Salmon Filet 4 oz	\$7.75	Italian Pasta Salad	\$2.00
Baby Back Ribs	\$4.50	Marinated Vegetable Salad	\$2.00
Polish Sausage Medallions	\$3.00	Cheesy Potato Bake	\$2.25
Hickory-Roasted Bone-in Chicken	\$2.00	Cheesy Corn Bake	\$2.25
One Rib Choice (beef, pork, or lamb)	\$3.50	Corn on the Cob	\$1.00
Garlic Whipped Potatoes	\$1.50	Buttered Corn	\$1.00
Fire-Kissed Grilled Vegetables	\$2.00	Macaroni Salad	\$2.00
Salad (Garden, Caesar, or Spinach)	\$2.00	Fresh Fruit Salad (seasonal)	\$2.00

BEVERAGES

Prices are per person.

Iced Tea, Lemonade, or Fruit Punch	\$1.50	Coffee	\$1.50
So Drinks	\$2.00	Bottled Water	\$2.00

DESSERTS

Prices are per person.

Gourmet Cookies	\$1.50	Assorted Cobbler	\$2.00
Gourmet Brownies	\$1.75	Ask for additional dessert selections.	

SPECIALTY BUFFETS

All Specialty Buffets include our professional staff on-site for a full-service experience. Please help yourself to these wonderful buffets, but all remaining food will be the property of BBQ Masters and will return to our facility. Our Barbecue Lover's and Wood-Grilled Specialty Buffets include Hickory Pit Beans, Potato Salad, Creamy Coleslaw, hot and mild sauces, pickles, a variety of breads, paperware, serving utensils, and condiments.

THE BARBECUE LOVER'S BUFFET

A barbecue feast that will leave your guests in awe. This popular buffet includes all of our famous award-winning items: Barbecue Pork Ribs, Beef Burnt Ends, Sliced Beef Brisket, Hickory-Grilled Bone-in Chicken, and Chunk Polish Sausage.

All prices are per person. For less than 50 or more than 500, call for quote.

50 to 74	\$20.45	150 to 299	\$17.45
75 to 99	\$19.45	300 to 499	\$16.45
100 to 149	\$18.45		

WOOD-GRILLED BUFFETS

A true Hickory Wood-Fired BBQ Masters original. Give your guests the barbecue flavor that BBQ Masters has made famous. All Wood-Grilled Specialty Buffets are prepared on site for a perfect presentation.

Prices are per person, based on 100 people.

Customize your meal. Choose from:

Hickory-Grilled Steaks, Chops, Poultry, or Seafood items	Quoted
The Whole Hog Buffet	\$20.95
Backyard Picnic (burgers and hot dogs)	\$11.95
The 12-oz. K.C. Strip Buffet	\$25.95

RECEPTIONS*

When your guests need to mix and mingle, we can take care of that too! Our reception package is perfectly suited for weddings, receptions, cocktail parties and mixers. Food is provided by the piece count and set up in a variety of stations at your venue of choice. Our basic package is listed below and can be customized to your liking.

The basic package includes:

- Fresh Vegetable Tray
- Fresh Fruit Tray & Cheese Tray
- Fire-Kissed Cajun Wings (2 per person)
- Burnt Ends & Polish Sausage Medallions (2 per person)
- Salmon Mousse in Phyllo (2 per person)
- Sandwiches (1 per person): Beef Brisket on Dollar Rolls, Smoked Turkey on Focaccia

Prices are per person.

Under 100	\$18.45	Over 100	\$16.95
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**Receptions are recommended for groups of 50 or more but can be ordered for any size party. Quantity of food is based on a piece count. We will be happy to customize a package to your liking.*

WEDDINGS · CONVENTIONS THEMED EVENTS

Create memories that will last for generations. Our buffet lines feature copper chafing dishes enhanced by elaborate centerpieces. With each of our buffets, sufficient quantities and exceptional quality is guaranteed. Call one of our catering specialists to design a party or event that will be perfect for all your guests. From your wedding reception to full-service conventions, we deliver the best.

EXTRA HELP & MORE

Servers and Bussers	\$35.00 per hour / 3 hour minimum
Bartenders, Grill Man and Carver	\$50.00 per hour / 3 hour minimum
Custom Grill on Site	\$250.00 / grill man required
Tent, Tables, Chairs	Quoted

BEVERAGE SERVICE

Select a simple beer bar or have wine poured with your dinner.

Priced by the drink and charged by consumption. Host or cash bars available.

			Glass	Bottle
So Drinks	\$2.00	Select Wine	\$6.00	\$22.00
Domestic Beer	\$4.00	Premium wine	\$7.00	\$26.00
Imported Beer	\$5.00		& up	& up
Call Cocktails	\$7.00	Champagne Toast	\$4.00	
Premium Cocktails	\$8.00	Champagne Bottle		\$25.00

Priced by the hour, per person.

Domestic Beer & Wine Cocktails

First Two Hours	\$10.00	\$14.00
Each Additional Hour	+\$3.00	+\$4.00

All adults (21 & over) will be charged a minimum of a two-hour bar. All under-age guests will be charged \$4.50 for unlimited non-alcoholic beverages. Liquor license fee is \$75 and a \$300 minimum must be met on bar service or the difference will be added to final bill. Mixed drink prices are based on a 1.25-oz. shot pour.

BARBECUE 101

Want to learn how to grill and barbecue like BBQ Masters Pit master? We offer a fully-customized interactive class for true enthusiasts and barbecue fans alike to learn the tips and tricks of how to master the grill. All participants will receive their own BBQ Masters Chef Coat and a wealth of barbecue knowledge. Prices are quoted based on group size. Call for details.

THE 24-FOOT PORTABLE KITCHEN

We offer an exciting option for you and your guests. Our 24-foot Portable Barbecue Kitchen is a great visual to add a little sizzle to your event. Plus, the Portable Barbecue Kitchen allows us to bring you a wide array of barbecue on site. Call to inquire about pricing

RESERVATION POLICIES

Minimums & Group Size

Our menu is based on minimum guest numbers. However, we will gladly accommodate small groups with custom pricing.

Booking

While most events we cater are planned far in advance, please don't hesitate to contact us on short notice. We will do our best to accommodate your group.

Delivery Charge

Unless your group falls below the minimum number of guests, no delivery charge will be assessed within a 30-mile radius of our catering facility. Events occurring outside the 30-mile radius will be custom quoted.

Headcount

To provide you with the best service possible, we require that you provide your event coordinator a final guarantee of the number of guests planning to attend by 10:00 a.m. three business days prior to your event. If the event coordinator is unavailable, please give your final guest count to the manager on duty. ~is is the number we use to both prepare your food and calculate your costs.

Confirmation Agreement

To ensure that our customers know all details regarding the services they will receive from BBQ Masters Catering, all catering events will be finalized with a signed confirmation agreement. This required agreement is designed to both protect our customers and prevent misunderstandings that may arise.

Payment

Full payment is due at the time of the event. If you are planning to use a major credit card to pay for the catered event, BBQ Masters Catering requires that the card be preauthorized prior to the event.

Tax

Prices do not include Georgia sales tax. To accommodate tax-exempt organizations, we respectfully ask that you submit documentation prior to making your payment.

Pricing

Unless otherwise noted, all prices are per person and are subject to change without notice and availability.