

Hello! and thank you so much for the opportunity to be involved with your event - Houston's Barbecue is excited to be given this chance to quote for your special event.

This document and the Catering Menu 2022 gives us a starting point to create a completely unique menu, curated by you to make sure your event is just perfect.

Catering Menu 2022 - This is our standard barbecue catering menu that will give you an insight into the style of food we do. Please note that we can cook almost anything over fire, so let us know if you have something special in mind.

Desserts by Butter Days Baking - We partner with Butter Days Baking to create a range of our dessert options. Not only do the owners provide our shop and catering with desserts we are proud to use a small local business that really care about what they are doing.

Prices – We don't included pricing at this stage due to fluctuating food costs. Please let us know what you're after and we will follow up with a quote. Note that once we have taken a 25% deposit any price fluctuations after that will be absorbed by us.

Service - There are a few options for service.

Pick Up Whole Cuts – We offer whole cuts, hot or cold for pickup with full instructions on how to reheat if needed. This will require you to slice and cut everything at your event and is available from our shop in Keilor East.

Pick Up Buffet – Our no fuss hot buffet style pickup with disposable food warmers and full instructions on how to keep hot is a great way to feed your guests. Everything is done, you just need to pick up, unpack and let your guest's feast. The best part is there's no cleaning up as everything is disposable.

On Site Buffet - A traditional buffet line, where myself and my team will serve your guests. We will have cutting stations and fully serviced salads and sides area, for that authentic Texan experience.

Table Platters - Served just like in Texas our meat platters are set out on the table and guests help themselves.

Table Service - more of a fine dining experience with individual plates per person.

Allergies - We make cater for all allergies, dietary requirements, and personal choices (pescatarian etc). The entire menu besides bread and fried chicken is gluten free, and we can absolutely do gluten free options. We can also cater for Vegans and vegetarians, please let us know.

Minimum guest requirements

Our whole cuts catering has no minimum as you're simply picking up whole cuts of meat.

Our pickup buffet catering has a minimum of 20 people as we cook, cut, and prepare in addition to our regular service.

We ask for a minimum guest number of 50 people when looking at our other catering services. This is due to the time it takes to prepare smoked meats before we arrive, the staff needed to serve you and us wanting to give you the best experience possible.

Plates, cutlery, napkins

These items can be organised for our full service catering or disposable items can be arranged for our pickup / drop off orders at an extra charge.

Smokers on-site

We love showing off our pits so if you would like us to bring them out, let us know and we'll quote this up for you. Wedding and Engagement events automatically include smokers onsite in the per person charge.

Dietary Requirements

We take every precaution to provide food prepared in an environment that's friendly to your requirements. But while we work hard to keep every dietary requirement uncontaminated, we can't claim to be 100% free of all contaminations. Gluten as an example is almost impossible to be eliminated.

We really appreciate that you have given us a chance to cater for your event and please reach out with any questions that we can help you with.

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