

GRUMPY'S BBQ



Grumpy's friendly and skilled staff is ready to come out to your private picnic, wedding, graduation, birthday, or any other special celebration.

We can handle both small and large company picnics, sales promotions, and employee appreciation lunches.

Depending on the menu you choose, we will bring out one of our cookers and staff to cook on site and serve from our professional equipment.

We can supply everything from the meat, sides, desserts, soft drinks, and all paper goods for you to enjoy the day and leave the work to us.

We have over twenty-five years doing this sort of thing and our courteous, professional staff knows how to serve you.

We can handle all of your preparation and serving concerns. However, if you choose or if we are booked, all foods can also be prepared for pick-up.

The dates for catering go fast ~ let us quote your next special event!

Catering 610-769-4742

www.grumpysbbq.net

GrumpysCater@gmail.com

OUR BAR-B-QUE

Build your menu and have our experienced staff provide a quote emailed promptly.

Consider your guests' needs when building an order.

Grumpy's BBQ can offer what others can't, which is a diverse menu that includes Real Wood-Pit BBQ Meats, a selection of Cajun, Vegetarian, and finally, basic picnic style foods.

Labor costs are based on the guest count and services provided. Our staff will arrive early after loading their trucks, then cook and serve at your location. They will then clean their equipment and return to our base. Gratuity is added to each job. We allow 2 hours of service unless otherwise arranged.

APPETIZERS

Our Famous Wood-Pit Jumbo Wings

Cayenne Toast with Crab Spread

Large Cajun Peel and Eat Shrimp (Spicy)

Mozzarella and Tomato Skewers

Bacon Wrapped Smoked Jalapeños with Cream Cheese

Cheese and Cracker Tray (add Bologna at an additional charge)

Fresh Fruit Tray

Vegetable Tray

Meatballs (Marinara or Swedish Style)

Shrimp and Pineapple Skewers

appetizers price per quote based on quantities

BULK

(for Pick- Up or Drop off, based on our availability)

Please provide a minimum of 72 hours notice during peak catering season

Pulled Pork \$16.50 per lb.

Beef Brisket \$19.50 per lb.

Full Rack of Ribs \$30

Quarter BBQ Chicken \$6.50

BBQ Boneless Chicken Breast \$6.50

Sausage, Pepper & Onion \$11.50 per lb.

Quart of Gumbo \$16

Quart of Award Winning Chili \$16

Bottles of BBQ Sauce \$4.75

Cornbread \$.95 per piece

Dozen of Kaiser or Slider Rolls \$7

Quarts of Sides \$11

Andouille Sausage & Chicken Jambalaya: Half-pan \$50, full-pan \$95

Homemade Mac'N'Cheese: Half-pan \$35, full-pan \$60

Chaffer set includes sterno fluid, water pan & wire chaffer: \$24

We pride ourselves in working with the freshest ingredients. However, due to the fluctuating prices, we reserve the right to vary pricing to keep up with the market costs.

PACKAGES

One Meat Package \$15.75

Choose any two sides to compliment your meat choice

Two Meat Package \$19.75

Choose any two sides to compliment your meat choices

Three Meat Package \$21.75

Choose any three sides to compliment your meat choices

Slider Combo Package \$14.50

BBQ Chicken, Beef Brisket, Pulled Pork
with baked beans and coleslaw
(no substitutions)

****Kaiser rolls are to be provided with each package****

MEATS

- Pulled Pork Barbeque

BBQ Chicken Quarters

Boneless BBQ Chicken Breast

Texas Hots (Spicy smoked sausage with Coke-Cola BBQ)
- Beef Brisket

Wood-Pit Ribs

Sausage, Peppers & Onions

****Selection of Texas Hots needs to be placed much in advance****

Burgers or Hotdogs can be added to any catering
at a quoted price

SIDES

- Coleslaw

Cucumber Tomato Salad

Pasta Salad

Potato Salad

Garden Salad

Fruit Salad

Fire Roasted Corn with Peppers and Onions
- Baked Beans

Baked Potato

Corn on the Cob

Baked Mac and Cheese

Garlic Mashed Potatoes

Green Beans with Bacon

Cornbread

****All side dishes quoted at \$2.50 per person unless included with a package****

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VEGETARIAN

Minimum of 10 servings

Vegan Skewers \$6.50

Squash, onion, mushrooms and tofu

Grilled Portabella Wraps \$6.50

Marinated Portabella Mushroom caps grilled, sliced and mixed with corn, beans, and peppers in a seasoned wrap

Black Bean and Roasted Corn Burritos \$6.50

Filled with black beans, fire roasted corn, cheese, onions, rice and seasonings; baked with enchilada sauce

DESSERTS

price per person

Banana Pudding

Brownies

Banana Sheet Cake

Mini Dessert Assortment

Chocolate Chip Cookies

PIG ROAST

Grumpy's experienced staff can come to your special event with a deboned, USDA approved pig, that we will slow cook to perfection!

Pig Roasts are custom priced and include two of our fresh made sides.

Add some chicken, or burgers and hot dogs, for an experience that friends, family, or employees will remember.

Grumpy has over 30 years experience cooking Pig Roasts!

Fully cooked Pig Roasts can also be picked up by arrangement and served from one of our custom, stainless Pig Chaffers. Call for a quote!

Consider Doing Your Own Pig Roast!

We have everything you need to cook your own pig at your location.

We can supply the prepared Pig, Roaster and Charcoal.

This is especially great for smaller groups that don't require our staffing.

The Roaster rents for only \$100.00.

BEVERAGES

A-Treat assorted flavor Soda and Water \$2.00

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