

WE ARE The Redneck BBQ Lab.

We are a multiple award winning competition BBQ team that has taken their prize winning BBQ recipes and started a catering/sit down restaurant business.

Competition recipes that, up to now, have only previously been shared with certified BBQ judges who did not know whose food they were eating... only that it was good as evidenced by the numerous top 10 calls we have earned from all over the United States.

Whatever you need, we can deliver it to you for your and your guests' enjoyment.

From awarding winning whole hog to succulent brisket to ribs that have garnered us the coveted perfect KCBS score of "180" while competing against some of the very best competitors in the United States; we can make your party "perfect" as well

Sit back, relax and let us do the work. We got ya covered!

SERVICE FEES

FULL SERVICE BUFFET 100 GUESTS MAXIMUM

4 Hour from Setup to Cleanup
with 2 Buffet Monitors \$300

includes:

- Meat and Side tasting for up to 3 people at The Lab (additional people @ \$20 per person)
- 1 hour onsite consultation for buffet layout within 25 mile radius. (Additional per mile fees apply for additional travel)
- Buffet setup
- Replenishing food pans
- Monitoring beverage station (if beverages are in contract)
- Trash removal of buffet disposable items
- Cleanup of buffet and beverage tables
- Each additional hour \$100

EXTRA BUFFET STAFF 4-HOUR MINIMUM

Per Wait Staff Per Hour \$30

- 1 Extra buffet staff is needed per 50 guests

WAIT STAFF 4-HOUR MINIMUM

Per Wait Staff Per Hour \$30

includes:

- Setup of plates/silverware at table
- Filling up guest beverages at table
- Cleaning and removing dinnerware from table

BARTENDER 4-HOUR MINIMUM

Per Bartender Per Hour \$40

Host is responsible for all alcohol, mixers, ice, cups and equipment as well as stocking all items in the area where service is to occur

FLIPPING THE ROOM

\$100 Per 150 Guests

- Changing over one room from ceremony to reception

- * An 18% service charge will be added to final invoice
- * Guest count must be finalized 1 week prior to event
- * Final payment due 1 week prior to event (10% late fee charged for unpaid invoice at close of event)

***Additionally, any items not shown above can be quoted for you by us. Please contact us with your ideas and let us plan your event with you and serve it for you.



THE REDNECK BBQ LAB

12101-B NC Hwy 210
Benson, NC 27594
919-938-8334 Office
CATERING@rednecksbi.com
www.TheRedneckBBQLab.com

*Can't say I Do
without BBQ*

(prices accurate as of 1/3/19)

The Wedding

I DO BBQ MENU

PROVEN. WINNING. COMPETITION. BBQ.



APPETIZERS

PER PIECE, 2 DOZEN MINIMUM

TRADITIONAL
DEVILED EGGS 1.25

THE LAB DEVILED EGGS 1.75
with Candied Bacon, Country Ham
and Andouille

BBQ SLIDERS
Smoked Turkey 3.00
Pulled Pork 2.50
Brisket 3.00
Chicken 2.50
Cuban 3.00

MINI BISCUITS 1.25
with Country Ham and
Pimento Cheese

WARMING DISH AND PLATTERS

BBQ MEATBALLS ½ Pan *feeds* 20 Full Pan *feeds* 40 \$45/80
CHEESE PLATTER Small *feeds* 25 Large *feeds* 50 \$45/70
VEGETABLE PLATTER Small *feeds* 25 Large *feeds* 50 \$35/55
FRUIT PLATTER Large *feeds* 50 \$80
FRUIT SALAD Large *feeds* 50 \$75
CHEESE BALL with Crackers \$65.00

HAM PLATTER \$145 *feeds* 50
Smoked Pit Ham, Bread with Assorted Cheeses

AND ASSORTED FINGER SANDWICHES \$155 *feeds* 50
Smoked Turkey, Smoked Pit Ham, Pimento Cheese,
Chicken Salad with Mayo & Honey Mustard

DIPS

per pound
HUMMUS DIP with Pita Chips *served cold* \$12
CRAB DIP with Sliced Baguettes *served warm* \$24
SPINACH & ARTICHOKE DIP with Pita Points *served warm* \$15
BUFFALO CHICKEN DIP with Pita Points *served warm* \$20

GREEN SALADS

HOUSE SALAD
Romaine, Cucumber, Carrot, Tomato and
Croutons with 3 Dressings *feeds* 20 \$33
CAESAR SALAD
Romaine, Parmesan Cheese
and Croutons *feeds* 20 \$33

STATIONS

MINIMUM OF 25 GUESTS

BISCUIT BAR

per person \$4
BUTTERMILK BISCUITS with Variety of Butters, Molasses & Jams
add: Country Ham and Pimento Cheese *extra* \$2.9

NACHO BAR

per person \$5
QUESO, CHIPS, TOMATO SALSA and TOMATILLO SALSA
add: Sea Salt Guacamole *per person* \$3
Smoked Chopped Chicken and Pork *per person* \$5
Beef Brisket *per person* \$7
Three Meat Combo *per person* \$9

TACO STATION

per person \$16
SMOKED CHOPPED CHICKEN AND PULLED PORK
Flour Tortillas, Mexican Rice, Borracho Beans, Hard Corn Shells,
Tomatillo & Tomato Salsas, Cilantro, Caramelized Onions and Limes
add: Sea Salt Guacamole *per person* \$3
Chips & salsa *per person* \$2
Smoked Brisket *per person* \$7
Slaw *per person* \$1

BAKE POTATO BAR

per person \$5
Sour Cream, Butter, Cheddar Cheese, Scallions and Bacon Crumbles
add: Pork and Chopped Chicken *per person* \$3
Chopped Brisket *per person* \$5



BUFFET MENU

MEATS

Pulled Pork	1 meat, two sides, 1 bread	\$9.75	\$9.25	\$9.00
Brisket	2 meats, two sides, 1 bread	\$11.25	\$10.75	\$10.50
St. Louis Ribs	3 meats, two sides, 1 bread	\$13.75	\$13.00	\$12.50
BBQ Chicken	4 meats, two sides, 1 bread	\$15.00	\$14.25	\$13.75
Pork Loin	5 meats, two sides, 1 bread	\$16.50	\$15.75	\$15.25
Smoked Turkey				
Chopped Chicken				
Smoked Prime Rib				
Bone-In Pork Chop				

	25-100	100-500	500+
Pulled Pork	\$9.75	\$9.25	\$9.00
Brisket	\$11.25	\$10.75	\$10.50
St. Louis Ribs	\$13.75	\$13.00	\$12.50
BBQ Chicken	\$15.00	\$14.25	\$13.75
Pork Loin	\$16.50	\$15.75	\$15.25

*****ADD \$1.50 PER PERSON FOR ALL WHITE OR ALL DARK CHICKEN
*****ADD \$1.75 PER PERSON FOR BRISKET
*****ADD \$2.00 PER PERSON FOR TURKEY
*****ADD \$12.00 PER PERSON FOR SMOKED PRIME RIB
*****ADD \$2.00 PER PERSON FOR ST. LOUIS RIBS
*****ADD \$3.00 PER PERSON BONE IN PORK CHOP

SIDES

PICK TWO extra sides at \$1.50 per person per additional side
Mamma's Slaw | BBQ Potatoes | Potato Salad | Country Ham Green Beans
Collards | Jalapeño Mac n Cheese | Bacon Baked Beans

POTATO BAR

additional \$3.00 per person

BREAD

PICK ONE extra bread at \$1.00 per person per bread
Rolls | Cornbread

DRINKS

extra \$1.50 per person
Iced Tea- *sweet and un-sweetened* | Lemonade | Water
Coffee Station includes: regular and decaf, sugars, creamer and cups

THE BIG SHOW

Whole Hog Starts at \$700
Feeds 35/45 People
100 Lb Whole Hog
Whole Hog is presented with
decorations & vegetable arrangements.
Pricing for larger parties upon request.



CARVING STATION

ONLY TWO MEATS PER STATION
MINIMUM OF 25 GUESTS
2 HOUR MAXIMUM \$95
\$50 FOR EACH ADDITIONAL HOUR

A Great Additon to Showcase Your
BONE-IN PORK CHOPS
and/or SMOKED PRIME RIB
Sliced Fresh For You and Your Guests

BRISKET, RIBS and TURKEY
MAY ALSO BE SLICED



- Basic Paper Plates, Cutlery Kits and Styrofoam Cups 50¢ per person
- White with Silver Trim Plastic Plates, Utensils Wrapped in Linen-like Napkins and Clear Plastic Cups \$2 per person
- White with Silver Trim Cocktail Plates, Single Forks and Cocktail Napkins 75¢ per person