



CATERING

Full service catering & more.

From blue collar to black tie, BBQ is the perfect for weddings, rehearsal dinners, graduation parties, birthday parties, & everything in between!

[WWW.BABYBACKBLUES.COM](http://www.babybackblues.com)

BBQ BUFFET

Includes choice of three side dishes, buffet extras, and sandwich rolls.
(minimum number of guests: 25)

SMOKED PULLED PORK [GF]

SMOKED PULLED CHICKEN [GF]

SMOKED BEEF BRISKET [GF]

SMOKED RIB TIPS [GF]

ONE MEAT

TWO MEAT

THREE MEAT

RIB TRAYS

Add a tray of ribs to any buffet package.

75 RIB BONE TRAY

100 RIB BONE TRAY

FOR MORE INFORMATION:

Email: catering@babybackblues.com
Phone: (815) 909-5442 | Sam Sanchez Jr.

SIDES

MAC N CHEESE [GF]

GREEN BEANS [GF]

CORN ON THE COB [GF]

MASHED POTATOES N GRAVY

PINTO BEANS

CREAMY COLE SLAW [GF]

MARINATED CUCUMBERS [GF]

HOMEMADE POTATO SALAD [GF]

ADDITIONAL SIDES

FRESH SEASONAL FRUIT BOWL

GREEN TOSSED SALAD

[GF] = Gluten Free
BBQ Sauce and rub are also
Gluten Free

Important information:

*Buffet extras include plates, utensils, napkins, serving utensils, chafers, and sternos.

Staffing for large events available:

Our staff will set up your buffet area, keep the buffet full for your guests during the dineer hour, clear plates as guests finish their meal, break down the buffet after dinner, and wrap up any leftovers. You won't need to worry about the food, just enjoy yourself. Wait staff **(minimum of 3 Hours | \$28/per hour)**

Final Payment & Guest Count:

Two weeks prior to the event we like to finalize all of the details and logistics pertaining to your event. Final payment can be made at this time, otherwise payment will be completed the day of the event. **A debit or credit card on file is required to book any event.**