

BARBECUE  
**Bluebonnet**

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## CATERING

124-126 Lygon St, Brunswick East VIC 3057  
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**S**ince its humble conception as a pop-up in 2013, Bluebonnet Barbecue has always focused on preparing the highest quality meats available in a traditional Central Texas style.

Catering to events of all budgets, sizes and styles, hosts will have the freedom to choose from four standard packages and any additions are welcome.

Please note that a minimum guest count will apply for all off-site catering, the meat is delivered, set up and served on site, and depending on location, travel costs will need to be calculated additionally.

# YOUR OPTIONS:

**T**here are two styles of off-site catering that Bluebonnet can provide.

## TRADITIONAL TEXAN STYLE

Guests queue up at the chef's station to be served by the pitmaster directly. No service staff are required for this option.

## FAMILY STYLE

For this option, servers present large trays of meat and sides to the tables for your guests to share. Servers also assist in the clean up from each table. This style of service requires a minimum of one additional staff member. It is important to note that larger events will also require more staff.

For both service styles, four meal packages are offered with different size servings per guest. Within these packages you may choose the variety of meats and sides your guests are offered. These packages are as detailed here.

(Please note: all the meat is cooked and prepared at the restaurant, then transported and served.)



## NELSON'S PACKAGE

**\$36** /head

EACH GUEST RECEIVES  
200gm meat, 1 side

MIN. 40 guests

## CARMELITA'S PACKAGE

**\$42** /head

EACH GUEST RECEIVES  
200gm meat, 2 sides

MIN. 35 guests

## LORETTA'S PACKAGE

**\$52** /head

EACH GUEST RECEIVES  
300gm meat, 3 sides

MIN. 30 guests

## TERLIKAR'S PACKAGE

**\$58** /head

EACH GUEST RECEIVES  
400gm meat, 4 sides

MIN. 35 guests

# OUR MEATS

- Smoked Black Angus Brisket (GF)
- Smoked Berkshire Pulled Pork (GF)
- Daily Housemade Snags
  - Oak Smoked Chook (GF)
  - Crispy Lamb Ribs (GF)
  - Baby Back Pork Ribs (GF)
- Smoked Berkshire Pork Belly (GF)
- Smoked Jackfruit (GF/VG)

# ADDITIONS

- Extra 100gms Meat / \$11
- Extra Side / \$6
- Smoker On-Site / \$450

# OUR SIDES

- Apple and Kohlrabi Slaw, Sherry Mustard (GF/VG) Vinigrette
- Black Garlic Cornbread, Honey, Thyme Butter
- Kipfler Potatoes, Jerusalem Artichokes, (GF) Buttered Leeks, Horseradish Aioli & Pickled Mustard Seeds
- Baby Gem Lettuce, Parmigano Reggiano, (GF) Anchovy Oil

# TERMS & CONDITIONS

- / A 15% deposit is required to secure your booking.
- / Full payment is required 14 days before the event.
- / Included in the cost of each package is two staff members.
- / For over 60 guests or with a family style event, additional staff may be required.
- / Additional staff members are provided at the rate of \$38/staff/hr.
- / Disposable plates, cutlery and napkins are included in all packages.
- / Travel costs are calculated as a round trip at \$1.40 per km after the first 30km from our restaurant.
- / No kitchen required. Access to running water and power is desirable.

