

## PRICING

All food and beverage prices will be quoted in writing and are subject to the prevailing sales tax and service charge percentages. Prices are subject to change.

## DEPOSIT

Deposits are due within 14 days of scheduling for offsite events. Deposits will be applied toward total due. Final Payment for catering should be paid in full 3 days before the event.

## WHEN SHOULD YOU BOOK YOUR EVENT?

We book up to a year in advance for FULL SERVICE ON-SITE CATERING, AND DELIVERY. If you have a date in mind, give us a call.

2-3 days for PICK-UP OR DELIVERY is appreciated, but as much notice as you can give is great. Our busiest months are May-September. There are days when we become completely booked, even for small orders.

## CANCELLATIONS

There are no penalties for cancellation, however we must be notified at least 10 days prior to your scheduled event, any cancellation that occurs within the 10 day notification window will be subject to penalties up to 30% of the deposit. We reserve the right to estimate the penalty amount, penalties are estimated on an individual basis and are only applied if Big Mike's incurred any loss in product, and or time.

## SALES TAX

Sales tax is calculated on all food and beverages. Louisiana state law states that service charges are subject to sales tax. Organizations that are tax exempt must furnish a tax exempt certificate at least one week prior to the event date.

## SAME DAY/LAST MINUTE ORDERS

Because of the nature of BBQ (low and slow) we cannot always take last minute orders, but give us a call because we always try to accommodate your needs!

## CHANGES TO AN ORDER

In most cases, we are happy to take any changes during office hours with at least 24-hours notice.

## ORDER CONFIRMATIONS

Confirming your order with Catering Office staff is important for making your event a success. Unconfirmed orders will not be guaranteed.

We cannot accept changes, cancellations or confirmation through voice mail.

## CORPORATE CUSTOMERS

Big Mike's BBQ is a full service caterer specializing in account management for our corporate customers, our catering office is open 5 days a week during regular business hours. Avoid long lines and being placed on hold, we have a catering department ready to focus on your needs. We are organized, dedicated and prepared to meet your expectations. We can put together a quote to accommodate your needs and email you to confirm your order when ready. If you are feeding customers regularly, our data base will make it easy for you. We archive all orders and can send you a bill or receipt by email on demand.



[www.bigmikebbqsh.com](http://www.bigmikebbqsh.com)

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facebook



## Catering

Pick-Up, Delivery & Full Service  
Off-Site Events

**"From Our Pit to Your Plate"**  
**Fresh Is Best!**

Give us a call at  
985-655-6453

Email: [catering@bigmikesbbqsh.com](mailto:catering@bigmikesbbqsh.com)

Web: [bigmikesbbqsh.com](http://bigmikesbbqsh.com)

# PICK-A-PLAN

All Packages include Disposable Plates, Utensils, Napkins, Serving Utensils & Extra BBQ Sauce

## SMOKEHOUSE PLAN

Choice of 1 BBQ Meat, 2 Homemade Sides & Served with Garlic Rolls.

Pick Up ..... 10.<sup>95</sup> Per Person  
Delivery ..... 11.<sup>95</sup> Per Person  
Full Service Onsite..... 13.<sup>95</sup> Per Person

## CHICKEN & RIB HOUSE PLAN

Special Cut Ribs, Bone-In Chicken Quarters (1/2 white, 1/2 dark), 2 Homemade Sides & Garlic Rolls.

Pick Up ..... 13.<sup>95</sup> Per Person  
Delivery ..... 14.<sup>40</sup> Per Person  
Full Service Onsite..... 16.<sup>95</sup> Per Person

## BBQ DUO PLAN

Choice of 2 BBQ meats, 3 Homemade Sides & Served with Garlic Rolls.

Pick Up ..... 13.<sup>95</sup> Per Person  
Delivery ..... 14.<sup>95</sup> Per Person  
Full Service Onsite..... 16.<sup>95</sup> Per Person

## BBQ TRIFECTA PLAN

Choice of 3 BBQ Meats, 3 Homemade Sides & Served with Garlic Rolls.

Pick Up ..... 16.<sup>95</sup> Per Person  
Delivery ..... 17.<sup>40</sup> Per Person  
Full Service Onsite..... 19.<sup>95</sup> Per Person

## BBQ DOUBLE DUO PLAN

Choice of 4 Meats, 3 Homemade Sides, & Served With Garlic Rolls

Pick Up ..... 17.<sup>95</sup> Per Person  
Delivery ..... 18.<sup>40</sup> Per Person  
Full Service Onsite..... 20.<sup>95</sup> Per Person

## SLIDERS

24 sliders, your choice of meat, homemade BBQ sauce on side

Pork ..... 27.<sup>95</sup>  
Brisket... 36.<sup>95</sup>  
Turkey .... 36.<sup>95</sup>  
Catfish..... 36



## HOW DO WE DETERMINE HOW

### MUCH TO COOK FOR YOUR EVENT?

When determining the appropriate amount of food there are 2 factors that are important, the first is having an accurate head count for all the guest in your party, next is the number of different side and meat choices you want. For example if you had brisket as your meat we could estimate a 1/2 pound per person, so if you had 100 people in your party we would estimate 50lbs total. However, if you were to have 4 different meats we would estimate smaller portions of each meat increasing the chance that you may run out of a particular meat option before every guest is fed. However, overall you will have enough to feed your entire party.

## SIDE ITEMS

Baked Beans • Potato Salad  
Green Beans • Coleslaw  
Corn on the Cob • Jambalaya  
Creole Rice • Baked Macaroni & Cheese  
House Salad w/ onions, tomatoes & mixed greens  
(dressing choice: ranch, raspberry vinaigrette & blue cheese)

## MEAT SELECTIONS

St. Louis Style Spare Ribs

Baby Back Ribs  
(add \$1.00 per person)

Smoked Sausage

Smoked Turkey Breast

Smoked Chicken

Smoked Beef Brisket

Pulled Pork

Grilled Boneless Chicken Breast  
marinated in Mojo and lightly coated  
in sweet BBQ Sauce (add \$1.00 per person)

## DESSERT

Bread Pudding

Pecan Pie

Sweet Potato Pie

## BEVERAGES

Sweet & Unsweet Fresh Brewed Tea  
Minute Maid Lemonade  
\$6.99/gallon