

# CATERING MENU



## HOSTING A BASH? WE'VE GOT CATERING TO MATCH!

Our catering delivers an authentic barbecue experience for weddings, celebrations, parties, events, and office luncheons, including corporate events and functions.

### Catering options

Let the festivities begin with our catering:

- **Cookout packages:** Cookout options include onions, pickles, buns, barbecue and mustard sauce, and a choice of two sides.
- **Taco packages:** Taco kits include a choice of barbecue meats including toppings, and a choice of two sides.

### Delivery and Pickup

Drop-off delivery is available in Angus, Borden and Barrie. Inquire about delivery to your city.

### Order Requirements

All catering options require a minimum order of 15 people and five days advance pre-order notice.

### Tableware

Disposable plates, cutlery, napkins. \$2 per person.

## COOKOUT

### COOKOUT PACKAGES

#### ONE MEAT COOKOUT

- ✓ 1 meats
- ✓ 2 sides

**\$18/person**

#### TWO MEAT COOKOUT

- ✓ 2 meats
- ✓ 2 sides

**\$28/person**

#### THREE MEAT COOKOUT

- ✓ 3 meats
- ✓ 2 sides

**\$38/person**

**DELICIOUS & TENDER WOOD-FIRED CATERING FOR WEDDINGS, PARTIES & CORPORATE EVENTS.**

### TACO PACKAGES

Tacos are all about creativity. Our taco kits come complete with tortillas, shredded cabbage and carrots, shredded cheese, pickled red onion, house-made lime crème sauce and barbecue sauce with your choice of meats.

Choose from barbecue pulled pork, pulled chicken, and chopped beef or order them all to cater your event.

#### Extra Sides

Add \$10 per person.

## TACO KITS

### TACO PACKAGES

1 meat taco kit

**\$15/person**

Two meat taco kit

**\$22/person**

3 meat taco kit

**\$29/person**

# CALL TO ORDER

# 1 905 252 7505

# CRAFT BARBECUE



## MEAT OPTIONS

### **Pulled Pork**

Pork shoulder butts cooked for ten hours, shredded and seasoned without sauce.

### **Brisket**

Salt, pepper and fire. That's all our prime-grade brisket needs to pack tender flavour.

### **Turkey Breast**

Dry brined for 24 hours and slowly cooked in our offset pits until tender and juicy.

### **Pulled Chicken**

Butterfly chickens are cooked to tenderness before shredding. Finished in a savoury buttery sauce.

### **Pork Belly**

Skinless pork belly rests overnight in house seasoning before being rendered to tenderness over an oak fire and finished with a glaze.

### **Chopped Beef (Taco kits only)**

Seasoned brisket trimmings, cooked until barky, then into a low n' slow confit for 18-24 hours until it's fall-apart tender.

## SIDE OPTIONS

### **Potato Salad**

Yellow potatoes in a rich yet refreshingly cool dressing complimented by fresh herbs. Pairs great with rich meats.

### **Apple Dill Coleslaw**

Vinegar-mayo-based balanced dressing with granny smith apples and fresh dill.

### **Barbecue Beans**

Navy beans cooked over the fire in our sweet and savoury tomato-based sauce.

**CRAFT BARBECUE  
CATERING SERVING  
SIMCOE, MUSKOKA  
AND GREATER  
TORONTO.**



**Billy Dick's Barbecue uses wood-fired offset cookers. The cookers bring a balanced flavour to the meat for your event or celebration.**

An authentic barbecue experience for weddings, parties, corporate events and functions.

Our craft barbecue delivers a tender and delicious flavour in catered meat you've likely never experienced before.

Our cookers have the capacity to feed up to 400 people in a day, serving delicious wood-fired barbecue meats at your special event.

## CALL TO ORDER

## 1 905 252 7505