

CATERING PACKAGES

ALL PACKAGES INCLUDE BBQ SAUCE, SLICED WHITE BREAD AND PLASTIC PLATES & CUTLERY.
PACKAGES ARE AVAILABLE FOR GROUPS OF 15 GUESTS OR MORE.

PICK ONE

One Meat and
Two Sides

PICK TWO

Two Meats and
Two Sides

PICK RIBS

Spare Ribs, One Meat
and Two Sides

MEATS

PULLED PORK
CHOPPED BRISKET
SMOKED CHICKEN

SIDES

BAKED BEANS**
POTATO SALAD
COLESLAW
COLLARD GREENS*
SPICY STEWED GREEN BEANS**
MAC & CHEESE

* PREPARED WITH PORK ** CAN BE PREPARED WITH PORK OR VEGETARIAN

BREADS

MINI JALAPEÑO
CORNBREAD MUFFINS

BUNS

SLIDER BUNS

WINGS

HICKORY SMOKED JUMBO WINGS SERVED
WITH OUR HOMEMADE WING SAUCE,
RANCH & BLUE CHEESE DRESSINGS.

50 WINGS
100 WINGS

EXTRAS

DISPOSABLE CHAFING
STANDS & STERNOS

BASIC PLASTIC PLATES &
CUTLERY

A LA CARTE SIDES

BAKED BEANS**
POTATO SALAD
COLESLAW
COLLARD GREENS*
MAC & CHEESE
SPICY STEWED GREEN BEANS**

* PREPARED WITH PORK

** CAN BE PREPARED WITH PORK OR VEGETARIAN

Quarter Pan (10 servings)
Half Pan (25 servings)
Full Pan (50 servings)

BRUNSWICK STEW
BRISKET CHILI

Quarter Pan (10 servings)
Half Pan (25 servings)
Full Pan (50 servings)

MIXED GREENS SALAD

WITH RANCH & BLUE CHEESE DRESSINGS

Half Pan (15 servings)
Full Pan (30 servings)

DRINKS

SWEET OR
UNSWEET TEA

LEMONADE

DESSERTS

BANANA PUDDING

Quarter Pan (10 servings)
Half Pan (25 servings)
Full Pan (50 servings)

CHOCOLATE
PECAN PIE BARS
per doz.

COOKIES
per doz.

BROWNIES
per doz.

ASK FOR OUR
FULL SELECTION
OF DESSERT OPTIONS

OUR CATERING POLICIES

We offer pick up orders at our catering facility (134 OTTLEY DRIVE, ATLANTA, GA 30324), delivery to your location, and full service catering events. Catering packages are available for groups of 15 guests or more. Smaller orders may be placed a la carte.

We request at least 48 hours notice for any catering. Orders placed on shorter notice are subject to product availability. Delivery and full service orders are subject to vehicle and staff availability.

There is a \$25 delivery fee for locations inside the perimeter. Further deliveries are welcomed and fee will be based on mileage from our catering facility.

Relax and let us take care of all the details: whether its a casual affair with disposable pans, chafing stands, plates and utensils, or an upscale full service event with full set-up and breakdown.

Changes and cancellation for regular menu items must be done 48 hours before pickup/delivery. Changes and cancellation for staffing, rentals and speciality menu items must be done one week prior to your event.

ADDITIONAL CATERING OPTIONS

Please ask about our additional catering options: boxed lunches, breakfast, appetizers, taco bars and holiday menus. Our team is happy to help you customize a menu specifically for your special event!



CATERING MENU

CATERING SALES TEAM

CATERING@FOXBROSBBQ.COM

(404) 414-0826