

CATERING WITH 2M8'S BBQ



Thanks for your inquiry for catering! Let us do all the hard work for you!

How does it work?

Firstly, pick your menu, we have a variety of menu choices that you can select based on your taste buds & budget.

Let us know what you're thinking and we'll give you a quote! If it sounds great, then we'll lock you in!

What we need:

We are fully self-sufficient with our own power and water! All we need from you is a reasonably flat place to set up, access out of the venue when we have finished, and people who know how to let us do the hard work for them! In the event of wet weather, we ask that you have a plan in place for serving food.

We can provide all your disposable cutlery, food boxes, napkins and sauces.

Our smoker does not like the rain so other options, like self-catering may have to be put into place.

Costs:

Our prices for onsite catering start at \$34 per person. We have the option of serving buffet style or serving up your meals for you.

Payment: Two weeks prior to your event, we will touch base and check everything is on track and send out an invoice. Payment must be paid in full before your event.

Meats:

Slow cooked Beef Brisket

Slow cooked pulled pork

Smoked beef sausages

Smoked chicken wings

**Smoked pulled lamb
shoulder**

Pork belly burnt ends

Pork baby back Ribs

Slow cooked lamb



Sides:

Coleslaw

Pasta salad

Potato salad

Smoked herb potatoes

Green salad

Corn on the cob

Mac & cheese



We can also offer a selection of nibblies before your main meal.

Nibblies include:

Chartutterie boards –
selection of local cheese,
meats, fruits, and relishes

Want something hot?

Chicken wingettes, meat
balls, Jalapeno arancini balls,
pork belly bites

