

SPECIAL EVENT PACKAGES 2025/2026

"I cannot recommend Barbacoa Boyz enough! They recently catered our wedding and I heard nothing but compliments from all of our guests. The pulled pork and chicken are both incredible and we were happy to have plenty of left overs to bring with us on our honey moon! It's fair to say that many of our guests will now be looking for their food truck in the future to get some more of their great food. Thanks for everything guys!"

* * * * *

-Zak and Jenna

Event size:

We can work with special events ranging in size from 10 – 100 people (or more if booking our Mobile Kitchen). Food is packaged in standard chaffing dishes, perfect for buffet or family style service.

Event date booking:

We can book up to two years in advance but require two weeks notice minimum. Dates are not guaranteed until a deposit is accepted.

"Where everything is made with love."

Deposit:

A \$300 minimum order is required (before tax and after promotions) for event packages.

Barbacoa Boyz takes a 30% deposit to book event dates within 12 months (or a 10% deposit to book event dates over 12 months away – the remaining 20% deposit would be paid a month before the event date).

Deposits are refundable up to a month before the event. Final order changes can be made up to 48 hours before the event day.

Final payment:

The final invoice payment is due on the event date. Deposits and final invoice payments can be made by e-transfer to **barbacoaboyz@gmail.com** and a password will be provided. Other payment methods are available upon request.



SPECIAL EVENT PACKAGES 2025/2026

Menu tasting:

Be our guest while we're in season, popped-up in the Quinte West area with the Mobile Kitchen! If you've booked an event with us, we invite you for a tasting of what we have to offer. Contact us



Delivery (for catering drop off) or travel fee (for Mobile Kitchen):

Trenton = Free Frankford, Carrying Place, Bayside = \$25 Brighton, Belleville, North PEC = \$50 South PEC, Stirling, Shannonville = \$75 Beyond = \$100+

Mobile Kitchen + staff:

- + \$500 per day (food not included)
- + Travel fee to location (see above)
- + 15% gratuity applied on food bill for our mobile kitchen staff
- + Site visit required before booking
- + Eco-friendly containers and cutlery are included

We hope to work with you!
-Chef, Jamie

Other costs:

Disposable metal chaffing dish holders + fuel (if needed) = \$100 Individual packaging (if needed) = \$1 per person Tax = 13% HST

We do not provide:

Desserts, service staff, dishware or cutlery, other rentals, event clean-up

SPECIAL EVENT PACKAGES 2025/2026

*All packages are priced per person, pre-tax and are subject to change.

APPETIZERS PACKAGES

Basic

- A) Choice of 2 appetizers = \$11 / person
- B) Choice of 3 appetizers = \$16 / person

Premium

- A) Choice of 2 appetizers = \$14 / person
- B) Choice of 3 appetizers = \$20 / person

Basic appetizer options:

Jerk chicken slider | Smoked pork slider | Plantain slider Jerk chicken taco | Smoked pork taco | Plantain taco Chicken mini skewer | Pork mini skewer | Veg pakoras + dip | Crudities + dip

Premium appetizer options:

All Basic options plus:

Smoked brisket slider | Seafood roll slider | Peppa shrimp slider Smoked brisket taco | Smoked pork taco | Achiote shrimp taco Shrimp mini skewer | Ackee + saltfish mini quiche

SPECIAL EVENT PACKAGES 2025/2026

*All packages are priced per person, pre-tax and are subject to change.

MAINS PACKAGES

Basic

- A) 1 basic entrée + 3 sides = \$31 / person
- B) 2 basic entrées + 3 sides = \$40 / person

Premium

- A) 1 entrée + 3 sides + fresh brioche rolls = \$43 / person
- B) 2 entrées + 3 sides + fresh brioche rolls = \$60 / person

Deluxe

- A) 1 soup + 1 entrée + 4 sides + fresh brioche rolls = \$55 / person
- B) 1 soup + 2 entrées + 4 sides + fresh brioche rolls = \$70 / person

Soup options:

Corn soup | Sweet potato + pumpkin soup

Basic entrée options:

1/4 Chicken (Jerk/Smoked BBQ/Lemon herb) | Smoked pork | Fried plantain (vegetarian option)

Premium/Deluxe entrée options:

All Basic entrées plus: Smoked brisket | Smoked pork ribs | Garlic shrimp

Basic side options:

White rice/Coconut rice'n'peas | Garlic butter veg | Garden salad | Coleslaw | Lemon-herb roasted potatoes

Premium/Deluxe side options:

All Basic sides plus: Smoked feta Greek salad | Harvest green salad

SPECIAL EVENT PACKAGES 2025/2026

MOBILE KITCHEN

A La Carte / Per piece

*For late night snack, pick up to 2 options
**For Mobile Kitchen as only food option, pick up to 4

Fries = \$4 Sweet potato fries = \$4 Onion rings = \$4 (Add dip for fries/onion rings = \$1) Mini poutine = \$7 Regular poutine = \$11 Fried plantain = \$5 Hot dog on brioche + basic condiments = \$6

Jerk chicken sliders = \$6 Smoked pork sliders = \$6 Smoked brisket sliders = \$7 Seafood (shrimp + scallops) sliders = \$7

Mini nachos, sour cream + pico de gallo = \$6 Jerk chicken taco = \$5 Smoked pork taco = \$5 Smoked brisket taco = \$6 Achiote shrimp taco = \$6

Pop = \$2 Bottled water = \$2 Specialty beverages = \$3.5

