

WELCOME TO  
**Lonny Boy's**  
BARBECUE

## Catering Menu

### AUTHENTIC SLOW SMOKED MEATS

All prices are for Pickup only. Ask about Delivery & Full Service pricing.

#### MEAT

Chicken, Pulled Pork, Beef Brisket

Beef Brisket, Pulled Pork or  
Chicken Sandwich

With your choice of 2 sides

Pickup \$18.99

One Meat of Your Choice

With your choice of 2 sides

Pickup \$18.99

Two Meats of Your Choice

With your choice of 2 sides

Pickup \$20.99

Three Meats of Your Choice

With your choice of 2 sides

Pickup \$24.99

Included

- \* Cornbread/Butter
- \* BBQ Sauce
- \* Serving Utensils
- \* Plates and Eating Utensils

#### PICK UP SPECIAL

Per Person only \$16.99

Pulled Pork Sandwich

Comes with one side

- \* Min. 25 people served family style
- \* Add'l sides \$3.99 each / per person

Call Us About  
Catering Your Next  
Event Today!

435-215-3011

#### DESSERTS

- \* Homestyle Cookies - \$4.00
- \* Variety of handmade favorites also available, ask for more info.

#### DRINKS

Iced Sodas, Bottled Water - \$3.00

#### SIGNATURE SIDES

As good as our fried sides are, they are not catering friendly! Ask about our on-site frying options!

**Coleslaw**

Lonny Boy's own dressing gives this finely cut cabbage a kick.

**Homemade Mac 'n Cheese**

Made from scratch, this southern staple definitely ain't from a box. Delicious!

**Dill Potato Salad**

Just like Grandma used to make!

**BBQ Beans**

8 kinds of beans with molasses & brown sugar, hickory smoked bacon, and the perfect mix of seasonings make these beans unforgettable.

**Green Salad**

Romaine lettuce, tomatoes, cucumbers, croutons and your choice of dressing.

**Garlic Reds Mashed Potatoes**

Baby red potatoes mashed with butter, parsley, and a zing of fresh garlic

Additional sides \$3.99 each/person

Ribs, Sausage & Turkey Available  
Upcharge Applies.

Prices and availability of some items subject to change.

[lonnyboysbbq.com](http://lonnyboysbbq.com)

# Catering Guidelines & Policies

Lonny Boys not only provides catering service for their BBQ products but can customize their menu to fit your needs. Pick up catering is almost always available and is your best value. For those desiring a worry free setup, Full Service buffet line service is available. Your choice, simply schedule your date, choose your menu and then arrange payment. At the appointed hour we will have your meal ready for pick-up or full serve including everything you need.... You just provide the hungry mouths!

Delivered Catering: may be available and is subject to an added delivery charge.

Full Service Catering of our famous barbecue and fresh sides of our standard fare, we also have the ability to offer other types and styles of food, if there is something special you would like just ask and we will see how we can accommodate your needs. Full service is set up buffet style and includes everything you need. Buffet line attendants monitor and replenish menu items as needed.

1. Catering time slots and availability are often at a premium so plan and book your date early. Weekends, holidays and times around established local events are very busy and we usually have limited capacity at these times.
2. Catering on Sunday is usually not available.
3. To reserve a date and lock in food prices it requires a NON-Refundable deposit that will be credited towards the entire cost, if the event is cancelled there will be no refund, if the event is rescheduled any potential refund will be looked at on a case by case basis.
4. Amount of deposit is based on event size and date, but is usually between \$200 and \$800, with balance due prior to the event.
5. Full service catering has a \$2000 minimum food cost. Depending on the location of the event there may be an additional travel fee applied.
6. All full service events allocate 2 hours for setup and service.
7. Set ups that require excessive transport to serving areas or other special setups may have additional charges.
8. If longer service hours are required or requested an additional fee of \$50 per person, per hour will be applied.
9. Minimums do not include tax, gratuity, travel or additional labor.
10. On full service events we usually bring more of each menu item we are serving to assure guests get what they want.
11. Lonny Boys' Buffet lines are not set up as all you care to eat service but guests typically have more than enough food.
12. ALL food not served remains the property of Lonny Boys and because of potential liability will not be left with clients or guests. Exceptions only by prior arrangement.
13. Final menu selection is needed two weeks prior to the event.
14. Final guest count is needed 10 days prior to the event.
15. It is possible to add additional guests to the count by pre-approval only.
16. Reduction of guest count within 10 days is not possible.
17. Full payment arrangement is expected prior to the start of the event for the final guest count and all other charges, fees and deposits.
18. All full service catering is done buffet style and is typically done self service line style.
19. Since Covid-19 modifications have been made to assure comfort and safety for everyone. Lonny Boys as always will take all necessary safety precautions and follow safe food handling procedures.
20. We will provide additional staff to serve buffet and implement other Covid safety procedures if the client requests such service. Otherwise the self service buffet line is standard.
21. Lonny Boys provides all the plates and eating utensils with the meal, they are high quality disposable products designed for one time use.
22. Special Eco-degradable products are available upon request at an additional cost.
23. Some clients choose to provide their own plates and eating utensils. There is no price reduction given if you use your own service.
24. As good as our fried products are they are not catering "friendly" and so they are not offered. If you must have some of our wonderful fried sides it can be arranged with our portable fryer setup. There is a \$500 setup fee in addition to the individual side price.
25. Serving tables are the responsibility of the Client. A typical setup is 2 eight foot tables.
26. Rental tables are available.
27. Most clients provide their own beverages and desserts. Lonny Boys does not provide cups, ice, plates or utensils for these items unless products are provided by us or prior arrangements have been made.