



## **EARL'S CAROLINA BBQ**

**P.O. BOX 874, FOREST VIRGINIA 24551**

**434-609-2526**

### **CATERING OPTIONS**

Anniversaries, Birthdays, Family Reunions, Weddings, Graduations, etc.

**\*All meats are slowly smoked-cooked...it is this slow-smoke cooking and Earl's own original sauces and rubs that give our meat its unique, award winning flavor.**

We offer: **Original Hand Chopped Pork Barbecue, Chicken Quarters, Whole Chicken, Beef Brisket, BBQ Pork Ribs and Smoked Ham.**

#### **Full Service Catering**

Let Earl's do all the work. You won't have to worry about tending to any of your guests' needs when it comes to the food. We'll provide the set-up of your buffet, serving staff and the equipment to keep it warm and fresh. We ensure food supplies remain stocked during your event. We can even coordinate our accessories to match your event theme and decorations! It's all in the details!

**Beverage Options:** Sweet/Unsweet Iced Tea, Lemonade, Bottled Water

**Side dish options:** Baked Beans, Cole slaw, Potato Salad, Garden Salad, Green Beans, Whole Kernel Sweet Corn and Mac-N-Cheese

***CALL FOR PRICING: 434-609-2526***

**\*Price depends on number of persons, options selected and location.**

## **EVENT OPTIONS:**

### *Full Service Catering:*

Earl's Carolina BBQ provides all selected meats, side dishes, beverages, ice, paper plates, cups, eating utensils, napkins, BBQ sauce, condiments, salt, pepper, Chaffing units, serving staff and tables for serving. Customer is responsible for providing tables for guests and all other chairs, canopies, decorations, etc. for your event.

### *Payment -Full Service Catering:*

We will reserve your date for a 25% deposit of the total amount. This effectively takes your date off of our event calendar and guarantees we will be available for your special day. An additional 25% of the remaining balance is due 10 days prior to the event. The remaining balance is due upon arrival for the event.

### *Drop Off Catering:*

Choose this option when you just need us to get the food to you, hot and ready to serve or chilled for later. We'll deliver to your location, or meet you somewhere, then, you take care of the rest.

## **\*Old Fashion Pig Pick'n\***



**Earl's will slow smoke/cook you a pig with your choice of trimmings at your location or venue that will have your guest's mouths watering.**

**Line up and be served straight from the grill! It doesn't get any fresher than this! This option includes our "full service" catering with three choices of sides plus dessert.**