



The
Stone Pony
DELICATESSEN & PIZZERIA
CATERING
845.247.4700
www.stoneponydeli.com

Fax: 845-247-2862

963 Kings Highway

Saugerties, NY 12477

www.stoneponydeli.com

Visit us on Facebook

BBQ FUNDRAISERS

1\2 BBQ Chicken or Pulled Pork Sandwich

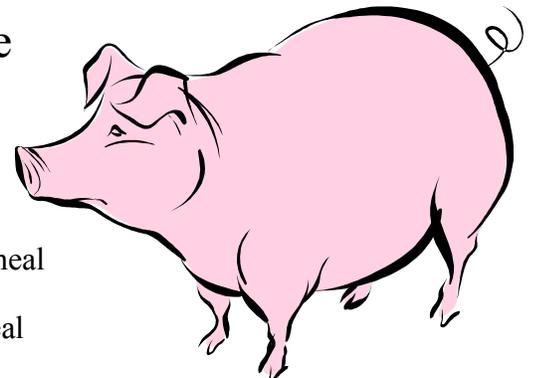
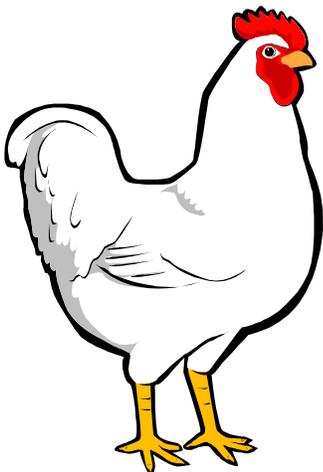
(or substitute Baby Back Ribs)

Baked Potato

Homemade Cole Slaw

Dinner Roll w/ butter

Homemade Brownie



Chicken/Pulled Pork \$8.00 per meal

Baby Back Ribs \$11.00 per meal

minimum order 160 meals



963 Kings Highway
Saugerties, NY 12477
(845) 247-4700
thestoneponydeli@aol.com

Dear Fundraising Manager,

My name is John Livermore and I would like to introduce myself. I am the owner of The Stone Pony Catering. I would like to help your organization raise funds this spring, summer and fall with a barbeque fundraiser. Below I will explain some of our dinner options.

We offer three dinner options for you to choose from; baby back ribs (\$11), half barbeque chickens (\$8) and/or pulled pork sandwiches (\$8). Your organization will select one or two of these options. If you decide to sell two different meals, we suggest that you have two different colored tickets so your meal counts are accurate.

Our dinners come with a baked potato, homemade coleslaw, fresh dinner roll with butter (except pulled pork sandwiches, which are served on a hard roll) and a homemade brownie.

There is a minimum order number of 160 dinners. We need to know five days prior to your event how many dinners you would like to order, including any extra meals that you may want to order for walk-ins. The number may then be adjusted up until two days prior to your event.

We provide all of your packaging materials and cutlery. Beverages are not included in the meal. You provide two 8-foot tables and a packaging crew of about four people to serve the meal. If you are holding your event at your location, you are also responsible for obtaining a health permit from your county health department. If your fundraiser is being held at The Stone Pony there is no need to file for a permit.

There is no need to worry about clean up or garbage removal. We will leave your location as we found it upon arrival. A member of our staff will be on site until the last dinner is picked up.

We recommend advertising your event. Church bulletins, the community calendar, Facebook and websites are good, free method of advertising. We will advertise your event on our website and Facebook page.

If you have any questions you can feel free to contact me via e-mail or by phone.

Thank you,
John A. Livermore
Proprietor/Chef