

CATERING MENU

Minimum Order - 10 People

All Orders come with 2 Rolls per person and BBQ Sauce

Meat Choices

Pulled Pork Beef Brisket* Pulled Chicken

(*Please add \$6 per pound for Beef Brisket)

Side Item Choices

Cayenne Potato Salad Creamy Cole Slaw Applesauce
Macaroni & Cheese Jasmine Rice Brown Sugar Baked Beans

Choose an option below and we'll take it from there!

Fair Sally

2 Smoked Meats & 2 Side Items..... \$12.99/person

Queen Anne

2 Smoked Meats & 3 Side Items..... \$14.99/person

flying Dutchman

3 Smoked Meats & 3 Side Items..... \$16.99/person

Royal Fortune

Smoked Ribs + 1 Smoked Meat & 3 Side Items.... \$19.99/person

Full Service Catering Options

We provide all of the food, drinks, chafing dishes, serving utensils, plate ware and crew members to make your party stress free! Beer and wine service is also available for your catered event.

Please ask an associate for details.....\$20-25/person

A la Carte Catering Options

Gallons of Tea or Lemonade..... \$6.99-7.99 each

Chafing dishes and plateware available for additional charge

Big Hoffa's Barn rentals available!

Ask for more details.

BARBEQUE SAUCE

1/2 Pint. \$4.29 Pint. \$8.29 1/2 Gallon. \$25.99 1 Gallon. \$44.99

Take home a bottle of our homemade sauce for \$7.99

Big Hoffa's Dry Rub \$6.99

Big Hoffa's offers a great selection of Ice Cold Draft and Bottled Beer, as well as White and Red Wines
Large groups welcome!!!

Big Hoffa's Catering is perfect for:

- Grad Parties • Weddings • Rehearsal Dinners
- Birthdays • Reunions • Bachelor Parties
- Anniversaries • Corporate Events • Holiday Parties

A Little History on Barbeque....

From the Caribbean sources, directly or indirectly, the colonists discovered how to barbeque. In the Northern part of Hispaniola the early pioneers were left to their own devices so when shipwrecked sailors, runaway servants and other kinds of vagabond began to take refuge on the island, the food supply presented no problems. From surviving "Caribs" they learned the old island trick of smoke-drying meat on greenwood lattices erected over a fire of animal bones and hides. The Caribs called the technique "Boucan" which passed into French as "Boucanier" and gave the outcasts their name of "Buccaneers". In Spanish the greenwood lattice was called "Barbacoa" which ultimately became "Barbeque". It was the Native Americans and transplanted French in the New World of the Caribbean who began to grill over an open flame, or "Boucans", also known as Barbacoa.

All food can be ordered to go. Indoor and outdoor seating available.

We are pleased to offer our guests a non-smoking environment.

Please no outside food or drink.

Big Hoffa's Smokehouse Barbeque LLC®
(Prices subject to change without notice. Rev. 3/24)



(317) 867.0077

Call ahead or order online at
www.bighoffas.com

800 East Main Street • Westfield, IN 46074

Beer and Wine available for Dine In & Take Out

Indoor and Outdoor seating available

Hours:

Tues-Sat 11 am-9 pm • Sundays Noon-8 pm
Closed Mondays

We Specialize in Catering

