



www.dbonesbbq.com

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DINO BONES BBQ



Thank you for your interest in having us cater your event. We pride ourselves in making delicious, real backyard barbecue that your guests will rave about. We can fully customize your catering experience with multiple serving styles and menu options.

Ways to Serve

Drop Off

This is the lowest price option. We can drop food off at your event for you to serve yourself. This works best for small groups who will be eating quickly.

Full BBQ Buffet

We will arrive and set up a complete BBQ buffet. This includes, tables, black tablecloths and all dishes to keep your chosen menu at it's proper temperature. This is a great option to let your guests choose which items they want on their plate. We will have staff at the buffet helping to serve your guests and answering any questions they might have.

Combo Family Style and BBQ Buffet

This is the best option for feeding large groups. All the cold items will be set out on your tables, while the hot items will be set up in our BBQ buffet. Because there are fewer items at the buffet, the line moves very quickly. All serving bowls and utensils are provided for cold items at each table in addition to everything that comes with the full BBQ buffet. For very large groups, we can also set up multiple buffet lines.

Food Truck

A current crowd favorite is having a food truck at your event. We have a fully equipped commercial kitchen in a 24' trailer, perfect for serving your guests. This is great for small to medium crowds because everyone can choose what they want to eat and when.



Menu Items

We love to customize each menu that we serve, but some of our most popular requests are:

Meats

Beef Short Ribs
Beef Brisket
Pulled Pork
St. Louis Pork Ribs
Quartered Chicken
Chicken Thighs
Chicken Wings
Local Sausage



Sides

Honey Buns
Pickled Veggies
Jalapeño Poppers
Maple Pumpkin BBQ
Sauce
Mac & Cheese
Seasonal Salad
Corn Salad
Baked Beans
Corn Bread
Potato and Kale
Salad
Coleslaw

Desserts

Maple Mousse
Banana Pudding
Cookies
Brownies



Appetizers

Our favorite way to serve appetizers is with a grazing table. These tables are not only delicious, but a work of art. Included will be fresh local breads, cheeses, fruits, vegetables, dips, crackers, cookies, nuts, cured meats and more. For an extra special touch, we love to include fresh flowers that match your wedding's colors. Each grazing table is unique and custom built on site by our Pitmaster and Chef Hannah. We can also do passed hors d'oeuvres if you prefer.



Example Packages

Each event is unique, so we like to tailor our estimates to your needs. To give you a basic idea of pricing here are a couple example menus that we can create:

Budget Friendly

Includes:

- Food truck style serving
- Pulled Pork
- Chicken Thighs
- St. Louis Ribs
- Baked Beans
- Coleslaw
- Maple Pumpkin BBQ Sauce
- Seasonal Salad

Approx. \$32 per person



Average Event

Includes:

- Full BBQ Buffet
- Pulled Pork
- Jamaican Jerk Chicken
- Beef Brisket
- Mac & Cheese
- Honey Buns
- Corn Salad
- Seasonal Salad
- Pickled Veggies
- Maple Pumpkin BBQ Sauce

Approx. \$55 per person

The Works

Includes:

- Family Style Serving and Full BBQ Buffet
- Grazing Table
- Giant Beef Ribs for Head Table
- Pulled Pork
- Jamaican Jerk Chicken
- Beef Brisket
- Mac & Cheese
- Honey Buns
- Corn Salad
- Seasonal Salad
- Pickled Veggies
- Maple Pumpkin BBQ Sauce
- Stainless Flatware
- Linen Dinner Napkins
- Cocktail Napkins
- Porcelain Plates
- Clearing of Plates and Utensils

Approx. \$110 per person