# FAQ'S

Answers to our most commonly asked questions about our Catering Services

# WHAT DO THE SERVICES LOOK LIKE ON THE DAY OF MY EVENT?

We arrive 45 minutes to 1 hour before your serving time, set up the buffet, replenish the food, rolls and sauces during dinner, and clean up the buffet once everyone has eaten.

# DO YOU PROVIDE BUNS AND SAUCES?

We provide our gourmet brioche style buns and our Sweet sauce. If you would like any additional flavors of sauce, we have 16oz bottles of our other house made sauces available for purchase.

### WHEN DO WE NEED TO HAVE OUR FINAL COUNT?

We will not need a final guest count until 2 weeks before your event.

# DO YOU PROVIDE PLATES AND UTENSILS?

We provide standard 3 compartment black plastic plates and black plasticware that are built into your package pricing.

#### IS A TIP BUILT IN OR EXPECTED?

A tip is neither built into the price or expected. We are professionals and if you deem that we were worthy of a tip and decided to tip, we would consider it an unanticipated blessing.

# WHO GETS THE LEFTOVERS?

You do! You paid for it.

# HOW DO DEPOSITS AND FINAL PAYMENTS WORK?

We just ask for a \$500 deposit that will go towards the final bill to secure a slot on our calendar. The remainder will not be due until the day before the event if using a card or day of the event if by cash or check.

#### DO YOU EVER RUN OUT OF FOOD?

We have developed formulas over our 10+ years of experience to ensure that all of your guests are fed and there are still some leftovers for you.

#### DO YOU OFFER TASTINGS?

We do. Tastings are by appointment on Thursdays and Fridays when the restaurant is open. Call or email us to schedule one.

# WHAT IS THE MINIMUM GUEST COUNT FOR CATERING SERVICES?

75 guests is the minumum for catering services. For a smaller event, we recommend ordering by the tray. Feel free to contact us if you need help determining quantities.

### WHAT DO YOU NEED ON SITE?

We do not need power or water on site. All we need are 2 (8') tables or 3 (6') tables to serve.

That's it.

### CONTACT US:

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