

PICK UP

We offer pickup catering for groups of all sizes. For groups under 80, guests can easily scan our QR code to order online, or contact our catering team directly. Simply choose your preferred Georgia Boys pickup location, and we'll have everything hot, fresh, and ready to go. Auto Gratuity 10%.



DELIVERY

Want us to bring the BBQ to you? We offer delivery catering for orders with a \$250 minimum on food and beverages. To place a delivery order, please contact our catering team by phone or email. Delivery fees are based on round-trip mileage with a \$30 minimum fee. Auto Gratuity 20%.

MAKE IT A "RITZ" \$275

Perfect for weddings, corporate events, and special occasions. Includes a buffet attendant for setup, service, and cleanup, plus buffet tables, linens, chafing sets, and sauces. Leftovers will be packaged up for you to take home. Auto Gratuity 20%.

Labor Fee \$40/hour (4-hour minimum)
Applies to extra buffet attendants, specialty service needs, or additional travel requirements.



CONTACT US

catering@georgiaboy.com
720.552.2320

Our Food Trucks can also be booked for private or public events. Email foodtruck@georgiaboy.com or call 720.552.2320.



CATERING

YOUR GUESTS WILL LOVE THE
IRRESISTIBLE TASTE OF SOUTHERN
BBQ AT YOUR EVENT

CATERING PACKAGE OPTIONS

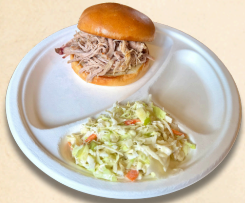
All package prices are per person. Minimum 15 people.
 Packages are to be served buffet style.
 All packages will include buns, BBQ sauce, paper goods, cutlery & serving utensils.

1 MEAT PACKAGE

4 oz sandwich portion

★ PRICING ★

- With 1 side.....\$12
- With 2 sides.....\$14
- With 3 sides.....\$16



2 MEAT PACKAGE

6 oz entrée portion

★ PRICING ★

- With 1 side.....\$15
- With 2 sides.....\$17
- With 3 sides.....\$19



3 MEAT PACKAGE

7.5 oz large entrée portion

★ PRICING ★

- With 2 sides.....\$18
- With 3 sides.....\$20



ALL PACKAGES INCLUDE YOUR CHOICE OF:

MEAT:

- Pulled Pork
- Chopped Chicken
- Hot Links
- Sliced Turkey Breast
- Brisket +\$3

SIDES:

- BBQ Beans
- Mac n' Cheese
- Potato Salad
- Cornbread
- Creamy Coleslaw
- House Salad
- Pecan Blue Cheese Salad +\$1

ADD-ONS

PRICED PER PERSON

BEVERAGE:

- Select One: Sweet Tea, Unsweet Tea or Lemonade \$2

DESSERT:

- Selection of Brownie, Chocolate Chip Cookies or Both \$2

GO BIG:

- 3 Extra Ounces of Meat Per Person \$4

ADD A RIB:

- 1 Rib Bone Per Person\$2.50

A LA CARTE MEAT BY THE POUND

BBQ sauce and cutlery not included.
 Meat is sold by the pound (except ribs)

- Pulled Pork \$22
- Sliced Pork Hot Links \$26
- Chopped Chicken \$20
- Sliced Turkey Breast \$24
- Beef Brisket (Sliced & burnt ends) \$38
- Slab of St. Louis Style Pork Ribs \$39

BBQ BITES

- Smoked Chicken Wings
 - 20 Wings \$40
 - 30 Wings \$60
- Grilled Shrimp
 - 45 Shrimp \$55
 - 75 Shrimp \$85
- Sticky Pig Pork Belly
 - About 30 bites \$55
 - About 50 bites \$80

SCRATCH MADE SIDES PRICED BY THE PAN

SERVED IN DISPOSABLE ALUMINUM PANS (APPROXIMATELY 20 SERVINGS PER 10" X 12" PAN)

- Creamy Coleslaw \$30
- Cornbread \$35
- BBQ Beans \$40
- Mac n' Cheese \$40
- Potato Salad \$40
- Classic Green Salad \$40
 - Mixed greens, croutons, carrots, onions & tomatoes. Served with ranch and balsamic vinaigrette dressings.
- Pecan Blue Cheese Salad \$45
 - Mixed greens, dried sweet cranberries, candied pecans, shredded carrots and blue cheese. Served with classic balsamic vinaigrette dressing.

DON'T FORGET THE BBQ SAUCE SOLD IN A DISPOSABLE CONTAINER

½ Pint \$4 | Pint \$8

- Carolina Mustard Sauce (Tangy Mustard)
- Carolina Vinegar Sauce (Peppery)
- Original Sauce (Mild)
- Sweet Heat Sauce (Sweet, Med Heat)
- Ghost Sauce (Very Hot)

VEGETARIAN

- Smoked Portobello Mushroom Sandwiches (min order of 5) \$14 each

SANDWICH BUNS

- Brioche Bun \$1 each
- Gluten-Free Bun \$2 each

DESSERTS

- Bread Pudding \$40/pan (Serves approximately 20 people)
- Banana Pudding \$50/pan (Serves approximately 20 people)
- Fresh Baked Brownies \$30 (Tray of 15)
- Fresh Baked Chocolate Chip Cookies \$25 (Tray of 15)

SWEET TEA N' MORE

- Gallon Of Sweet Tea, Unsweet Tea or Lemonade \$12

† Note that food prices are subject to change based on market fluctuations.
 ‡ The following major food allergens are used as ingredients in some of our food: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify staff for more information about these ingredients.