BURNING BUSH BBQ

CATERING & EVENT SERVICES

CATERING AGREEMENT
CONTRACT & ORDER FORM

SECTION 1: CLIENT & EVENT DETAILS

Client Name: _____

Event Date: ____ / ____ / 20___

Phone Number: _____

Event Location / Address: _____

Email Address: _____

Serving Window Time: _____ AM/PM

Estimated Guest Count: _____

Service Type:
☐ Pick-Up ☐ Drop-Off Catering ☐ Full-Service

SECTION 2: CATERING ORDER FORM

1. Premium Smoked Meats (Low & Slow Hardwood Smoked)

ITEM	DESCRIPTION & PORTION GUIDE	SIZE / PORTION	SELECT	QTY
Prime Beef Brisket	USDA Prime Beef, hand-sliced lean/moist mix.	½ Tray (10–12) Full Tray (20–24)	[ ] [ ]	_____ _____
Pulled Pork	14-hr hickory slow-smoked pork shoulder, hand-pulled, dressed in BBQ Sauce.	½ Tray (10–12) Full Tray (20–24)	[ ] [ ]	_____ _____
Burnt Ends	Double-smoked caramelized beef cubes tossed in BBQ Sauce.	½ Tray (10–12) Full Tray (20–24)	[ ] [ ]	_____ _____
Smoked Chicken Quarters	Smoked chicken quarters in Burning Bush BBQ Sauce or Chiavetta's BBQ.	½ Tray (10–12) Full Tray (20–24)	[ ] [ ]	_____ _____
BBQ Boil	2 racks Baby Back Ribs, 6 Chicken Thighs, 6 Legs, 12 Italian Sausages, 5lbs Salt Potatoes, 8 Split Corn.	Full Tray (Serves 10–12)	[ ]	_____
Slow Smoked Baby Back Ribs	Tender style baby back ribs, seasoned with house spices and glazed with BBQ Sauce.	½ Tray (5 Racks / 10–12) Full Tray (10 Racks / 20–24)	[ ] [ ]	_____ _____

2. Signature Sides

ITEM	DESCRIPTION	SIZE / PORTION	SELECT	QTY
Mac N' Cheese	Elbow macaroni in house-made 3-cheese sauce. (Optional BBQ smoke)	½ Tray (Serves 16) Full Tray (Serves 32)	[ ] [ ]	_____ _____
Salt Potatoes	Tender potatoes finished in garlic butter sauce.	½ Tray (Serves 10) Full Tray (Serves 20)	[ ] [ ]	_____ _____
Slow-Baked Beans	Slow-cooked beans simmered in Burning Bush BBQ Sauce (Mild).	½ Tray (Serves 16) Full Tray (Serves 32)	[ ] [ ]	_____ _____
Signature Cole Slaw	Fresh, crisp house recipe formulated to pair with BBQ.	½ Tray (Serves 16) Full Tray (Serves 32)	[ ] [ ]	_____ _____
Southern Cornbread	House-made Southern-style cornbread served with honey butter.	½ Tray (Serves 12) Full Tray (Serves 24)	[ ] [ ]	_____ _____
Fresh Tossed Salad	Crisp romaine, carrots, cucumbers, tomatoes. (Ranch/Italian/Balsamic)	½ Tray (Serves 16) Full Tray (Serves 32)	[ ] [ ]	_____ _____
Hard Knot Rolls	Fresh rolls; ideal pairing for pulled pork sandwiches.	1 Bag (Serves 12)	[ ]	_____

3. Craft Condiments & Beverages

ITEM	CONTAINER / SIZE	SELECT	QTY
BBQ Sauce (Mild)	16 oz Pint	[ ]	_____
BBQ Sauce (Hot)	16 oz Pint	[ ]	_____
Hot Honey (Mild)	12 oz Bottle	[ ]	_____
Hot Honey (Hot)	12 oz Bottle	[ ]	_____
Assorted Soft Drinks	12 oz Can	[ ]	_____
Bottled Water	16 oz Bottle	[ ]	_____

4. Equipment & Service Add-ons

ITEM / DESCRIPTION	SELECT	QTY
Warming Chafing Kit 1 Rack, 1 Water Pan, 1 Food Pan, 2 Fuels	[ ]	_____
Plates / Napkins / Cutlery Complete paper service settings	[ ]	_____

SECTION 3: TERMS & OPERATIONAL CONDITIONS

1. Booking, Deposit & Invoicing: A non-refundable 50% deposit alongside a signed copy of this Agreement is required to secure the requested date and pit allocation. Upon receipt of the signed contract, an official Estimate and initial deposit request will be emailed to the Client. Once the deposit is submitted and the final estimate is approved by the Client, the formal invoice will be emailed. The remaining balance is due strictly seven (7) calendar days prior to the event date. If full payment is not received prior to seven (7) calendar days before the event date, Burning Bush BBQ reserves the right to cancel the contract with all deposits forfeited, or add a $200.00 late fee to the contract total at its sole discretion.

2. Guarantees & Guest Count: Final minimum guest counts must be finalized at least fifteen (15) calendar days prior to the event. Guest counts may be increased past this window subject to product availability, but decreases will not reduce the final invoice balance.

3. Venue Logistics & Power: For full-service on-site catering, the Client must guarantee legal, level access to the staging area with clear overhead space. If the event setup requires external electrical hookups or venue power, Burning Bush BBQ is not liable for catering delays, equipment failure, or food spoilage due to faulty, insufficient, or interrupted venue electrical systems.

4. Delivery & Mileage: A mandatory Setup Fee covers physical deployment labor ($60 for orders under $500; $120 for orders over $500) and does not include warming chafing equipment rentals. For venues past our primary 15-mile baseline radius, an extended mileage charge of $2.00 per mile applies.

5. Equipment Care Liability: The Client assumes full financial responsibility for any equipment provided or rented by Burning Bush BBQ (including wire chafing racks, water pans, serving utensils, and hot holding boxes). Any equipment lost, stolen, or damaged beyond standard wear and tear during the event will be billed to the Client at full replacement cost.

6. Leftover Food Safety: Burning Bush BBQ maintains strict hot/cold holding food safety standards up to the agreed serving window. Burning Bush BBQ assumes no responsibility or liability for food safety, illness, or spoilage resulting from the storage, handling, or consumption of leftover food after the serving window ends or after food is delivered into the Client's possession. Burning Bush BBQ is also not liable for any illness or food safety issues resulting from third-party or client-provided food served alongside our catering.

7. Allergen Disclaimer: While Burning Bush BBQ products are prepared in a Tree Nut & Peanut Free environment, catering operations may involve shared commercial preparation facilities or vendor-supplied ingredients. The Client assumes full responsibility for communicating all guest food allergies and dietary restrictions to Burning Bush BBQ prior to the event.

8. Limitation of Liability: Burning Bush BBQ's total liability under any claim arising out of this agreement shall not exceed the total contract amount paid. The Client agrees to indemnify, defend, and hold harmless Burning Bush BBQ from and against any third-party claims, liabilities, or damages (including guest injury or property damage) not caused directly by Burning Bush BBQ's gross negligence.

9. Force Majeure: Neither party shall be liable for failure to perform obligations due to severe weather, acts of God, unexpected road closures, commercial equipment failures, or severe supply chain disruptions beyond reasonable control.

10. Governing Law: This Agreement shall be governed by and construed in accordance with the laws of the State of New York. In the event of legal action or collection disputes, the prevailing party shall be entitled to recover reasonable legal fees and court costs.

SECTION 4: ORDER MATRIX & AUTHORIZATION

Order Selection Summary / Custom Notes:
Supplying Dessert - Cookie tray

By signing below, the Client agrees to the order selection, estimated pricing breakdown, and all terms and operational conditions stated in this Catering Services Agreement.

Client Signature Date: ____ / ____ / 20___

Burning Bush BBQ Authorized Representative Date: ____ / ____ / 20___