



ONSITE CATERING MENU



Since leaving his Food Network show behind, Big Chef Tom has slung his 100% pork-belly burgers onsite for thousands of hungry folks at places like Craigslist, Spotify, Pinterest, and StubHub. We've even been asked to be a rare returning vendor at the Outside Lands festival ... clearly, there's something people love about our catering.

We think it's the combination of fun, engaging staff and the taste-bud-tingling pork, chicken, and veggie burgers you can't get anywhere else.

OUR FAMOUS BURGERS

All burgers are served on a buttery, toasted bun
(or gluten-free lettuce wraps are available) -

\$6.00 EACH, MINIMUM 2 PER GUEST

EACH BURGER CAN BE MADE WITH EITHER:

PORK BELLY:

100% fresh ground all natural pork belly patty

CHICKEN:

100% fresh ground chicken thigh patty

VEGGIE:

roasted eggplant, fried onions, chick peas and shredded carrots
are smashed together for a vegetarian dreamy delight

*** BCTBB recommends clients order a mix of all 3 patties in order for guests to experience the full range of amazing flavor creations.



YOU CHOOSE YOUR STYLES

We'll bring up to 4 different, unique styles to your event

CLASSIC*

Fried chili pepper aioli, tomatillo relish, Cotija cheese

BANH BABY, BANH*

Vietnamese caramel (dark caramel with lime juice and fish sauce added), hardboiled egg, sliced jalapeño, cilantro leaves

ALL AMERICAN*

Rosemary mayo, sliced apple, cheddar cheese

TONG PO*

Thai peanut sauce, salted pineapple, iceberg lettuce

THE TRUCK STOP*

Secret sauce, white American cheese, fried onions, iceberg lettuce

BLC*

Lime cumin aioli, cucumber, iceberg lettuce

THE GRINGO*

Cumin mayo, charred smoky peppers and onions, pepper jack cheese

PHILLY PORKER*

Italian herbed mayo, sautéed broccoli rabe, sharp provolone

LEAFY HOG

Lemon aioli, charred greens with cumin, crunchy parmesan

OAKY SMOKEY

Carolina BBQ sauce, shredded Napa cabbage, smoked onion rings, pepper jack

UNCLE JESSE

Olive tapenade, herbed feta, pepperoncini

BUFFALO BELLY

Frank's Red Hot, celery slaw, crumbled blue cheese

BOOM TOWN

Meyer lemon aioli, marinated mushrooms, charred Gruyere

FIRECRACKER

super-spicy Serrano lemon jam, cabbage slaw, pepper jack cheese

SUCKER PUNCH

Chipotle mayo, lime cured red onion, melty blue cheese

REU-PIG-N

House Russian dressing, sauerkraut, Swiss cheese

*A BCTBB Favorite!



LET'S NOT FORGET THE SIDES!

All side dishes are served family style -

\$2.00 EACH, PER GUEST

CHOOSE AS MANY SIDE DISHES AS YOU WANT!

ALMOND CUMIN SLAW

Cabbage, carrots, red peppers and scallions are tossed in lime cumin dressing with toasted almonds

DIJON POTATO SALAD

Roasted red potatoes are dressed in strong Dijon, apple cider vinegar, oregano, rosemary, sugar and extra virgin olive oil

CHARRED KALE

Rainbow kale is tossed in kosher salt and extra virgin olive oil and roasted to a charred perfection

COLD ASIAN NOODLES

Vermicelli noodles are tossed with red pepper, asparagus, scallion, and Napa cabbage and BCTBB's ginger soy dressing

SPINACH AND QUINOA SALAD

Baby spinach, quinoa, shredded carrots and sunflower seeds served with BCTBB balsamic vin on the side



OTHER IMPORTANT THINGS YOU'LL NEED TO KNOW

BCTBB Catering is dedicated to providing you with fast, friendly service. Since all of our burgers are built onsite to order, we'll need about 15 minutes of service for every 50 guests—for example, with 100 people at your event, plan for 30-40 minutes of us serving up hot, freshly-made burgers to everyone.

If your party is over 100 guests, don't worry—we do have ways to reduce service times for large events, so please just ask.

Because the success of your event rests on our outstanding service and food, we charge the following fees for staffing based on your estimated number of guests:

Up to 25 guests: 1 staff at \$20.00/ hr

25-50 guests: 2 staff at \$40/hr

50-100 guests: 3 staff at \$60/hr

100-200 guests: 4 staff at \$80/hr

200-400 guests: 5 staff at \$100/hr

Delivery charges apply to any jobs outside the San Francisco city limits:

1-25 miles: \$50

25-50 miles: \$75

50-75 miles: \$100



SPECIAL OUTDOOR EVENTS

We've been serving up burgers at outdoor festivals for years, so let us bring that festival feel to your next party or picnic!

Having us cater at an outdoor event gives you a lot more flexibility and a unique feel that you don't get when we're tucked away in a kitchen. We charge \$300 for the extra setup, breakdown, and equipment for outdoor events. Food prices for burgers and cold sides remain the same as for indoor setups, and listed below are the extra-special things we can do when we're outside:

SPECIAL OUTDOOR OPTIONS:

You want fries or rings with that?
How about a funnel cake for dessert? We'll bust out our propane commercial deep fryer for extra fun!

Fryer rental, propane and oil: \$100

Fresh-cut fries: \$3.00 per guest

BCTBB cuts fresh Kennebec potatoes every day to make some of the best fries in the city

Crispy onions: \$3.00 per guest

Fresh red onions are sliced thin, soaked in buttermilk, tossed in BCTBB's own seasoning flour, and fried golden brown

ADD A DIPPING SAUCE:

Rosemary mayo: \$6.00 per pint

Fried chili pepper aioli: \$8.00 per pint

Housemade buttermilk ranch: \$8.00 per pint

Housemade mustard BBQ sauce: \$8.00 per pint

And hey, if we're bringing a deep-fryer, why not fry up some desserts?

Funnel cakes: \$3.00 per guest

Our signature batter fried to a golden brown, smothered in powdered sugar

You buy it, we fry it: \$1.00 per guest

Got some oreos, nutter butters, or snickers lying around? Let us coat it in our signature batter and deep-fry it to perfection! One of the most fun ways to close out a party is playing a little game called "Can We Fry It?!"



ONE LAST THING – POWER AND SPACE REQUIREMENTS

For indoor events, to ensure fresh, hot and delicious buns for the burgers, BCTBB Catering uses electric griddles that draw 12 amps of power.

For parties over 25 guests, we'll need 2 dedicated 20 amp circuits for 2 separate griddles.

For outdoor events, we'll need a clear, level, private or permitted piece of ground (sorry—we can't serve at Golden Gate Park due to local laws). We'll need about 20' x 20' to set up our tent with a propane griddle, where our experts will build each sizzling Belly Burger to your guests' orders.

BCTBB staff takes care of all setup and breakdown as well as trash removal and general cleaning. You'll pretty much never know we were there, except for the dreamy memories of delicious, hot pork belly burgers.

Thanks for
considering
Big Chef Tom's
Belly Burgers Catering
to turn your next
occasion into an
event your guests
won't forget!