



Freckled & Blue Kitchen BBQ Catering Packages

To order, email us at info@freckledandblue.com or call 404-989-5571.

Service Options:

72-hour notice for all orders. 7-day notice for full-service catering.

Pick-Up	Delivery/Set-Up	Full-Service Catering
Includes paper goods, utensils and serving utensils. Food in disposable aluminum pans. Pickup at our Kitchen in Marietta from 11am-8pm Tuesday-Saturday. (10 person min.)	Includes paper goods, utensils, and serving utensils. Food delivered in disposable aluminum pans. Chafers/sterno included. Delivery/set-up fee will apply. (15 person min.)	Includes our trained professional staff, buffet style service, paper goods and utensils. Full-service add \$3/guest plus labor/travel charges. (25 person min.)

BBQ Catering Packages:

FAB Classic (\$14/guest)	FAB Signature (\$19/guest)	FAB The Works (\$24/guest)
Your choice of Pulled Pork or Pulled Chicken (or both), two sides, bread and sauces.	Your choice of any two meats, three sides, bread and sauces.	Your choice of three meats, three sides, bread and sauces.

Meats:

Pulled Pork, Pulled Beer Can Chicken BBQ,
Chopped Beef Brisket, Turkey Breast, Smoked Sausage,

On-Site Specialty Meat Option:

Beef Brisket Carving Station with Pitmaster on Site for Sliced Brisket (add \$5 per guest)

Sides:

4 Cheese Macaroni, Pasta Salad, Black Eyed Pea Salad, Broccoli Salad,
Crunchy Colorful Coleslaw, Pitmaster Beans, Stone Ground Cheddar Grits

Add-On Appetizers:

FAB Deviled Eggs, Sausage Balls, Southern Tea Sandwiches (assorted varieties available),
Bacon Wrapped Chicken Bites, Bacon Burnt Ends

Add-On Desserts:

Banana Pudding, Mississippi Mud Trifle, Fudge Brownies, Cookie Sandwiches

Add-On Beverages:

Sweet Tea, Unsweet Tea, Seasonal Lemonade (Cup and ice service is an additional \$1.5/guest)