

ESTIMATING PARTY QUANTITIES

We typically recommend planning on at least 1/3# of protein per person. As the size of the party grows, that number declines... after 100 guests we recommend no more than 1/4# per person

EXAMPLES:

Party of 20 Guests

7 pounds of protein, 3 - 1/3 pans of sides or salads, 30 rolls or muffins

Party of 50 Guests

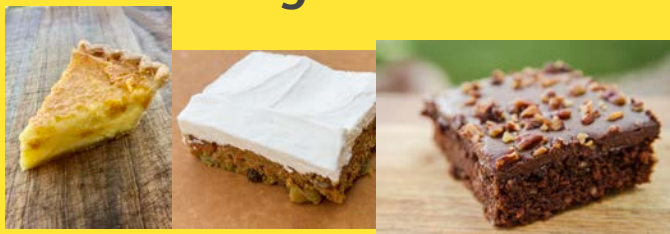
17 pounds of protein, 4 - 1/2 pans of sides or salads, 75 rolls or muffins

Party of 100 Guests

7- 1/2 pans of sides or salads, 150 rolls or muffins

**Extra sauces can be purchased but keep in mind, each pound of protein will come 4 oz. of your choice of sauce*

Don't forget Dessert !



FULL SERVICE WEDDING

Choose the Following:

- Up to Four Proteins - Two Sides
- One Salad - One Roll/Bread
- One Dressing - Two Sauces

Need More? Let us know and we can upgrade your event order



9555 DEL WEBB BLVD
LV, NV 89134

702-575-9515

CATERING MENU



VETERAN OWNED AND OPERATED

To place your order:
702-575-9515

WWW.WILDFIGCATERING.COM

**CLOSED MONDAY &
TUESDAY**

Fall/Winter 22

BOX or PLATED LUNCH

Per
BX

BOX - Includes half sandwich on Hoagie Roll, Cold Side option, Chocolate Chip Cookie, Pickle & Sweet BBQ Sauce

PLATE - includes protein selection, Sweet BBQ sauce, Corn Muffin and Warm Side option

Smoked Turkey

Carolina Pulled Pork

Brisket

Meat pricing subject to rapid changes in market pricing. Check website menus for most up-to-date pricing

PROTEINS

\$/lb

Pulled Pork (GF)

Smoked Brisket (GF)

Shredded Beef (Sloppy Jambies)

Smoked Tri Tip* (GF) (3 lbs. min.)

Spare Ribs (GF)

Smoked Turkey Breast (GF)

Cured & Smoked Pork Shoulder (GF)
(4 lbs. min.)

Grilled Chicken (GF) boneless skinless 5lb min.

BBQ JackFruit (GF)(V)

Proteins are priced per pound. We typically recommend at least 1/3 pound of boneless protein per person and 1/2 pound per person for ribs.

SLIDER PACKS

Includes 12 Ranch Butter Rolls, quart of ColeSlaw, half pint of Pickles, half pint of BBQ Sauce and your choice of protein -

-Pulled Pork
-Shredded Beef
-Turkey
-BBQ JackFruit



SIDES

1/3 1/2
pan Pan

Mashed Potatoes (GF)

Coconut Basmati Rice (GF) (V)

Party Potato cheesy potato casserole (GF)

Creamy Mac & Cheese

Grilled Vegetables (GF) (V) squash base

Meaty Baked Beans (GF)

Garlic Collared Greens

Green Beans with Roasted Garlic

SALADS

Garden Side Salad (GF) (V)

Fresh Fruit Salad (GF) (V)

Pasta Salad

Mexican Corn Salad (GF) (V)

Coleslaw (GF) (V)

Potato Salad

SAUCES by the pint

Sweet BBQ, Honey Mustard, Carolina Vinegar, Au Jus, Orange Chipotle BBQ, Habanero BBQ

DRESSINGS by the pint

Ranch Dressing, Balsamic Vinaigrette, Honey Mustard Dressing

LASAGNA

1/3 1/2

Meat

Vegetable

Vegan

Depending on amount and variety of pans ordered, plan on feeding:
5-7 adults for 1/3 pans
8-12 adults for 1/2 pans

BREADS

\$

Ranch Butter Rolls by the dozen

Poblano Corn Muffins

Garlic Bread by the loaf

DESSERTS

\$

Chocolate Chip Cookies by the dozen

Oatmeal Cookies by the dozen

Rum Raisin Carrot Cake 1/4 sheet

Key Lime Pie 10" pie

Buttermilk Chess Pie 10" pie

Texas Sheet Cake (Chocolate) 1/4 sheet

DIETARY RESTRICTIONS

(GF) Gluten Free

(V) Plant Based

We take dietary restrictions and food allergies very seriously.

We are more than happy to alter recipes and methods in order to accommodate, so please let us know of any particular issues that we can address.

However, please be aware that even though we will make our best effort, there is always a potential for cross-contamination due to shared cooking & prep surfaces and utensils. You are always welcome to tour our facilities anytime during normal business hours for any concerns