





HOST YOUR PARTY OR EVENT AT: YOUR PLACE

... for up to 10,000 guests!

Full Service Pitmaster Catering Let the

Firefly's BBQ Catering S.W.A.T. Team treat your guests to a down-home Southern BBQ...

We bring our grills, cook onsite, serve your guests buffet style and provide all the plates, utensils and napkins. When we're done serving, we clean up and leave you the leftovers.

100-guest minimum required. \$2,000 minimum food order required. Full Service catering fee starts at \$1,000 and is determined by number of guests, location and menu. An 18% gratuity will be added.

Semi-Serve Catering We'll bring you a hot, fresh-cooked buffet with all the fixin's, and serve it up to your guests with Firefly's BBQ hospitality...

We set up a buffet on your tables (at least two 6-ft. tables with coverings), bring plates and utensils, and serve your guests. We clean up the buffet tables and leave you the leftovers.

20-guest minimum required. Minimum \$225 catering fee and minimum \$225 per-server fees are added to food costs. Catering and server fees determined by number of guests, location and menu. Server fees are paid directly to your servers on the day of the event. An 18% gratuity will be added.

Delivery We'll deliver fresh-cooked food, hot and ready for you to serve yourself...

We supply plates, forks, knives, napkins and extra barbeque sauce. (Please note that delivery orders of Heapin' Helpin's items only do not include plates, utensils and napkins.)

\$250 minimum food order required for delivery. Minimum \$50 delivery fee, determined by delivery location, is added to food costs.

OR AT OUR PLACE

...where we can accommodate:

- Daytime events for 20 to 275 guests
- Evening cocktail receptions for up to 200
- Evening dinners for up to 125

We host events during our non-business hours, Tuesday-Friday, 11:30am-4pm, as well as during our regular business hours as availability allows. **Please inquire early for availability!**An 18% gratuity will be added for parties of 8 or more guests.

Menu items and prices may change without notice. 7-25-2025

Please plan ahead! Contact us early to ensure staff and menu availability for your desired event date.

CALL OUR CATERING S.W.A.T. TEAM AT: (508) 357-8883

Tuesday - Friday, 10am - 4pm

(Note our catering office is closed Saturday, Sunday and Monday)

Please Note: Not all items qualify for all services.

HORS D'OEUVRES

Minimum 3	dozen	for per-d	lozen items

Firefly's Jumbo Wings
Crazy Roo's Sriracha Wings* 25 for \$45 50 for \$85
Chicken Tenders *
Plain or choice of sauce: Blue Cheese, Dixie Kiss, Honey Mustard,
Memphis Ranch, Red Hot, or White Gravy.
Pulled Chicken Sliders\$40/dozen

Pulled Pork Sliders\$40/dozen

* These items only available for Full Service Pitmaster Catering and Private Parties at Firefly's BBQ (in-house events).

BEVERAGES

Bottled Water	\$3 each
Assorted Sodas	\$3 each
Homemade Southern Sweet Tea	\$10/gallon
Fresh-Squeezed Lemonade	\$10/gallon
Full Alcohol Service: Please ask about our Bar Cate	ring Service.

Firefly's Award-Winning

All Gluten Free!

Memphis: A sweet, tomato-based sauce with brown sugar, molasses and chocolate.

Beelzebar: Our Memphis Sauce, kicked up with some good ol' chipotle heat.

Dixie Kiss: A sweet, tomato-molasses bastin' sauce with a chili-red pepper "kiss."

North Carolina: A vinegar and red pepper based BBQ sauce with a zesty tang.

Texas: A chipotle-tomato sauce with a hint of onion and sweet black tar molasses.

Please Note: Not all items qualify for all services.

BUFFETS

Minimum 20 for each buffet type.

Buffets include extra BBQ sauce, heavy-duty plates, forks, knives, napkins.

Steve's Choice Buffet	\$33.99/persor
Our award-winning St. Louis Ribs,	
Tips ^o with Button Mushrooms and	Grilled Onions, with choice of 4 of our
Sensational Sides and our homemad	de Corn Bread.

Big BBQ Buffet \$28.99/person

Our award-winning St. Louis Ribs, Pulled Pork, Pulled Chicken,

Texas Beef Sausage and sandwich rolls; with choice of 3 of our

Sensational Sides and our homemade Corn Bread.

Smokin' Buffet \$25.99/person
Our award-winning St. Louis Ribs plus choice of 2: Pulled Pork,
Pulled Chicken, Texas Beef Sausage or Chopped Beef Brisket (+\$5);
with sandwich rolls and choice of 2 of our Sensational Sides and our
homemade Corn Bread.

Bar-B-Que Buffet \$23.99/person
BBQ Chicken plus Sirloin Burgers, all-beef Hot Dogs and condiments;
with choice of 2 of our Sensational Sides and our homemade Corn Bread.
Only available for Full Service Pitmaster Catering.

BUFFET ADD-ONS

Minimum 20 for each add-on type. A la carte pricing available.

· ·	,	8
		\$6/person
iced	. <u>,</u> ,	\$10/person
		\$5/person
		\$5/person
d onions	.,	\$10/person
		\$5/person
		\$5/person
		\$6 each
		\$5 each
		\$6 each
		\$6 each
		\$3.50/person
	d onions	d onions

HEAPIN' HELPIN'S

For Delivery or Pick Up only. Please note that orders including only Heapin' Helpin's items do not include plates, utensils or napkins.

Ducket of Dibe: Ct Louis Dibe

Ducket of King. St. Louis	VID9	
3 slabs (36 bones) with your	r choice of our award-	winning BBQ Sauce.
Firefly's Jumbo Wings		25 Wings \$60
Whole jumbo roaster wings,		
honey cayenne sauce, plus M	Memphis Ranch Dress	ing and Red Hot Dip.

Sandwich Fixin's Half Pan (6 lbs) w/ 15 rolls | Pint (1 lb) w/ 3 rolls

Pulled Pork + Rolls Half Pan \$95 / Pint \$16

Choice of Memphis, North Carolina or Beelzebar BBQ Sauce.

Pulled Chicken + Rolls Half Pan \$95 / Pint \$16

With our award-winning Memphis BBQ Sauce.

Sliced Brisket + Rolls Half Pan \$130 / Pint \$25

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PICNICS Delivery or Pick Up only.

1 1011100	Delivery or Pick Up only.
Picnic for 4 \$90 • 1 rack St. Louis Ribs • 1 Smoked Yard Bird (or Fried +\$4) • 1 pint Pulled Pork • 3 Potato Rolls • 2 pints Sides • 4 pieces Corn Bread	Picnic for 6
Picnic for 12 3 racks St. Louis Ribs 2 Smoked Yard Birds (Fried 2 pints Smoked Beef Brisker 2 pints Pulled Pork SIDES (GF) BBQ Beans (GF) Coleslaw (GF) (VF) Cucumber Salad (GF) (VE) Homemade Potato Chips (VE) Tossed Salad (GF) (VE)	• 10 Potato Rolls • 5 pints Sides • 12 pieces Corn Bread Gluten Free <v> Vegetarian <ve> Vegatarian <7 cm style="block"> Vegatarian <</ve></v>
 Collard Greens (GF) Green Beans (GF) Mac 'n Cheese (V) Mashed Potatoes (GF) Mashed Potatoes 'n Gravy Pan-Seared Vegetables (GF) Potato Salad (seasonal) (GF) Red Beans 'n Dirty Rice Sweet Potato Pecan Puddin 	> <v> Roast Co<mark>rn</mark>-on-the-Cob <gf><v></v></gf></v>
Homemade Corn Bread < V> 6 Pieces	

DESSERTS

Warm Apple Crisp w/ whipped cream\$5/person (20 minimum)
Banana Bread Pudding w/ caramel rum sauce \$5/person (20 min)
Make-Your-Own Strawberry Shortcake \$5/person (20 min)
I Want S'more or Red Velvet Cake
Whole Cake serves 10-12 \$45
Cupcakes inquire for flavors\$5/each (1 dozen min)
Cookies \$24/dozen
Oatmeal Raisin, Chocolate Chip, Triple Chocolate, or assorted
Dessert Bars \$24/dozen
Brownies, Blondies, or assorted
Gluten Free Fudge Brownies individually wrapped \$3.50 each