

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. A 20% 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.

25-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. A 20% 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.) \$300 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!*

Menu items and prices may change without notice. 2-13-2024

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-dozen items			
Firefly's Jumbo Wings		25 for \$55	

Crazy Roo's Sriracha Wings*	25 for \$45 50 for \$85
Chicken Tenders*	25 for \$60 50 for \$120
Plain or choice of sauce: Honey M Red Hot, or Dixie Kiss Add I	
Pulled Chicken Sliders*	· · ·
Pulled Pork Sliders*	\$40/dozen
Five Spice Thai Sticky Ribs*	\$36/dozen

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

BEVERAGES

Bottled Water	ch
Assorted Sodas\$3 ea	ch
Homemade Southern Sweet Tea \$5/half gallon \$10/gall	on
Fresh-Squeezed Lemonade \$5/half gallon \$10/gall	on
Full Alcohol Service: Please ask about our Bar Catering Service	

Firefly's Award-Winning

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.

.\$160 s +\$4)

\$270

Vegan

\$7.50

13.50

\$30

\$7.50

Half Pan (serves up to 20) ... \$45

Roast Corn-on-the-Cob (GF)(V) (seasonal/market price)

Please Note: Not all items qualify for all services.

Minimum 20 for each buffet type.

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

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

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.

Bodacious Buffet			\$27.99/pe	rson
Our award-winning St. Lo			•	
sandwich rolls; with choice	e of 3 of our	Sensational Si	des and o <mark>ur</mark>	
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 (+\$3);
with sandwich rolls an <mark>d c</mark> hoice of 2 of our Sensational Sides a <mark>nd o</mark> ur
homemade Corn Bread

S.W.A.T. Buffet	\$23.9	9/person
	f 2: Pulled Pork, Pulled Chicken, Texa	-
Sausage or Chopped Beef	Brisket (+\$3); with sandwich rolls and	choice
of 2 of our Sancational Sic	les and our homemade Corn Bread	

Bar-B-Que Buffet	\$22.99/persor	
BBQ Chicken plus Sirloin Burgers ^o , all-beef Hot Dogs and	_	
with choice of 2 of our Sensational Sides and our homemad	le Corn Bread.	
Only available for Full Service Pitmaster Catering		

Firefly Buffet
Our award-winning St. Louis Ribs plus BBQ Chicken; with choice
of 2 of our Sensational Sides and our homemade Corn Bread

Dante's Favorite Buffet	 \$19.99/r	erson
BBQ Chicken, plus Pulled	-	

2 of our Sensational Staes and our nomemade Corn	Бтеаа.
Picnic Buffet	\$18.99/person
Pulled Pork and Pulled Chicken, plus sandwich rolls	-
of 3 of our Sensational Sides. For Delivery or Pic	k Up only.

The Sandwich Pleaser	\$15.99/person
One Pulled Pork Sandwich or Pulled Chicken Sand	-
Coleslaw Corn Bread and Pickle Chins For Delive	erv or Pick IIn only

Minimum 20 for each add-on type. A la carte pricing av	ailable.
St. Louis Ribs (2)	\$6/person
Prime Beef Brisket chopped or sliced	\$7/person
Pulled Pork	\$5/person
Pulled Chicken	\$5/person
Sirloin Tips° with mushrooms and onions	\$10/person
Texas Beef Sausage	\$5/person
BBQ Chicken	\$5/person
Black Angus Sirloin Burger ^o	\$6 each
All-Beef Hot Dog	\$4 each
Veggie Burger	\$6 each
Vegan Burger	\$6 each

Sensational Side

For Delivery or Heapin' Helpin's i

Bucket of Ribs:	St. Louis Ribs	\$100	Baby Backs	\$110
3 slabs (36 bone	s) with your choice	e of our awai	rd-winning BB	Q Sauce.

Firefly's Jumbo Wings	25 Wings \$5
Whole jumbo roaster wings, dry rubbed, smoked,	finished with
honey cayenne sauce, plus Memphis Ranch Dressi	ng and Red Hot Dip.

Buttermilk Tenders	25 Pieces \$60 / 50 Pieces \$120
Fresh chicken tenders dipped in but	ttermilk batter and hand-breaded; plain
or choice of sauce: Honey Mustard,	Memphis Ranch, Red Hot, Dixie Kiss.
Add Blue Cheese Dressing	+\$6

Chicken	. 1 Bird (cut up) \$22	1	20-Piece Bucket \$5
Choose BBQ or Butte	rmilk Fried.		

Sandwich Fixin's	Half Pan (6 lbs) w/	15 rolls Pint	(1 lb) w/ 3 rolls
Pulled Pork + Ro	alls	Half Par	\$95 / Pint \$16

LAILER LOLV & MOILS	Hair Pan \$95 /	Pint \$16
Choice of Memphis, North Carolina or Beelz	zebar BBQ Sauce	

Pulled Chic	ken + Rolls	Half Pan \$95 / Pint \$16
With our av	vard-winning Memphis BE	3Q Sauce.

Sliced Brisket + Roll	S	Half Pan \$125 /	Pint \$20
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Tuesday-Friday, 10am-4pm (508) 357-8883 (Note our catering office is closed Saturday, Sunday and Monday)

r each add-on type. A la carte pricing ava	ailable.	Picnic for 4 \$90	Picnic for 6
et chopped or sliced	\$7/person \$5/person \$10/person \$5/person \$5/person \$6 each \$4 each	 1 rack St. Louis Ribs (or Baby Backs +\$2) 1 Smoked Yard Bird (or Fried +\$4) 1 pint Pulled Pork 3 Potato Rolls 2 pints Sides 4 pieces Corn Bread 	 2 racks St. Louis Ribs (Baby Backs 1 1/2 Smoked Yard Bird (Fried +\$6 1 pint Pulled Pork 1 pint Smoked Beef Brisket 6 Potato Rolls 3 pints Sides 6 pieces Corn Bread y Backs +\$6) 1 pint Pulled Chicked 1 +\$8 10 Potato Rolls
\$3.	\$6 each	• 2 pints Pulled Pork	• 12 pieces Corn Bread • Gluten Free <v> Vegetarian <ve> \</ve></v>
Pick Up only. Please note that orders incitems do not include plates, utensils or nap St. Louis Ribs \$100 Baby Backs	olluding only okins.	BBQ Beans (GF) Coleslaw (GF) <v) (="" (gf)="" (gf)<ve)="" (gf)<ve)<="" chips="" cucumber="" dirty="" homemade="" potato="" rice="" salad="" td="" tossed=""><td>Pint (serves up to 3) \$ Quart (serves up to 6) \$1: Half Pan (serves up to 20)</td></v)>	Pint (serves up to 3) \$ Quart (serves up to 6) \$1: Half Pan (serves up to 20)
) with your choice of our award-winning BB Vings	Q Sauce. Wings \$55	 Collard Greens (GF) Green Beans (GF) (VE) 	Pint (serves up to 3) \$

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• Collard Greens (GF)	Pint (serves up to 3)
• Green Beans (GF)(VE)	Quart (serves up to 6)
Mac 'n Cheese (V)	II ICD

•	Mashed Potatoes 'n Gravy
•	Pan-Seared Vegetables (GF) (VE)
	Potato Salad (seasonal) (GE)(V)

Mashed Potatoes (GF)(V)

•	Red Beans 'n Dirty Rice
	C , D , D , D . 11: 2 / W

momado Corn Proad	Per Piece \$1.50
IIII DI GAU (V)	Per Piece \$1.50
Pieces \$8	32 Pieces \$32

Warm Apple Crisp w/ whipped cream\$5/person (20 minimum)
Banana Bread Pudding w/ caramel rum sauce \$5/person (20 min)
Strawherry Shortcake
I Want S'more or Red Velvet Cake
Whole Cake serves 10-12 \$36
Cupcakes inquire for flavors\$4/each (1 dozen min)
Cookies \$24/dozen
One choice per dozen: Oatmeal Raisin, Chocolate Chip, Triple Chocolate
Dessert Bars \$24/dozen
One choice per dozen: Brownies, Blondies, 7-Layer Bars
Gluten Free Fudge Brownies individually wrapped \$3.25 each