

FOUR BROTHERS

BBQ & CATERING

We are an onsite catering company. We cook it fresh and serve it hot.
Our minimum drop-off order is \$500.00 and \$1000 for full service

#1 - THE AUTHENTIC SLOW SMOKED BBQ MEAL \$13.95^{+ tax}

Pulled Pork, BBQ Beef & Chicken, BBQ Beans, Buttered Seasoned Corn, Potato Salad & Rolls
(This is by far our most popular meal, and yes, your guests get some of all three meats,)

#2 - THE ULTIMATE BBQ MEAL \$16.95^{+ tax}

Pulled Pork, BBQ Beef & Chicken, Baby Back Ribs, Kielbasa & Hot Links, BBQ Beans,
Buttered Seasoned Corn, Potato Salad & Rolls

#3 - THE CALIFORNIA BBQ MEAL \$12.95^{+ tax}

Tri-Tip, Grilled Chicken Breast, BBQ Beans, Buttered Seasoned Corn, Potato Salad & Rolls

#4 - ON THE LIGHTER SIDE MEAL \$9.95^{+ tax}

Grilled Marinated Boneless Chicken Breast, Rice Pilaf, Seasoned Buttered Corn, Rolls
(Substitute mashed potatoes & gravy for rice pilaf an additional .50)

Add a Green Salad to any meal for only \$1.00 per plate
FOR ALL YOU CAN EAT ADD \$ 2.00

The above pricing is for drop off service and includes: the food prepared and or finished onsite,
Appropriate condiments & service ware

FULL SERVICE IS AVAILABLE FOR \$250: Includes: One serving line with two servers, Serving Tables with table cloths, Hot & Cold Chaffing Dishes with Utensils, Condiments & Service ware, Set-Up and Take-Down, We include up to 2 hours of serving time for your event. Additional fees for additional servers, time and serving lines.

FOUR BROTHERS SANDWICH MEALS

All sandwich meals include BBQ Beans & Potato Salad

We use a large fresh baked Bolillo roll for our sandwiches. They taste great and are easier to handle, un-like a standard hamburger bun where the meat can fall out the back and sides. They cost us more, but we think it makes a better sandwich.

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| 1. The BBQ TRIO - BBQ Beef, Pulled Pork, & BBQ Chopped Chicken (yes you get all 3 meats) | \$7.50 ^{+tax} |
| 2. Grilled Chopped Chicken & Chopped TRI-TIP (yes you get both meats) | \$7.50 ^{+tax} |
| 3. BRATWURST with Sauerkraut | \$6.50 ^{+tax} |
| 4. ¼lb ALL BEEF KOSHER HOT DOGS with Sauerkraut & Chili | \$6.00 ^{+tax} |
| 5. Traditional Hot Dog / Kids Meal | with assorted Chips \$ 4.50
\$5.00 ^{+tax} |

*** Special pricing available for schools and fundraisers ***

The above pricing is for drop off service and includes: the food prepared and finished onsite,
Appropriate condiments & service ware

FULL SERVICE IS AVAILABLE FOR \$250: Includes: One serving line with two servers, Serving Tables with table cloths, Hot & Cold Chaffing Dishes with Utensils, Condiments & Service ware, Set-Up and Take-Down, We include up to 2 hours of serving time for your event. Additional fees apply for additional servers and serving lines.

Beverage Service - (available with full service only)

#1 – Assortment of Iced Sodas & Bottled Water

\$ 1.50

We can cook almost anything – If it's not on our menu – Just ask us. We are real easy to work with

ALL OF OUR SMOKED MEATS ARE SLOW COOKED TO PERFECTION IN ONE OF OUR BBQ PITS, WE USE COMBINATIONS OF PECAN, HICKORY, APPLE & OAK WOODS TO OBTAIN OUR SPECIAL FLAVORS THAT YOU JUST CAN'T GET AT HOME.

The Texas Style BBQ Beef and the Kansas City Style Pulled Pork are slow smoke cooked in our pits for 12-16 hours until it has obtained a sweet smoked flavor and is sooo tender it just falls apart. We use a dry rub (mixture of seasonings) and a combination of pecan, oak, hickory, apple wood and charcoals as the heat source. The wood coals (not smoke) are what impart that special flavor that you can only obtain in a bbq pit like ours.
These items are not cooked on-site due to the time they require to cook.

The Ribs –We start with Baby-Back or St Louis style pork ribs. We only use well trimmed restaurant grade ribs. We use various methods of cooking depending on the rib. We slow smoke them over hickory and pecan and then finish them on the grill. The bottom line is this; they are fall off the bone tender with that deep rich sweet smoked flavor that everyone craves.

The Tri-Tip we only use choice to prime grade tri-tip. We season it with our own special spice rub. We then grill it to seal in the flavor. Then we put it in our pit to finish cooking and add that special flavor. For meals we serve it sliced, for sandwiches we serve it chopped (it's easier to eat that way). We never use store bought, discount, select grade meat.

The Pit Chicken - we have been told by thousands that our chicken is by far the best chicken that they have ever had. We season the chicken for up to 24 hours and cook it for about 3 hours in our pit until it starts to fall off the bone and has that special flavor that only experience and a custom made pit like ours can produce. With or without BBQ sauce, it's your choice.

The Chopped Chicken – we marinate boneless skinless breast and boneless skinless thighs for up to 24 hours. We grill them over a bed of wood coals to add that awesome some flavor that only comes from coals. We chop it so it is easy to eat. We use about 2/3s breast and 1/3 thighs for flavor and richness. We have been told over and over and over again that it is the best chicken sandwich they have ever had.

The Grilled Chicken Breast – we marinate boneless skinless premium chicken breast for up to 24 hours to enhance the moisture and tenderness. We grill it and re-season for maximum flavor.

Hot Dogs and Sausage We use ¼ lb all beef kosher hot dogs and the various sausages are always high quality. Any fresh sausage (bratwurst, Italian etc...) are first slow cooked in a large pot filled with beer or wine, water and or juices, spices and herbs to cook out some fat, make them more tender and enhance the flavor. Then we cook them on the grill or in the pit to further enhance the flavor and appearance. They are as good as they can be.

Traditional kids meal hot dogs – we use Farmer John meat wieners. They use beef, pork & turkey in them.

Green Salads - We provide Italian and Ranch dressing. If there is something else you would like available, just let us know.

Ingredients are subject to change based on market availability. We reserve the right to adjust as necessary. We will never go down in quality.

Optional Service Ware: Wire Chafers with dual pans and two cans of fuel, tongs and or spoons - \$10.00 per Chafer

FOUR BROTHERS BBQ & CATERING

BBQ CATERING CONTRACT

COMPANY:

CONTACT PERSON:

PHONE:

CELL:

EVENT ADDRESS:

EVENT DATE:

SERVE TIME:

INSIDE OR OUTSIDE

of meals

Meal # 1	_____ X	\$13.95	\$ _____
Meal # 2	_____ X	\$16.95	\$ _____
Meal # 3	_____ X	\$12.95	\$ _____
Meal # 4	_____ X	\$ 9.95	\$ _____
ADDITIONAL _____	_____ X	\$	\$ _____
ADDITIONAL _____	_____ X	\$	\$ _____

SANDWICH MEALS

Sandwich Meal # 1	_____ X	\$ 7.50	\$ _____
Sandwich Meal # 2	_____ X	\$ 7.50	\$ _____
Sandwich Meal # 3	_____ X	\$ 6.50	\$ _____
Sandwich Meal # 4	_____ X	\$ 6.00	\$ _____
Sandwich Meal # 5	_____ X	\$ 4.50/5.00	\$ _____
ADDITIONAL _____	_____ X	\$	\$ _____

BEVERAGE SERVICE: _____ X \$ 1.50 \$ _____

Full Service Lines: # of lines _____ @ \$250.00 per line \$ _____

ADDITIONAL SERVERS & SERVING TIME @ \$30 PER HOUR EACH _____ \$ _____

Service Ware / Wire Chafers # _____ @ \$10.00 \$ _____

TRAVEL TIME & FUEL FEE ABOVE 20 MILES TBD \$ _____

TOTAL \$ _____

THE GREAT STATE OF CALIFORNIA'S SHARE @7.75% - 8.25% \$ _____

ALL TOTALED \$ _____

DEPOSIT @ \$250 to secure the date (non-refundable) \$ (-) _____

DEPOSIT Due 7 days prior to the event @ 50% of total \$ (-) _____

AMOUNT Due on the day of the event \$ _____

Please fax contracts to: 1-800-967-1944

PLEASE MAKE THE CHECK PAYABLE TO: FOUR BROTHERS BBQ & CATERING

P.O Box 1720
Chino Hills, CA 91709

THANK YOU FOR THE OPPORTUNITY TO BE OF SERVICE. WE LOOK FORWARD TO YOUR EVENT.

TERMS OF THE AGREEMENT

TERMS OF PAYMENTS

FOUR BROTHERS requires a minimum good faith deposit to secure all future dates and time. The following outlines the deposit schedule.

- * Deposit – \$250 to reserve the date is non refundable. It eliminates any one else from booking that date so we may or may not have lost other opportunities.
- * 50% one week prior to the event
- * Final payment is due prior to the event, on the day of the event. Unless otherwise agreed upon. Any additional charges incurred during the event will be due upon completion of the event.

TERMS OF CHANGES, CANCELLATION, RE-SCHEDULING & DEPOSIT RETURN

Deposits are 100% non refundable. Cancellation any time during the last 7 days prior to the event without re-scheduling a date and time will incur a minimum cost of 25% of the event plus any and all costs incurred by Four Brothers. If the event is canceled due to rain or any other act of nature, ALL costs incurred by FOUR BROTHERS will be deducted. On the day of the event, the event is in progress and the event is cancelled by no fault of FOUR BROTHERS BBQ & CATERING payment is due in full.

Orders can be increased up to 48 hours in advance, they can not be decreased. All returned checks are subject to the maximum allowable fees up to twice the amount of the check.

LIMITED LIABILITY

FOUR BROTHERS BBQ & CATERING (here on as FOUR BROTHERS) maintains a general liability policy to cover any negligent acts committed by employees and / or agents of FOUR BROTHERS during the performance of services rendered. Four Brothers will not be liable to any customer or anyone who may claim any right to a relationship with customer, for any acts or omissions in the performance of services under terms of the agreement or on the part of employees or agents of Four Brothers unless such acts or omissions are due to willful misconduct. Customer will indemnify and hold Four Brothers free and harmless from any obligations, costs, claims, judgments, attorneys fees, and attachments arising from, growing out of, or in any way connected with the services rendered to customer by Four Brothers under the terms of this agreement, unless or in any way connected with the services rendered to customer by Four Brothers under the agreement, unless Four Brothers is judged by a court of competent jurisdiction to be guilty of willful misconduct. Additionally, in the case of multiple caterers / vendors during any event, the customer agrees to hold Four Brothers free and harmless from any and all claims from any such negligent acts by other catering or service firms.

CUSTOMER: _____ DATE: _____