

## Frequently Asked Questions, Policies, Procedures, Delivery, the “Fine Print” so to speak (hope it helps 😊)

### What do I need to do to book an event?

All LJ's needs is the date, serving time, location, package menu and estimated number of guests. We will use this information to complete and send a contract to you. Once we receive a signed copy of the contract and a 30% deposit from you in return, your event is booked. Call us any time to review or update any of your information up to 48 hours prior to the event.

### What about menu additions?

While there are no menu substitutions, additions are welcome. LJ's is very flexible and happy to add to your menu. Choose among all of the Optional Menu Items above to create the menu you want to add to you selected catering package.

### When does LJ's need a final head count and final payment?

No later than 48 hours before the event you may update and confirm the details of your event. The remaining balance due will be adjusted based on any changes (number of guests, menu, etc) made in excess to the original contract. Final payment is due on the day of the event.

### What does LJ's bring to the event?

For all cooked on-site packages: LJ's supplies everything necessary to prepare and serve the food. We will bring all the serving utensils and paper products (plates, napkins, wet naps, forks and knives), basic condiments (ketchup, mustard, relish, etc), and table cloths for our serving tables. When cooking on-site, we also bring serving tables, and a tent to cover the serving area.

### How much space does LJ's need for the event?

Typically, for an event up to 100 guests, LJ's only needs an area about the size of 2 parking spaces (10 ft by 20 ft) to prepare and serve your BBQ. Larger events may require additional space and extra serving area.

### As the host, what do I have to provide?

You will need to provide the tables, chairs, perhaps a tent, where your guests can sit and eat. Also, any arrangements for alcohol service will have to be made separately. You will need to provide trash receptacles and their removal for your guests. LJ's will provide for and remove only the trash it generates in the production of the meal.

### When does LJ's arrive at my event?

When cooking on-site, we will arrive approximately 2 hours before the serving time stated on your contract. At events with more than 500 guests, we will arrive 3 hours before serving time. Please let us know if there are any special or unusual circumstances regarding the location or set-up for your event that might require extra time.

**How long is LJ's on site at the event?** - LJ's will be at your location approximately 4 hours. This includes about 2 hours before the serving time for set up, serving for an hour, and cleaning up our area, which takes about 0.5 to 1 hour.

**Does LJ's need access to electricity or water?** - No. We bring our specially equipped food truck, virtually a kitchen on wheels to cook so we do not need any additional electricity. Access to water can be helpful but is not necessary.

### What happens with any leftover food after the event?

All cooked and prepared food will be left with the host of the event. LJ's will simply transfer it to one of your tables.

### What if it rains?

LJ's will cater your event rain or shine – we set up tents over the serving areas. Of course, we can always serve the buffet inside if there is space available. If the weather forecast predicts extremely heavy weather during your event, LJ's is one of the very few caterers who will allow you to reschedule the event without imposing any fee. We only request that you notify us of your desire to reschedule at least 48 hours before the event.

### What are the delivery Fees?

Distance to and from event is calculated from origin of:

LJ's BBQ Restaurant  
727 East Avenue,  
Pawtucket RI 02860

Up to 20 miles- \$0,  
21-35 miles - \$40.00,

### Can you get an easy, online quote for your event date, time and prospective menu?

**YES!!** Visit [www.LJsBBQ2U.com](http://www.LJsBBQ2U.com) – give us the details, press submit and we will contact you asap!

Or, scan here:



## ABOUT LJ's BBQ 2 STAY, 2 Go, 2U

### Cooked On-Site Packages

We serve to your guests buffet style, including set up and removal of our catering tent and table. All on-site packages include on-site set-up, all paper products and utensils, and condiments.

Prices do not include 8% state and local meals tax, 18% service charge, and applicable delivery fee.

#### BBQ Git' Down Package:

BBQ Pork Ribs,  
BBQ Chicken Leg Quarters,  
Hickory Smoked Pulled Pork / Rolls,  
Cole Slaw,  
BBQ Baked Beans  
\$16.00 pp (100+ guests)  
\$17.00 pp (50-99 guests)

#### Pulled Pork & Chicken Package:

Hickory Smoked Pulled Pork / Rolls, BBQ Chicken Leg Quarters, Cole Slaw, BBQ Baked Beans  
\$13.00 pp (100+ guests)  
\$14.00 pp (50-99 guests)

Popular add-ons to our packages:

Macaroni Salad, Potato Salad, Corn Bread, Watermelon, Garden Salad, Chips and Salsa - \$1.00 per item, per person

Mac 'N Cheese, Collard Greens, All Beef Hot Dogs - \$2.00 per item, per person

BBQ Pulled Pork with Rolls, Burgers, Cheese Burgers or Veggie Burgers, Boneless Chicken Breasts, Homemade Chili, Italian Sausage - \$3.00 per item, per person

Brownies, Soda, Bottled Water - \$1.00 each per item, per person.

In 2001, owners Bernie and Linda Watson created the original LJ's BBQ on Douglas Avenue in Providence. We chose to replicate the look of the authentic roadside barbecues that Bernie's family from Arkansas and Virginia had come to love.

The restaurant is named after Bernie's wife, Linda Jane and his late grandmother Miss Leola Jean, whose recipes fill the menu.

LJ's opened to a host of critical reviews and national recognition, including "Best of Rhode Island".

In 2006, LJ's BBQ moved to a new, larger location on East Avenue in Pawtucket. Since our move, we have continued to offer outstanding family values and genuine down home cooked meals. Our friendly staff and new neighbors have become part of the LJ's family.

LJ's BBQ has achieved their proven track record as an Award Winning Barbecue Restaurant by specializing in the preparation, delivery, and service of hickory smoked ribs, chicken, beef, and pork, prepared by cooking low and slow in their customized barbecue pit.

Our next exciting expansion came in 2011 with the addition of our "LJ's BBQ 2 U" truck. In addition to dining with us in Pawtucket, ordering award winning BBQ to take home, now LJ's BBQ can come 2 U!!

You can check our website ([www.LJsBBQ2U.com](http://www.LJsBBQ2U.com)) to see where the LJ's BBQ 2 U truck will be appearing at fairs, festivals, fundraisers and other community events throughout the year.

Please contact us if you'd like LJ's BBQ 2 bringing our truck 2 U!



## LJ's 2U Catering Menu (On-site Packages)

# 401.305.5255 Ask for Linda

We accept Visa, MasterCard & Discover



LJ's BBQ 2 U Menu, Policies, Online Quotes