



MOBILE
KITCHEN +
CATERING



2026 - 2027
WEDDING +
SPECIAL EVENTS
PACKAGES

WHERE EVERYTHING
IS MADE WITH LOVE



RAVE REVIEWS...

"We hired Barbacoa Boyz for our wedding and they were absolutely phenomenal!"

We started with the appetizers and everyone was raving about the chicken skewers and tacos. When it came time for dinner, the food came out quickly and was absolutely delicious.

We had a number of people with food allergies/dietary restrictions and they were able to accommodate every single one of them, without sacrificing taste or quality. I'm gluten-free and dairy-free and with their gluten-free gravy and dairy-free cheese curds, I was able to have poutine for the first time in years and it was delicious! Their jerk chicken was to die for and they had limitless ways to accommodate everyone!

The staff was super friendly, very well organized and we cannot recommend them enough!!"

- Emily + Justin

"Barbacoa Boyz did the food at my wedding and WOW. Not only was the food delicious, Jaime and Christina were so professional throughout the whole thing - they made me not worry at all on my wedding day.

They had so many options for food and I found exactly what I needed at such an affordable rate. My guests and myself were so happy with the food and I would 100% recommended using Barbacoa Boyz for ANY event. They're amazing!"

- Shelby + Morgan

"I cannot recommend Barbacoa Boyz enough! They recently catered our wedding and I heard nothing but compliments from all of our guests. The pulled pork and chicken are both incredible and we were happy to have plenty of left overs to bring with us on our honey moon! It's fair to say that many of our guests will now be looking for their food truck in the future to get some more of their great food. Thanks for everything guys!!"

- Zak and Jenna



★ THE BEST WAY
TO A PERSON'S
HEART IS
THROUGH THEIR
STOMACH,
SEASONED WITH
LOVE,
-BARBACOA BOYZ



WHY CHOOSE BARBACOA BOYZ?



If you're looking for food that'll knock your guests' socks off, look no further!

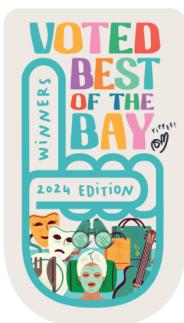
Barbacoa Boyz provides amazing food with no fuss, perfect for backyard, barn or other venue weddings, family celebrations and corporate events.

Chef Jamie has worked in the restaurant industry for 25+ years and brings his professional chef skills to catering and a mobile kitchen trailer.

He's a grill master, flavour-saviour and always delivers service with a smile. More importantly, you can tell his food is hand crafted with extra love!

Chef Jamie loves cooking with Caribbean, Mexican and Canadian comfort flavours, with family style service. No bells and whistles, just amazing food.

When you need a satisfying meal that's not the same old thing, call Chef Jamie and the Barbacoa Boyz!



WORK WITH US

**"FOOD IS THE
SIXTH LOVE
LANGUAGE"**



EVENT SIZE

We can work with special events ranging in size from 10 – 100 people (or more if booking our Mobile Kitchen). Food is packaged in standard chaffing dishes, perfect for buffet or family style service.

MINIMUM ORDERS

- **A \$300 minimum order** is required (before tax and after promotions) for catering/delivery event packages
- **A \$1,000 minimum food order** is required (before Mobile kitchen fee and tax, and after promotions) to book the Mobile Kitchen.

EVENT DATES

We can book up to two years in advance but require two weeks notice minimum. Dates are not guaranteed until a deposit is accepted.

DEPOSIT

Barbacoa Boyz takes a **30% deposit to book event dates within 12 months** (or a 10% deposit to book event dates over 12 months away – the remaining 20% deposit will be paid in January).

Deposits are refundable up to a month before the event.

Final order changes can be made up to 48 hours before the event day.

FINAL PAYMENT

The final invoice payment is due on the event date. Deposits and final invoice payments can be made by e-transfer to **barbacoaboyz@gmail.com** and a password will be provided.

OTHER COSTS

DELIVERY/ TRAVEL FEE

- **Trenton/Pick up = Free**
- Frankford, Carrying Place, Bayside = \$25
- Brighton, Belleville, North PEC = \$50
- South PEC, Stirling, Shannonville, Warkworth, Colborne = \$75
- Beyond = \$100+



Vegan Tacos at
Riverstone on the Crowe

MOBILE KITCHEN + STAFF

- \$500 per day (food not included)
- Travel fee to location (see above)
- 15% gratuity applied on food bill for our Mobile Kitchen staff
- Site visit required before booking
- Eco-friendly containers and cutlery are included

WE DON'T PROVIDE:

- Desserts
- Service staff
- Dishware or cutlery
- Other rentals
- Event clean-up

OTHER FEES

- **Disposable metal chaffing dish holders + fuel (if needed) = +\$100**
- **Individual packaging (if needed) = \$1 per person**
- **Tax = 13% HST**



MORE INFO

MENU TASTING

Be our guest while we're in season, popped-up in the Quinte West area with the Mobile Kitchen! If you've booked an event with us, we invite you for a tasting of what we have to offer. Please contact us to arrange your tasting!

FOOD-SENSITIVE FRIENDLY

We are able to work with a variety of food allergies and sensitivities like gluten-free, dairy-free, egg-free, nut-free, corn-free, etc. Just let us know as you're booking.

WE WANT YOUR SPECIAL DAY TO BE FULL OF DELICIOUS MEMORIES!

- CHEF JAMIE

THE FOOD!

APPETIZER PACKAGES

***All packages are priced per person, pre-tax and are subject to change.**



Mexican Street Corn Salad Cups (V/GF)

Basic

- A) Choice of 2 appetizers = \$12.50 / person
- B) Choice of 3 appetizers = \$18 / person

Premium

- A) Choice of 2 appetizers = \$15.50 / person
- B) Choice of 3 appetizers = \$22 / person

Basic appetizer options:

Jerk chicken slider | Smoked pork slider
Jerk chicken taco | Smoked pork taco
Chicken mini skewer | Pork mini skewer
Veggie pakoras + garlic dip | Crudities + garlic dip
Smoked feta Greek salad cup

Premium appetizer options:

All Basic options plus:

Smoked brisket slider | Seafood roll slider | Peppa shrimp slider | Plantain slider
Smoked brisket taco | Smoked pork taco | Achiote shrimp taco | Plantain taco
Shrimp mini skewer
Smoked feta Mexican street corn cup
Smoked feta watermelon cucumber salad cup



Jerk Chicken

MAINS PACKAGES

***All packages are priced per person, pre-tax and are subject to change.**

Basic

- A) 1 basic entrée + 3 sides = \$33 / person
- B) 2 basic entrées + 3 sides = \$43 / person

Premium

- A) 1 entrée + 3 sides + fresh brioche rolls = \$45 / person
- B) 2 entrées + 3 sides + fresh brioche rolls = \$57 / person

Deluxe

- A) 1 soup + 1 entrée + 4 sides + fresh brioche rolls = \$60 / person
- B) 1 soup + 2 entrées + 4 sides + fresh brioche rolls = \$72 / person

Soup options:

Corn soup | Sweet potato + pumpkin soup

Basic entrée options:

1/4 Chicken (Jerk/Smoked BBQ/Lemon herb) | Smoked pork (BBQ/Jerk)

Premium/Deluxe entrée options:

All Basic entrées plus:

Smoked brisket | Smoked pork ribs | Garlic shrimp | Fried/Roast Plantain

Basic side options:

White rice | Coconut rice'n'peas | Garlic butter veg | Lemon-herb roasted potatoes
Coleslaw | Garden salad

Premium/Deluxe side options:

All Basic sides plus:

Smoked feta Greek salad | Harvest green salad



Hot n fresh poutine!

A LA CARTE

***For late night snack with other food, pick up to 2 options**
****For Mobile Kitchen as only food option, pick up to 4**

Fries = \$4

Sweet potato fries = \$4

Onion rings = \$4

(Add dip for fries/onion rings = \$1)

Mini poutine = \$7

Regular poutine = \$11

Fried plantain = \$5

Hot dog on brioche + basic condiments = \$6

Jerk chicken sliders = \$6

Smoked pork sliders = \$6

Smoked brisket sliders = \$7

Seafood (shrimp + scallops) sliders = \$7

Mini nachos, sour cream + pico de gallo = \$6

Jerk chicken taco = \$5

Smoked pork taco = \$5

Smoked brisket taco = \$6

Achiote shrimp taco = \$6

Pop = \$2

Bottled water = \$2

Specialty beverages = \$3.5



NOW BOOKING 2026 / 2027



ACHIOTE
SHRIMP
TACOS.
YUM!

CONTACT US

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