



MOBILE KITCHEN + CATERING



2027 - 2028
WEDDING +
SPECIAL EVENTS
CATERING
PACKAGES

**WHERE EVERYTHING
IS MADE WITH LOVE**



RAVE REVIEWS...

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

We started with 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, including me, and they were able to accommodate every single one of us, without sacrificing taste or quality. I was able to have poutine for the first time in years and it was delicious! Their Jerk chicken was to die for!

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 an affordable rate. My guests and I were so happy with the food, I would 100% recommend using Barbacoa Boyz for ANY event. They're amazing!"

- Shelby + Morgan

"I cannot recommend Barbacoa Boyz enough! They 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! 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 – 200 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) for catering/delivery event packages.
- **A \$1,000 minimum** food order is required (before Mobile kitchen fee and tax) 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 of your quote to book events within 12 months** (or a 10% deposit to book event dates falling in the next year – the remaining 20% deposit is paid in January).

Deposits are refundable up to a month before the event.

Final order changes can be made up to a week before the event and final numbers up to 72 hours before the date.

FINAL PAYMENT

The final invoice payment is due on the event date or another date as pre-arranged. Deposits and final invoice payments can be made by e-transfer and a password will be provided.



MADE
WITH
LOVE

OTHER COSTS

DELIVERY/ TRAVEL FEE

- **Trenton/Pick up = Free**
- Frankford, Carrying Place, Bayside = \$40
- Brighton, Belleville, North West PEC = \$80
- Central PEC, Stirling, Warkworth, Shannonville, Colborne = \$120
- South East PEC, Napanee, Cobourg = \$230
- Beyond = \$250+



Riverstone on the Crowe



WE DON'T PROVIDE:

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

MOBILE KITCHEN + STAFF

- \$500 per day (food not included)
- Site visit fee prior to event day (see above)
- Travel fee to location on event day (see above)
- 15% gratuity applied on food bill for our Mobile Kitchen staff

We provide:

- Food area set up and clean up
- Chaffing dishes and serving utensils
- Buffet service for proteins
- Eco-friendly containers and cutlery are included for late night snacks
- Any leftovers packed up for you

OTHER FEES

- **Disposable metal chaffing dish holders + fuel (if needed) = \$150+**
- **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, Halal, etc. Just let us know as you're booking.

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

- CHEF JAMIE

THE FOOD

ALL ABOUT THE JERK

- Marinated for 24 hours (gf)
- Special Jerk rub full of Caribbean flavour, fresh spices and scotch bonnet pepper
- Chicken or Pork can be smoked for a bold, authentic flavour and roasted to finish



Jerk chicken

SALAD CUPS (V, GF)

Smoked feta Greek salad

Tomato, cucumber, red onion, bell pepper, smoked feta, Greek dressing

Mexican street corn salad

Charred fresh corn, jalapeno, red onion, cilantro, lime juice, smoked feta, roasted garlic dressing (summer seasonal)

Watermelon cucumber salad

Fresh watermelon, cucumber, mint, smoked feta, mixed berry dressing (summer seasonal)



Mexican street corn salad cups

SLIDERS

- Choose your meat
- Soft mini brioche
- Pickled red onion
- Fresh creamy coleslaw
- Roasted garlic sauce



Jerk chicken sliders

APPETIZER PACKAGES

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

1 Choice of 2 appetizers = \$13 / p

#2 Choice of 3 appetizers = \$18 / p

#3 Choice of 4 appetizers = \$22 / p



Appetizers at Riverstone on the Crowe

Appetizer options:

Mobile Kitchen snacks:

Fries (v, gf) | Sweet potato fries (v, gf) | Onion rings (v) | | Fried plantain (v, gf)
Hot dog on brioche | Mini nachos (v, gf) | Mini poutine (+ \$1) | Regular poutine (+ \$5)
Add creamy roasted garlic dip (+ \$1)

Sliders:

Jerk/BBQ chicken | Smoked pork (+ \$1) | Smoked brisket (+ \$2) | Seafood (Shrimp + scallops) (+ \$2) | Fried plantain sliders (v)

Tacos:

Jerk/BBQ chicken | Smoked pork (+ \$1) | Smoked brisket (+ \$2) | Achiote shrimp (+ \$2)
Fried plantain tacos (v)

Salad cups:

Smoked feta Greek salad (v) | Smoked feta Mexican street corn (v) (summer)
Smoked feta watermelon cucumber salad (v) (summer)

Other apps:

Chicken mini skewer | Pork mini skewer | Shrimp mini skewer (+ \$1) | Jamaican patties

MORE FOOD

ALL ABOUT THE BRISKET

- Special house crafted dry rub (gf)
- 24-hour marinated
- 10 hours wrap-smoked
- Low and slow roasted to finish
- Always juicy and tender!

Smoked brisket



TACOS

- Choose your meat
- Soft corn (gf) or wheat tortilla
- Shredded nappa cabbage
- Fresh pico de gallo
- Lime crema
- House smoked feta



Smoked brisket tacos



©Chelsea Abram Photography

TACO BAR

Get your favourite meats plus all the toppings and let your guests build their tacos to their liking! Hot sauces included! Minimum 20 people. (Priced per person)

- **Jerk chicken = \$24/ p**
- **Smoked pork = \$26/ p**
- **Smoked brisket = \$28/ p**
- **Achiote shrimp = \$28/ p**
- **Fried plantain (v) = \$24/ p**

Add a second option for \$5/ p

DINNER PACKAGES

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

- # 1** 1 entrée + 2 sides = \$35/ p
- # 2** 2 entrées + 2 sides = \$45/ p
- # 3** 1 entrée + 3 sides = \$45/ p
- # 4** 2 entrées + 3 sides = \$55/ p
- # 5** 1 entrée + 4 sides = \$55/ p
- # 6** 2 entrées + 4 sides = \$65/ p



Add fresh brioche rolls + whipped butter = \$1/ p

Entrée options:

¼ Chicken (Smoked Jerk/Smoked BBQ/Roasted Lemon herb) | Smoked brisket (+ \$5)
Smoked pork (BBQ/Jerk) (+ \$2.50) | Smoked pork ribs (+ \$3) | Garlic shrimp (+ \$3)
Roasted salmon filets (Jerk/Lemon herb) (+ \$5) | Fried Plantain (v)

Side options:

White rice | Coconut rice'n'peas | Garlic butter veg | Lemon-herb roasted potatoes
Creamy potato salad | Creamy pasta salad | Coleslaw | Garden salad
Smoked feta Greek salad (+ \$2)

***Everything on this page is gluten free besides the rolls**

LATE NIGHT SNACKS

***For late night snack with other food, pick up to 2 options**

****For Late Night Snacks as only food option, pick up to 4**



Hot n fresh poutine with local cheese curds

Fries + dip = \$6.5

Sweet potato fries + dip = \$6.5

Onion rings + dip = \$6.5

Mini poutine = \$7

Regular poutine = \$11

Fried plantain = \$6.5

Hot dog on brioche + condiments = \$6.5

Jamaican patty (Allan's) = \$6.5

Mexican Street Corn (Seasonal) = \$6.5

Jerk chicken slider = \$6.5

Smoked pork slider = \$7

Smoked brisket slider = \$8

Seafood (shrimp + scallop) slider = \$8

Fried plantain slider = \$6.5

Mini nachos, lime crema + pico de gallo = \$6.5

Jerk chicken taco = \$6.5

Smoked pork taco = \$7

Smoked brisket taco = \$8

Achiote shrimp taco = \$7.5

Fried plantain taco = \$6.5

H A P P Y

W E D D I N G

D A Y !



NOW BOOKING 2027 / 2028

CONTACT US

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