



CATERING GUIDE

Pick Up, Delivery and Set-Up, Full-Service & Full Bar Service Available



WEDDINGS, CORPORATE EVENTS, PRIVATE EVENTS & MORE

★ WE'LL BRING EDLEY'S SOUTHERN ★ HOSPITALITY TO YOUR EVENT.

We welcome the opportunity to speak with you about your event. Casual parties, corporate events, boxed lunches, rehearsal dinners, weddings & more. For your convenience, frequently asked questions are answered in this guide.

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Prices listed in this Catering Guide do not include applicable taxes or other service fees. Official proposals will include all taxes and any applicable service fees.



WELCOME, FROM THE EDLEY'S BAR-B-QUE FAMILY.



Dear Friends,

Edley's Bar-B-Que is named in honor of my late grandfather, Edley Newman. George Edley Newman, Jr. was born in 1907 in the small farming town of Viola, TN. He left a legacy of generosity, hard work and Southern hospitality. I have countless stories about his impact on family, friends, and the community. The Edley's Bar-B-Que concept is not only a "Tribute to All Things Southern", it's a tribute to him.

We first opened our doors in Nashville in 2011 with hopes of honoring my grandfather's legacy through a welcoming atmosphere and delicious food. That is still true today at each location, where we strive to carry on his legacy by treating our guests and team members like family. We do not take shortcuts and we take our Southern Soul very seriously. We believe in smoking our meats low and slow, in supporting our communities, and welcoming our guests like family.

Edley's Bar-B-Que is family owned and operated and we strive to win over guests one plate at a time. Catharine, George, Bo and I truly appreciate you stopping in.

We hope you enjoy.



CATERING MENU

PACKAGES



MEAT & 2 SIDES

\$14.00
per person

MEAT & 3 SIDES

\$15.00
per person

MEAT CHOICES:

- Pork GF
- Chicken GF
- Turkey GF
- Brisket +\$2 per person GF

SIDE CHOICES:

- Bean Salad GF
- Potato Salad GF
- Cole Slaw V, GF, VG
- Baked Beans
- Green Beans GF
- Grits Casserole GF
- Collard Greens
- Skillet Corn GF
- Mac & Cheese V
+\$1 per person
- Banana Pudding V
+\$1 per person

Package includes: BBQ sauces, pickles, buns or cornbread, and disposable utensils, plates and napkins.

A LA CARTE



MEATS

	One pound serves 3 people.	PER POUND
PORK		\$16.00
TURKEY		\$18.00
CHICKEN		\$17.00
BRISKET		\$25.00
RACK OF RIBS 12-13 bones	\$25.75 each	

OTHER

Wire rack and 2 cans of chafing fuel \$12.00/each
 Disposable plates/utensils..... \$1 per person
 Servers.....Price available on request

SIDES

	One quart serves 6 people.	PER QUART
bean salad		\$12.00
potato salad		\$12.00
cole slaw		\$12.00
baked beans.....		\$12.00
green beans.....		\$12.00
grits casserole.....		\$12.00
collard greens.....		\$12.00
skillet corn		\$12.00
mac n' cheese.....		\$15.00
banana pudding		\$13.00

buns or cornbread \$1.25 per person
 side salad..... \$4.00 per person
 (ranch, bleu cheese, or honey mustard) cucumber, carrot, onion, tomato on a bed of lettuce. Cheese, bacon, & crouton served on the side. Served bulk.

Please allow 48 hours notice on all orders and cancellations.

Edley's reserves the right to charge 50% of the bill for cancellations within 24 hours of delivery time. Delivery fee dependent upon location.

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CATERING MENU

APPETIZERS



- SAUSAGE & CHEESE PLATE** \$65.00
serves 30 people - smoked sausage with housemade spicy pimento cheese and saltine crackers.
- CHIPS N' DIP** \$25.00
serves 10 people - homemade chips, Texas caviar (bean salad & pico de gallo), nacho cheese dip.
- 25 WINGS** \$38.00
choose: bbq, dry rub, honey buffalo, walking bird (hot), or white bbq. Includes blue cheese and ranch dipping sauces.
- 24 SLIDERS** \$60.00
pulled pork, pulled chicken (served with slaw), smoked sausage, or sliced turkey (served with slaw). sliced brisket +\$12

DRINKS & DESSERTS



- ICED TEA OR LEMONADE** \$9 a gallon
sweet or unsweet tea - cups and ice are not included
- PIE** \$25
serves 8 - chess, pecan or fudge
- GOOEY PECAN BUTTER BAR TRAY** \$45.00
serves 15
- PECAN BROWNIE BAR TRAY** \$45.00
serves 15

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HOT BOXED LUNCH MENU

All hot box lunch orders require 24 hr. notice

PLATTERS



Includes choice of 2 sides and cornbread.

	EACH
BRISKET	\$19.00
PORK	\$13.25
HALF CHICKEN.....	\$13.75
PULLED CHICKEN.....	\$14.75
TURKEY	\$14.00

HELPFUL INFORMATION



- ★ Hot BBQ sandwiches available for orders of less than 20 people, includes 2 sides
- ★ Platters required for orders of more than 20 people
- ★ All options include sauce on side
- ★ Cutlery kits available upon request

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WEDDING MENU



\$28/person (minimum 75 people)

CHOOSE TWO APPETIZERS



- BRISKET BISCUITS
- PULLED PORK BISCUITS
- PULLED CHICKEN BISCUITS
- HOT CHICKEN BISCUITS
- PIMENTO CHEESE BISCUITS
- SAUSAGE & PIMENTO SKEWER
- DEVILED EGGS
- SMOKED PIGS IN A BLANKET

CHOOSE TWO PROTEINS



- PORK GF
- PULLED CHICKEN GF
- TURKEY GF
- BRISKET GF +\$2 per person

STAFF & EQUIPMENT



- CHAFING DISHES
- FORMAL SERVING BOWLS & PLATTERS
- BASE STAFFING (3 SERVERS FOR 4 HRS.)
- SET-UP & BUSSING

CHOOSE THREE SIDES



- MAG AND CHEESE V +\$1 per person
- BAKED BEANS
- GREEN BEANS GF
- COLLARD GREENS
- POTATO SALAD GF
- BEAN SALAD GF
- GOLE SLAW V, GF, VG
- SKILLET CORN GF
- GRITS CASSEROLE GF
- BANANA PUDDING V +\$1 per person

Complimentary tasting included.
20% gratuity will be added to final bill
Includes buns and/or cornbreads.
Limited to Middle Tennessee locations only.



**FULL-BAR SERVICE
AND BAR PACKAGES
AVAILABLE**



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FREQUENTLY ASKED QUESTIONS

HOW DO I PLACE A CATERING ORDER?

Contact our team via phone or email: catering@edleysbbq.com or 615-379-8422.

WHAT IS CONSIDERED A CATERING ORDER?

Catering is for 15 or more people. For less than 15 people, order through the restaurant or at edleysbbq.com/order-online-locations

HOW MUCH NOTICE IS REQUIRED TO PLACE A CATERING ORDER?

We request 48-hours notice. We will try to accommodate orders less than 48 hours notice, but are not always able.

DO YOU DELIVER?

Yes, delivery is available for orders of \$250+ and with a base \$25 delivery fee. Delivery includes set-up.

WHAT QUANTITIES OF EACH ITEM DO YOU RECOMMEND?

On average, one pound of protein feeds 3, and one quart of sides feeds 6.

DO YOU PROVIDE BEVERAGES AND ICE?

Yes, we offer gallons of iced tea (sweet and unsweet), lemonade, and filtered water. Ice is \$5 for a 10lb. bag or purchase of a "cooler of ice" is available as well. We do not provide ice buckets/bowls, scoops or beverage dispensers.

DO YOU PROVIDE BAR PACKAGES AND BARTENDERS?

Yes, we serve beer, wine, spirits and provide bartenders. Restrictions apply based on location and venue policies.

DO YOU HAVE GLUTEN FREE, VEGETARIAN OR VEGAN OPTIONS?

Yes, these options are marked on our catering menu. We can also share basic allergen information upon request.

DO YOU PROVIDE STAFF FOR CATERING?

Yes, for events of 75+. Team members are \$35/hour, minimum of two team members for 3 hours, plus 20% gratuity. The number of team members and hours vary with total people served and venue requirements.

DOES STAFFED CATERING INCLUDE SET-UP, BUFFET MAINTENANCE AND CLEAN UP?

Yes, the team will set-up, manage the buffet, and clean-up. Other services are available as well.

DO ALL ORDERS COME WITH SAUCE?

Yes, sauce and pickles come with all orders that contain our smoked meats.

HOW DO I PAY FOR MY ORDER?

An invoice will be emailed 72 hours before your event for payment online.

DO YOU OFFER WEDDING PACKAGES OR MENUS?

Yes, please see our Wedding Catering Menu.

DO PLATES, UTENSILS AND SERVING UTENSILS COME WITH MY ORDER?

Disposable utensils, napkins, plates, and serving utensils come with all packages. A la carte orders must purchase.

DO YOU PROVIDE TABLES, TABLECLOTHS/LINENS, CHINA OR GLASSWARE FOR CATERING?

No, our catering team may recommend local providers.

HOW DO I KEEP MY FOOD WARM FOR SERVING?

Disposable wire racks and chafing dish fuel canisters are available for purchase.

CAN YOU PROVIDE PASSED APPETIZERS FOR A COCKTAIL HOUR/RECEPTION?

Yes, please contact our catering team to discuss these options.

DO YOU HAVE A FOOD TRUCK?

No, we do not have a food truck at this time.



GIFTS

SAUCES



\$7.00 Each, 12 or More \$5.00 Each



RUBS



\$8.00 Each, 12 or More \$6.00 Each



GIFT CARDS



\$10-\$500 Each, 10% discount on purchase of \$1,000 or more

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APPETIZERS

Each serves 10 people.

SALSA & CHIPS (V) 15

GUACAMOLE & CHIPS (V) 25

QUESO & CHIPS (V) 20

BANDERO TRIO (V) 50

Pick three: verde salsa, salsa, queso, or guacamole. Served with tortilla chips.

WOOD FIRED WINGS (25) 38

Toss sauces: honey bbq, hot honey, orange pepper, chipotle glaze

Dip sauces: ranch, blue cheese



A LA CARTE

Meats

Price per pound. A pound serves 3 people.

ADOBO CHICKEN	15	GROUND BEEF	20
GRILLED STEAK	23	GRILLED SHRIMP	25
SMOKED BRISKET	25	SMOKED PORK	15
GRILLED CHICKEN	20		

Sides

A pint serves 3 people. A quart serves 6 people.

	PINT	QUART		2 OZ.	PINT	QUART
RICE (V)	6	12	SALSA	1.5	6	12
CHARRO BEANS	7	14	QUESO	1.5	8	16
STREET CORN (V)	18	36	GUACAMOLE	2.5	18	36



DESSERTS

Priced per person.

CHURRO BITES	5
CARAMEL APPLE EMPANADAS	5

ENTREES

All entrees served with chips and salsa.

FAJITA BAR

Your choice of two: adobo chicken, ground beef, steak*, or shrimp*. With fire-roasted peppers and onions, monterey jack cheese, flour or corn tortillas, and crema. Served with charro beans and cilantro lime rice. Serves 10. 100

TACO BAR

Your choice of two: adobo chicken, ground beef, steak*, or shrimp*. With flour or corn tortillas, pico de gallo, crema, lettuce, monterey jack cheese, and cilantro. Serves 10. 100

TACO BOX

Pick up to 4 of our Nash-Mex Tacos from below and build a ready-to-eat taco box. Serves 10. 100

Fajita | Adobo Chicken | Classic | Brisket* | Smoked Pork | Smashburger* | Breakfast | Chicken & Waffle | Hot Chicken | Catfish | Yam Good Sweet Potato (V) | Fried Pickle Pistol (V)

BURRITO BOWLS

Your favorite Nash-Mex taco from below served with cilantro-lime rice and charro beans. Serves 10. 100

Fajita | Adobo Chicken | Brisket* | Smoked Pork | Smashburger* | Classic | Hot Chicken | Breakfast

CANTINA SALAD (V)

Roasted corn, pico de gallo, avocado, pinto beans, crispy tortilla strips, Chihuahua cheese, and cotija cheese on a bed of lettuce, with your choice of honey-lime vinaigrette or jalapeno ranch. Serves 10. 40

* +2 per person for steak, +3 per person for shrimp, +2 per person for brisket, +1 per person for smashburger

BEVERAGES

ICED TEA (Sweet/Unsweet) 9 / gallon

LEMONADE 9 / gallon

FILTERED WATER 3 / gallon

OUTLAW MARGARITA MIX 60 / gallon

Our housemade margarita mix with fresh lime juice and agave. (Serves 10).



**PICK UP, DROP OFF & SET UP,
FULL-SERVICE & BAR PACKAGES**



We can staff events of all sizes, including bartenders. Contact our team to learn more.

CONTACT US TO ORDER
CATERING@PANCHOANDLEFTYS.COM / (615) 379-8422