

STATION HOUSE

Bringing the HEAT!

CATERING



www.StationHouseBBQ.com

813-625-1082

Catering@StationHouseBBQ.com

Our Story

STATION HOUSE BBQ has become the most requested BBQ Caterer in the greater Tampa Bay area, specializing in both casual gatherings and elegant wedding celebrations. We love everything about BBQ - the food, the culture, & most importantly, the way it brings people together for life's most memorable moments.

Founded by Firefighter Anthony Fonseca #902 & his wife Allison, Station House BBQ began with weekend catering for fellow first responders & quickly evolved into Tampa Bay's premier BBQ catering service. Anthony's expertise in crafting exceptional BBQ, combined with Allison's background in creating warm, welcoming experiences, has made Station House BBQ the go-to choice for events ranging from intimate family gatherings to sophisticated wedding receptions.

Today, our dedicated team of pit masters and catering professionals brings that same passion and expertise to every event we serve. Whether it's a family birthday or an elegant beachfront celebration, we pride ourselves on elevating traditional BBQ into an unforgettable dining experience. Our commitment to quality & service has helped countless couples create unique wedding celebrations that their guests still talk about years later.

Beyond our commercial operations, giving back to our community is at the heart of who we are. Station House BBQ remains deeply rooted in the Tampa Bay community, combining our love for exceptional BBQ and our service dedication. Through our non-profit initiative, we're dedicated to providing meals to members of our community who need it most, believing that good food can bring people together & make a meaningful difference in people's lives.

From our family to yours, we're honored to be part of your special celebrations & look forward to making your event uniquely memorable.

Let us know how we can help!

A & A



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Station Starter Bites

- **BITE SIZE CHICKEN & WAFFLES** - southern fried chicken bites & golden Belgian waffle square topped with maple BBQ sauce
- **CUBANITOS** - our award-winning Cuban sandwich bites served with Guava BBQ sauce
- **SMOKED WINGS** - house-smoked naked wings served with a choice of BBQ sauce
- **SMOKED SAUSAGE BITES** - sliced jalapeño cheddar sausage served with Eddie's House BBQ sauce
- **SMOKED MEATBALLS** - hand-rolled all-beef meatballs served with STATION 40 SPICY white sauce on the side
- **BBQ SLIDERS** - choice of pulled pork or chicken (Upgrade to brisket available)

Field Provisions

- **BREAD - CHOICE of (1):** brioche slider buns, southern style cornbread, fresh baked biscuits
- **BUTTER** - maple butter
- **FRESH GARDEN SALAD** - spring mix with cucumbers, tomatoes & croutons with choice of Ranch or Italian dressing

Support Squad

- **SMOKED GOUDA MAC & CHEESE** - creamy blend with rich smoked gouda
- **MASHED POTATOES** - homestyle mashed potatoes & gravy
- **BRISKET BAKED BEANS** - slow-cooked with smoked brisket (contains pork)
- **SPICY COLLARD GREENS** - spicy, southern-style with bacon & smoked pork
- **SOUTHERN STYLE GREEN BEANS** - seasoned fresh green beans with bacon
- **MEXICAN STREET CORN** - grilled corn with chili-lime sauce & cotija cheese
- **BROCCOLI SALAD** - fresh broccoli with raisins & sunflower seeds
- **APPLE COLESLAW** - crisp cabbage & fresh apple in creamy dressing
- **POTATO SALAD** - classic homestyle potato salad
- **CORNBREAD PUDDING** - sweet & savory southern classic
- **VEGETABLE MEDLEY** - seasonal grilled vegetables

Signature Smoked Selections

The Classics

- **PULLED PORK** - tender hand-pulled pork with our signature rub
- **PULLED CHICKEN** - juicy, smoked chicken, hand-pulled
- **BONE-IN CHICKEN** - perfectly smoked bone-in quarters
- **SLICED TURKEY BREAST** - tender, juicy smoked turkey breast
- **JALAPEÑO CHEDDAR SAUSAGE** - premium smoked sausage with a spicy kick

Premium Upgrades \$4.95+/per person/option (Other Options Available!)

- **TEXAS STYLE BRISKET** - slow-smoked for 14 hours with our signature rub
- **BURNT ENDS** - the prized ends of our smoked brisket
- **SPARE RIBS** - fall-of-the-bone tender with dry rub

We'd love to know about any dietary needs or preferences so we can make sure everyone is taken care of. We're happy to accommodate Vegan & Vegetarian meals!

If you're looking for something extra special, we also offer custom packages with upgraded proteins & personalized services to make your event truly unique.



While our prices are sweetest for groups of 75 or more, we're thrilled to serve any celebration with 25 or more guests! Just keep in mind that events less than 75 will have a different per-person rate. Menu prices shown reflect our amazing food & beverage only. We'll walk you through additional elements like our fantastic service staff, tax, & gratuity during planning.

Smoke Package 31.95/pp

Package INCLUDES:

- Salad with bread & butter
- (2) BBQ sauce options
- (2) Support squads
- (2) Classic Smoked selections

Blaze Package 35.95/pp

Package INCLUDES:

- (2) Station starter bites
- Salad with bread & butter
- (2) BBQ sauce options
- (2) Support squads
- (2) Classic Smoked selections

Fire Package 41.95/pp

Package INCLUDES:

- Salad with bread & butter
- (2) BBQ sauce options
- (2) Support squads
- (2) Classic Smoked selections
- (1) Premium Smoked selection

Inferno Package 45.95/pp

Package INCLUDES:

- (2) Station starter bites
- Salad with bread & butter
- (2) BBQ sauce options
- (2) Support squads
- (2) Classic Smoked selections
- (1) Premium Smoked selection

Pick-up and Delivery Drop-off Service with set up includes:

- Served on disposable pans with disposable buffet serving utensils
- Disposable Acrylic plates, Acrylic silverware, paper napkins
- Available for purchase - disposable wire racks with (2) sternos (2-hour burn), plus water pan at \$20 per set up

Full-Service Buffet Package Includes:

- Wooden or Metal buffet chafers with serving utensils
- Black buffet linens & simple buffet table décor
- Disposable Acrylic plates, Acrylic silverware, paper napkins

Ask about the available rentals from our amazing vendors! Charger Plates, China Dinnerware, Gold/Silver/Rose Silverware, Linens, Napkins, Chairs, Tables, Furniture, Event Décor & more. (Available for full service only)

Staffing

Full-service catering staffing counts will be determined by the final guest count and menu selections.

- Staff is billed at \$50/hour with all events billed at a 4-hour minimum
- Action station staffing is billed at \$275 per station with staff
- Guest counts over 125 may require a second buffet or station & additional costs will apply for staffing and equipment
- Additional rentals may require additional staff

Delivery Service with set up:

- May require additional staff for larger parties
- Minimum orders \$800



Level Up your order

Sizzle & Sweet 4.50/ per person

- **BANANA PUDDING** - classic southern style with vanilla wafers
- **PEACH COBBLER** - warm spiced peaches with a buttery crust
- **CHOCOLATE CHIP COOKIES** - fresh baked homestyle cookies
- **BROWNIES** - rich chocolate brownie

Additional BBQ Sauce 1.00/per person & each sauce choice

- **Eddie's Home BBQ Sauce**
- **Carolina Gold BBQ Sauce**
- **Eddie's Spicy BBQ Sauce**
- **Station 40 Spicy White Sauce**
- **Guava BBQ Sauce**

Beverage Station 4.50/per person (dinner portion only)

- Unsweet Tea | Lemonade | Water

The official run down.....

To help make your event planning process smooth & transparent, here are our key catering details:

Securing Your Date:

- A \$500 non-refundable deposit & signed agreement confirm your special date

Payment schedule:

- Second payment 6 months before your event date
- Final payment 14 days before your event date
- Events less than 30 days will require full payment

Our Commitment to Quality:

- We take pride in delivering exceptional quality at competitive prices. While we strive to maintain our quoted prices, occasionally market conditions may require adjustments. Rest assured, we'll communicate any changes promptly & work with you to ensure your satisfaction.

Planning Timeline:

- We'll need these details 25 days in advance to create your perfect event. This helps us ensure everything runs perfectly on your big day:
 - Final guest count • Menu selections • Basic floor plan • Event timeline

Service Enhancements:

- Passed appetizers, stations & dessert displays may require additional service staff.

Pricing Structure:

- Applicable sales tax (tax-exempt status available with proper documentation)
- 12% Operations Fee covers event planning, insurance, & preparation on full-service catering. (not a gratuity)
- 18% Gratuity on Full services (distributed to your event staff)
- 5% Gratuity on Delivery services
- Delivery fees vary by location with a minimum of \$50 and will travel to locations within 50 miles of Tampa. Additional travel areas are available, please ask for details. Travel fees may apply for staff.

Additional Details:

- A complete set of terms & conditions will be provided in your contract. We believe in transparency & are always happy to discuss any questions you may have about our services.
- Fully Licensed, Insured & Ready to Serve!





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