



# FOOD FIGHT CATERING MENU 2024



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**CALL US! 905-799-5959**

**EMAIL US! [FOODFIGHTBBQ@GMAIL.COM](mailto:FOODFIGHTBBQ@GMAIL.COM)**

**VISIT US! 100 MARITIME ONTARIO BLVD.**

**PLEASE GIVE US AT LEAST 72 HOURS FOR LARGER EVENTS :)**





# SMOKED MEATS



3



## BEEF BRISKET

\$35/LB

OR

\$160 FOR 5 LBS



## PULLED PORK

\$25/LB

OR

\$115 FOR 5 LBS



## SMOKED CHICKEN

\$25/WHOLE CHICKEN

OR

\$115 FOR 5 CHICKENS



## SMOKED RIBS

\$35/RACK

OR

\$160 FOR 5 RACKS



## SAUSAGE

\$8/SAUSAGE

OR

\$30 FOR 5

## SERVINGS:

1 FULL CHICKEN = 3-4 SERVINGS

1 LB BRISKET = 3-4 SERVINGS

1 RACK RIBS = 3-4 SERVINGS

1 LB PORK = 3-4 SERVINGS

# SANDWICHES AND BURGERS



**BEEF BRISKET**

\$15/SANDWICH  
OR  
\$21/MEAL BOX



**PULLED PORK**

\$11/SANDWICH  
OR  
\$17/MEAL BOX



**SMOKED CHICKEN**

\$11/SANDWICH  
OR  
\$17/MEAL BOX



**FF BURGER**

\$11/SANDWICH  
OR  
\$17/MEAL BOX



**FF VEGGIE BURGER**

\$11/SANDWICH  
OR  
\$17/MEAL BOX



**SAUSAGE**

\$11/SANDWICH  
OR  
\$17/MEAL BOX



**FF FRIED CHICKEN**

\$11/SANDWICH  
OR  
\$17/MEAL BOX

**BUY 9 SANDWICHES....**

**GET A 10TH ONE FREE!!**

**ALL MEAL BOXES INCLUDE:  
FRIES AND COLESLAW**



# SLIDERS



**BRISKET/VARIETY  
PACK**

12 PACK - \$55  
24 PACK - \$100



**PULLED PORK OR  
SMOKED CHICKEN**

12 PACK - \$50  
24 PACK - \$90



**BEEF BURGER OR  
VEGGIE BURGER**

12 PACK - \$55  
24 PACK - \$100



# LUNCHBOXES



**BRISKET**

\$20



**PORK, SAUSAGE  
OR CHICKEN**

\$17

**PICK YOUR CHOICE OF MEAT, EACH  
LUNCHBOX INCLUDES FRIES, CORNBREAD  
AND COLESLAW**

# SIDES



## BAKED BEANS

4 OZ = 1 SERVING  
 HALF TRAY(12 SERV)=\$30  
 FULL TRAY(24 SERV)=\$50



## COLESLAW

4 OZ. = 1 SERVING  
 HALF TRAY(12 SERV)=\$30  
 FULL TRAY(24 SERV)=\$50



## CORNBREAD

1 MUFFIN= 1 SERVING  
 HALF TRAY(12-24 SERV)=\$30  
 FULL TRAY(24-48 SERV)=\$50



## GRILLED CORN

2 PCS. = 1 SERVING  
 HALF TRAY(12 SERV)=\$40  
 FULL TRAY(24 SERV)=\$70



## MAC N' CHEESE

5.5 OZ.=1 SERVING  
 HALF TRAY(18 SERV)=\$55  
 FULL TRAY(36 SERV)=\$100



## PASTA SALAD

3 OZ. = 1 SERVING  
 HALF TRAY(12 SERV)=\$40  
 FULL TRAY(24 SERV)=\$70



## SWEET POTATO FRIES

5 OZ. = 1 SERVING  
 HALF TRAY(12 SERV)=\$40  
 FULL TRAY(24 SERV)=\$70



## FRIES

5 OZ = 1 SERVING  
 HALF TRAY(12 SERV)=\$30  
 FULL TRAY(24 SERV)=\$50



## ONION RINGS

5 OZ = 1 SERVING  
 HALF TRAY(12 SERV)=\$30  
 FULL TRAY(24 SERV)=\$50



# SIDES



## TATER BOMBS

3 ROLLS = 1 SERVING  
HALF TRAY(18 SERV)=\$55  
FULL TRAY(36 SERV)=\$100

# POUTINES



## SUPER POUTINE

HALF TRAY(12 SERV) = \$55



## CHEESIE SUPREME

HALF TRAY(12 SERV) = \$55



## BIG POPPA

HALF TRAY(12 SERV) = \$80  
(FRIES, CHEESE, GRAVY, CHEESE SAUCE, BRISKET, PULLED PORK, CARMELIZED ONIONS, BBQ SAUCE)



## PIGGY BANK

HALF TRAY(12 SERV) = \$80  
(FRIES, CHEESE, GRAVY, CHEESE SAUCE, PULLED PORK, BACON, CARMELIZED ONIONS, BBQ SAUCE)



## CRISPY BACON RANCH

HALF TRAY(12 SERV) = \$80  
(FRIES, CHEESE, GRAVY, CHEESE SAUCE, CRISPY CHICKEN, BACON, RANCH)



# EXTRAS / ADD-ONS



8 oz. SAUCE - \$5

12 oz. SAUCE - \$18

16 oz. SAUCE - \$10

6 ACE BAKERY CLASSIC BUNS - \$10

12 ACE BAKERY SLIDER BUNS - \$10





# FRIED CHICKEN



## WINGS

\$20/10 PCS  
OR  
\$85 FOR 5 LBS



## FINGERS

20 FINGERS - \$45  
50 FINGERS - \$100

## SERVINGS:

10 PC WINGS = 1-2 SERVINGS

20 FINGERS = 3-5 SERVINGS



## SAUCES



HOUSE BBQ  
APPLE BBQ  
HOT BBQ  
ISLAND JERK BBQ

HONEY GARLIC  
NORTHERN HEAT  
NORTHERN HONEY  
HONEY HOT BBQ

FOOD FIGHT HOT  
SCORCHER  
SPICY MAYO  
CREAMY GARLIC

# FF EPIC EVENTS

## 1. SANDWICH BUILDER

Build your own sandwiches with this easy to assemble kit! With our special Slow Smoked Meats, house bbq, coleslaw, and Ace Bakery buns, you have all the ingredients to make your very own Food Fight sandwich wherever you want! And paired with a side of our Famous Fries and Honey Butter Cornbread, what more can you ask for? :)

10-12 PEOPLE  
\$200

- BRISKET - 2 LBS
- PULLED PORK - 2 LBS
- COLESLAW - HALF TRAY
- ACE BAKERY BUNS - ONE DOZEN
- CORNBREAD - HALF TRAY
- FRIES - HALF TRAY
- HOUSE BBQ, NORTHERN HEAT

25-30 PEOPLE  
\$420

- BRISKET - 5 LBS
- PULLED PORK - 5 LBS
- COLESLAW - FULL TRAY
- ACE BAKERY BUNS - 30
- CORNBREAD - FULL TRAY
- FRIES - FULL TRAY
- HOUSE BBQ, NORTHERN HEAT

## 2. GAME DAY/FIGHT NIGHT

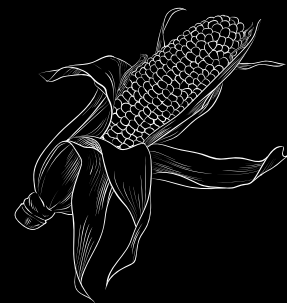
Raptors. Leafs. UFC. Jays. FIFA. Repeat. And all these boys and girls need to be fed! So why not blow everyone away and get some hard hitting favourites, especially if the Leafs are deciding to do the usual Leafs things again (everyone roll their eyes please). And while we're at it, let's lose the cutlery, cause no body has time for that! :)

10-12 PEOPLE  
\$265

- RIBS - 2 RACKS
- WINGS - 3 LBS
- CHICKEN FINGERS - 20 FINGERS
- FRIES - HALF TRAY
- ONION RINGS - HALF TRAY
- GRILLED CORN - HALF TRAY
- HOUSE BBQ, NORTHERN HEAT, HONEY GARLIC

25-30 PEOPLE  
\$585

- RIBS - 5 RACKS
- WINGS - 10 LBS
- CHICKEN FINGERS - 50 FINGERS
- FRIES - FULL TRAY
- ONION RINGS - FULL TRAY
- GRILLED CORN - FULL TRAY
- HOUSE BBQ, NORTHERN HEAT, HONEY GARLIC



## 3. FAMILY FEAST

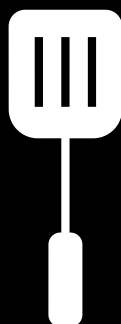
Mom wants Food Fight. Dad wants Food Fight. Kids definitely want Food Fight. And when the extended family comes over, everyone feasts! A little something for everyone, because sometimes we all need a balanced meal - don't worry though kids, we threw some fun stuff in there for you too!

10-12 PEOPLE  
\$275

- SMOKED CHICKEN - 2 FULL
- BRISKET - 2 LBS
- GRILLED CORN - HALF TRAY
- MAC AND CHEESE - HALF TRAY
- FRIES - HALF TRAY
- BBQ BAKED BEANS - HALF TRAY
- HOUSE BBQ, NORTHERN HEAT
- 4 POP ROCKS

25-30 PEOPLE  
\$530

- SMOKED CHICKEN - 5 FULL
- BRISKET - 5 LBS
- GRILLED CORN - FULL TRAY
- MAC AND CHEESE - FULL TRAY
- FRIES - FULL TRAY
- BBQ BAKED BEANS - FULL TRAY
- HOUSE BBQ, NORTHERN HEAT
- 4 POP ROCKS





## 4. CHICKEN AND RIBS

Oh if pigs could fly. Two of the best things, all in one package. Sometimes we gotta keep it simple, right? It's what we do best :)

10-12 PEOPLE

\$280

- RIBS - 3 RACKS
- WINGS - 3 LBS
- SMOKED CHICKEN - 2 FULL
- FRIES - HALF TRAY
- COLESLAW - HALF TRAY
- CORNBREAD - HALF TRAY
- HOUSE BBQ, NORTHERN HEAT, HONEY GARLIC

25-30 PEOPLE

\$580

- RIBS - 5 RACKS
- WINGS - 10 LBS
- SMOKED CHICKEN - 5 FULL
- FRIES - FULL TRAY
- COLESLAW - FULL TRAY
- CORNBREAD - FULL TRAY
- HOUSE BBQ, NORTHERN HEAT, HONEY GARLIC



## 5. BBQ BOSS

Sometimes we need to flex our muscles. Don't forget, we're an authentic Slow Smoked BBQ Pit - 14 hours over Hickory and Maple woods is how we do it over here, and we're willing to go toe to toe with any of you pros/average Joe's out there. So if you're too tired to do it yourself one day, or want to pawn off our hard work to your boys, this is it, right here. BBQ at its finest.

10-12 PEOPLE

\$275

- RIBS - 2 RACKS
- BRISKET - 2 LBS
- PULLED PORK - 2 LBS
- BEANS - HALF TRAY
- COLESLAW - HALF TRAY
- CORNBREAD - HALF TRAY
- 12 SLIDER BUNS

25-30 PEOPLE

\$575

- RIBS - 5 RACKS
- BRISKET - 5 LBS
- PULLED PORK - 5 LBS
- BEANS - HALF TRAY
- COLESLAW - FULL TRAY
- CORNBREAD - FULL TRAY
- 24 SLIDER BUNS

## 6. THE BIRD IS THE WORD

Not all of us can eat Beef. Or Pork. But that doesn't mean you can't participate in the fun :) We got you covered too - award winning Wings, beautifully smoked chicken, and some simple favourite sides. And our chicken fingers, well - they're the best. They're our boss Julian's favourite food, after all!

10-12 PEOPLE

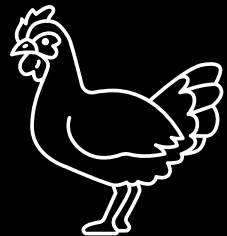
\$250

- SMOKED CHICKEN - 2 FULL
- WINGS - 4 LBS
- CHICKEN FINGERS - 20 FINGERS
- FRIES - HALF TRAY
- CORNBREAD - HALF TRAY
- COLESLAW - HALF TRAY

25-30 PEOPLE

\$520

- SMOKED CHICKEN - 5 FULL
- WINGS - 10 LBS
- CHICKEN FINGERS - 50 FINGERS
- FRIES - FULL TRAY
- CORNBREAD - FULL TRAY
- COLESLAW - FULL TRAY



## 7. FINE SWINE



Because we can, so why not? There are a lot of fun things on this menu, many you can't get anywhere else :)

10-12 PEOPLE

\$285

- RIBS - 2 RACKS
- PULLED PORK - 2 LBS
- SAUSAGE - 6 LINKS
- MAC AND CHEESE - HALF TRAY
- FRIES - HALF TRAY
- COLESLAW - HALF TRAY
- BBQ BAKED BEANS - HALF TRAY

25-30 PEOPLE

\$585

- RIBS - 5 RACKS
- PULLED PORK - 5 LBS
- SAUSAGE - 15 LINKS
- MAC AND CHEESE - FULL TRAY
- FRIES - FULL TRAY
- COLESLAW - FULL TRAY
- BBQ BAKED BEANS - FULL TRAY

## 8. POUTINE PARTY

Having a shindig? An Epic Event? Need some backup? Party food at its finest, hot and ready for you to take anywhere you need :)

10-12 PEOPLE  
\$235

- CHEESIE SUPREME - HALF TRAY
- POUTINE - HALF TRAY
- TATER BOMBS - HALF TRAY
- MAC AND CHEESE - HALF TRAY

25-30 PEOPLE  
\$455

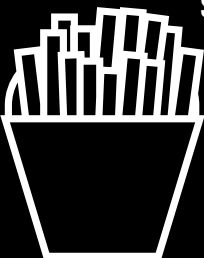
- CHEESIE SUPREME - HALF TRAY X 2
- POUTINE - HALF TRAY X 2
- TATER BOMBS - FULL TRAY
- MAC AND CHEESE - FULL TRAY

## 9. SIDE GUYS

Maybe your homie is BBQing, or your girlfriend is handling the mains. Sides can be tricky though, and time consuming. But don't worry, we got your back :) Hot and fresh and ready whenever you are!

10-12 PEOPLE  
\$165

- FRIES - HALF TRAY
- ONION RINGS - HALF TRAY
- SWEET POTATO FRIES - HALF TRAY
- TATER BOMBS - HALF TRAY
- SPICY MAYO, CREAMY GARLIC, RANCH



25-30 PEOPLE  
\$265

- FRIES - FULL TRAY
- ONION RINGS - FULL TRAY
- SWEET POTATO FRIES - FULL TRAY
- TATER BOMBS - FULL TRAY
- SPICY MAYO, CREAMY GARLIC, RANCH

## 10. VEGINATOR

Food Fight BBQ was born in Brampton, and we got a lot of protein restrictions around here. But of course, there was no way we were leaving all you cool people out of the party! All veggie, all fire. Even the meat eaters are jealous.

10-12 PEOPLE  
\$225

- CHEESE SUPREME - HALF TRAY
- VEGGIE CHEESE BURGERS x 6 (cut in half)
- GRILLED CORN - HALF TRAY
- SWEET POTATO FRIES - HALF TRAY
- ONION RINGS - HALF TRAY

25-30 PEOPLE  
\$445

- CHEESE SUPREME - HALF TRAY X 2
- VEGGIE CHEESE BURGERS x 15 (cut in half)
- GRILLED CORN - FULL TRAY
- SWEET POTATO FRIES - FULL TRAY
- ONION RINGS - FULL TRAY



## 11. FF KIDS

Kid approved, ages baby teeth to dentures :)

10-12 PEOPLE  
\$230

- CHICKEN FINGERS X 20
- PULLED PORK SLIDERS X 10
- CHEESE BURGER SLIDERS X 10
- FRIES - HALF TRAY
- MAC AND CHEESE - HALF TRAY
- COLESLAW - HALF TRAY
- side of HOUSE BBQ and HONEY GARLIC

25-30 PEOPLE  
\$470

- CHICKEN FINGERS X 50
- PULLED PORK SLIDERS X 25
- CHEESE BURGER SLIDERS X 25
- FRIES - FULL TRAY
- MAC AND CHEESE - FULL TRAY
- COLESLAW - FULL TRAY
- side of HOUSE BBQ and HONEY GARLIC

# THINGS TO KNOW!

## LEFTOVERS:

It's always better to have too much than not enough - Lucky for us, BBQ tastes amazing the next day! Adding in some juicy Brisket and Pulled Pork to your eggs the next morning is one of life's few pleasures, or you can totally reheat the trays we sent them in. Simply:

- PREHEAT YOUR OVEN TO 350F
- SLIDE YOUR TRAYS RIGHT IN
- SLIDE 'EM OUT AFTER 20 MINUTES, OR WHENEVER THEY'RE HOT ENOUGH
- WORKS FOR: BRISKET, CHICKEN, PULLED PORK, RIBS, SAUSAGE, MAC AND CHEESE, AND POUTINE
- PRO TIP FOR THE PROTEIN: ADD A LITTLE WATER TO MAKE THINGS MORE TENDER, IF THAT'S YOUR THING

## DELIVERY OPTIONS:

Although we would love to cater to everyone, our team is very small, and we don't trust third parties with our product - especially if it was specifically made for our amazing customers, such as yourself. And unfortunately, we simply don't have enough bodies to run our food around as we're all usually back at home base making the magic happen.

We do make exceptions :)

- IF YOU'RE ORDER IS LARGE (OVER \$500) AND YOU'RE WITHIN 10 MINUTES FROM US, WE GOT YOU!
- IF YOU'RE ORDER IS SUPER BIG (OVER \$1000) AND WE CAN GET THERE IN UNDER 20 MINUTES, WE CAN TRY TO MAKE IT WORK
- IF YOU'RE ORDER IS REALLY REALLY BIG (\$3000+) WE'D ACTUALLY PREFER TO DELIVER, AS WE HAVE THE MEANS TO DO SO. WITHIN 45 MINUTES, OF COURSE.
- EVENINGS/ WEEKENDS/ HOLIDAYS - PROBABLY NOT GOING TO HAPPEN. ALL HANDS ON DECK DURING OUR BUSY HOURS, SORRY.

## ON - SITE OPTIONS:

On rare occasions, you may find us out in the wild. We love catering on-site for parties and corporate gigs - they are some of the most fun we have all year! We get to flex our BBQ muscles, and we always show up with a few surprises (we're talking stuff Double Pulled Pork Cheeseburgers). But as mentioned previously - our team is very small, and most of us are usually back at the base with the smokers. But if we're lucky enough to find the time:



- WE CHARGE \$250 EQUIPMENT RENTAL (GRILL, TENT, TABLES, TOOLS,FUEL)
- WE CHARGE \$25/HOUR FOR OUR STAFF. MINIMUM 3 STAFF, 2 HOURS = \$150
- WE CHARGE \$2/PERSON FOR PLATES/CUTLERY/SAUCES

Unfortunately, Fridays are usually impossible (we're busy at home base) and most weekends (we have families and what not) but if you give us enough time, we may be able to work something out! :) Give us a call, shoot us an email, and let us know :)



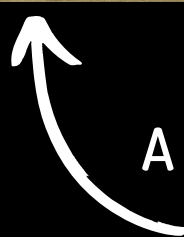
COME TO FOOD FIGHT AND LOOK FOR THIS GUY!



FOOD FIGHT CATERTINGS!



A LOOK AT THE BURGER LINE



A TASTE OF WHAT WE HAVE TO OFFER