Fat Boyz Soul Food

Catering · 1901 E. 21st St. N., Wichita, KS · 316-265-9930

Prepared for Quisha & Omar
Cowboy-themed BBQ wedding · April 2027
(316) 500-4624 · Quote date: October 30, 2026
Guests: about 50 · Exact date and venue to be confirmed

Your menu

Item	Size	Qty	Details	Price
Smoked chicken legs	Full pan	1	About 50 legs · half with BBQ sauce, half dry, sauce on the side	$150.00
Chicken wings	Full pan	1	About 50 wings · half BBQ, half dry, sauce on the side	$150.00
Ribs	Slab	4	4 slabs at $25.99	$103.96
Oklahoma hot links	Half pan	1	About 40 links, sliced · mix of beef and pork†	$75.00
Salmon	Half pan	1	About 5 lb · skin off	$150.00
Shrimp	Half pan	1	About 5 lb · medium shrimp	$125.00
Green beans	Half pan	1	Seasoned with smoked turkey, no pork	$50.00
Baked beans	Full pan	1	Vegetarian beans, no pork · onions and bell peppers	$100.00
Corn	Full pan	1	About 50 half ears · simmered in butter and milk	$100.00
Food total (before tax)				**$1,003.96**

†Nearly all hot links, including beef, come in pork casings. Every other dish is pork-free; sides are seasoned with smoked turkey.

Your price at a glance

Service	We buy all the food	You buy the meats & sides*
1. Pickup Hot and ready at our store. Warming supplies are extra (see below).	**$1,079.26**	**$764.38** + about $314.88 your groceries = $1,079.26 total, the same
2. Delivery We bring it to you ($49.99). Warming supplies are extra (see below).	**$1,133.00**	**$818.12** + about $314.88 your groceries = $1,133.00 total, the same
3. Delivered, kept warm & set up Delivery, chafers with fuel for all 8 pans, setup, and we come back to break down and clean up.	**$1,423.25**	**$1,108.37** + about $314.88 your groceries = $1,423.25 total, the same
4. Full service Everything in option 3, plus 2 servers for up to 4 hours and heat lamps on the serving line.	**$1,659.75**	**$1,344.87** + about $314.88 your groceries = $1,659.75 total, the same

All prices include 7.5% sales tax. A $100 payment holds your date; the 50% deposit is due 60 days before the wedding. *Your total is the same either way. If you buy the meats and sides, our price drops by exactly what you would spend at the store ($314.88).

Add-ons

Plates, cups, napkins & utensils

+$80.63

For 50 guests at $1.50 each, with tax. Add to any option.

Warming supplies

+$129.00

Chafers, racks and fuel for 8 pans ($15 a pan), with tax. Optional with pickup or delivery; already included in options 3 and 4.

What each service includes

Included	1. Pickup	2. Delivery	3. Warm & set up	4. Full service
Food cooked, packed in pans with lids	✓	✓	✓	✓
Delivery to your venue	—	✓	✓	✓
Chafers and fuel to keep food hot	Add-on	Add-on	✓	✓
2-person crew: 2 hours setup, 3 hours cleanup	—	—	✓	✓
2 servers for up to 4 hours	—	—	—	✓
Heat lamps on the serving line	—	—	—	✓

Serving past 4 hours is $20 per hour per server.

If you buy the meats & sides

- Chicken legs, about 17 lb (50 legs)
- Whole chicken wings, about 17 lb (50 wings)
- Pork spare ribs, 4 slabs (about 12 lb)
- Oklahoma hot links, 40 (8 packs; beef and pork)
- Skinless salmon, 5 lb
- Medium peeled shrimp, 5 lb
- Cut green beans, 2 large #10 cans
- Vegetarian baked beans, 2 large #10 cans
- Fresh corn, 25 ears

Bring these to us 48 hours before cooking. Our price drops by $314.88, the same as your grocery bill.

We always supply

- Rub, seasonings and BBQ sauce
- Smoked turkey for the sides
- Butter, milk, sugar, onions and peppers
- Smoking wood and all cooking
- Foil pans and lids

Terms

- Pay $100 any time to hold your date and lock in this pricing; it counts toward your deposit.
- The 50% deposit is due 60 days before the event. The balance is due 72 hours before the event.
- Cancel 14 or more days before: full refund of your deposit, or rebook free.
- Cancel 5 to 13 days before: no refund, but you may reschedule free of charge.
- Cancel less than 5 days before: up to 50% of your deposit refunded, or rebook for a 15% rebooking fee.
- Card payments may include a processing fee.
- This quote is an estimate until the menu, guest count and date are confirmed in writing. Please tell us about allergies or dietary needs.