



**LOONEY'S**  
*Southern Bar-B-Que*

Oakland/San Leandro

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[www.looneysbbq.com](http://www.looneysbbq.com)

Catering— BBQ & Other Cuisines

Looney's has its own catering facility and equipment to cater events up to 5,000 people. The catering options provided here are based on a buffet style setup to maximize cost savings. Full service catering can also be arranged.

Looney's has a full liquor license so beer, wine and mixed drinks can also be provided.

Looney's smokes all their meats with apple wood. These meats include, Beef Short Ribs, Pork Baby Back and Spare Ribs, Beef Brisket, Pork Shoulder and Chicken. The brisket and pork are smoked at a low temperature for 14 hours, this ensures the meat is tender and juicy.

Looney's also makes its side dishes, which include: Collard Greens, Macaroni & Cheese, Sweet Potatoes, Black Eye Peas, Potato Salad, Mash Potatoes, Cole Slaw Hush Puppies and Corn Bread.

Looney's makes 10 different BBQ sauces: Kansas Spicy, Kansas Mild, Texas Spicy, Texas Mild, North Carolina, South Carolina Spicy Mustard, Smokey Mountain Ile (Plum Sauce), Honey, Bourbon, and XXX – Made with Ghost Peppers!!

Looney's makes homemade chili, Gumbo, and chicken & dumplings!!!

## Salads

Caesar Salad

½ tray \$50 (feeds 10 to 15)

Full Tray \$90 (feeds 20 to 25)

Waldorf – made with mixed greens, apple, goat cheese, avocado, pecans and balsamic vinaigrette salad dressing:

½ Tray \$65 (feeds 10 to 15)

Full Tray \$120 (feeds 20 to 25)

## Desserts

Bread Pudding - \$60 ½ sheet pan  
\$100 Full Sheet Pan

Fruit Cobblers - \$30, Pecan Pie – \$30, Pumpkin Pie - \$25, Sweet Potato Pie - \$25

## Appetizers

Crab Cakes – Sm Platter \$75 (25 crab cakes)

Lge Platter \$150 (60 crab cakes)

Chicken Wings (choice of sauce) Sm Platter \$75 (50 wings) Lge Platter \$150 (120 wings)

Hushpuppies - \$50 (50 hushpuppies)

Shish Kabobs - Vegetarian \$4/Kabob  
Meat (chicken or tri-tip) \$6/Kabob

## Steaks, Fish and Chicken

Tri-Tip \$12/person New York Strip \$15/person Filet Mignon \$24/person

Dijon Basted Chicken Breast

\$14/person

Salmon - \$18/person (Tomatillo sauce with a lime sour cream)

## Breakfast Catering

Continental - \$8.95/person:

Pastries, muffins, fruit bowl, coffee and juices (min 15 people)

Full breakfast - \$12.95/person:

Scrambled Eggs, Potato Medley, Sausage, Bacon, Biscuit and Gravy (min 10)

Juice/Coffee Bar \$2.50/person

(min 20 people or in combination with Full breakfast)

## BBQ Catering Options

### Setup and Sides\*\*

For the buffet style BBQ catering option, the food is delivered to the event hot. We will set up the food buffet style for your guests to serve themselves. There is no portion control. We will bring plates, napkins, forks and serving utensils. We will normally stay for the event to explain the meats and the BBQ sauces. After the event we will clean up and clear away the remains.

Vegetarian Options are also available for meat substitute (like Portobello Mushroom)

The BBQ catering options consists of all the following sides:

Caesar Salad  
BBQ Beans  
Macaroni & Cheese  
Bread (Wheat and Sour Dough)  
BBQ Sauces (6 – Kansas Spicy, Kansas Mild, Texas Spicy, Texas Mild, & South Carolina Spicy Mustard, XXX – hot – made with the Ghost Pepper)

Some side substitutions may be available depending on the number.

### Catered Meat Options (\*\* comes with the sides above)

All of our meats are smoked with apple wood. The brisket and pork are smoked for 14 hours, the chicken & ribs for 5. You get all the meats listed. Hot Links are also available.

**\$14.95/Person** - Meats: Smoked Brisket, Smoked Pork (NC Style), Smoked Chicken

**\$17.95/Person** - Meats: **Smoked Pork Ribs**, Smoked Brisket, Smoked Pork (NC Style), Smoked Chicken

**\$22.95/Person** - Meats: **Smoked Pork Ribs**, Smoked Brisket, Smoked Pork (NC Style), Smoked Chicken, Chicken Wings. In addition you will get a Waldorf Salad.

Beverage \$2.00/person – Coke, Diet Coke, Sprite, Bottle Water  
Dessert \$2.25/Person – Bread Pudding or cobblers

## A La Cart Options

### Bulk Meats

Smoked Brisket, Pork and Chicken (no bones) - \$20/lb

**Baby Back or Spare Ribs** - \$30/rack – 5 rack minimum order  
**Pork Hot Links** \$4/link cut in quarters -10 links minimum order  
**Beef Hot Links** \$5/link cut in quarters -10 links minimum order

## Sides – made from scratch

Our Sides can be ordered in two sizes, either ½ tray or full tray.

BBQ Beans – ½ Tray - \$40 (feeds 30-35), Full Tray - \$70 (feeds 60-70)  
Macaroni & Cheese – ½ Tray \$80 (feeds 30-35), Full Tray \$150 (feeds 60-70)  
Collard Greens – ½ Tray \$85 (feeds 30-35), Full Tray \$160 (feeds 60-70)  
Potato Salad – ½ Tray \$80 (feeds 30-35), Full Tray \$150 (feeds 60-70)  
Sweet Potato – ½ Tray \$85 (feeds 30-35), Full Tray \$160 (feeds 60-70)  
Mashed Potatoes – ½ Tray \$80 (feeds 30-35), Full Tray \$150 (feeds 60-70)  
Cole Slaw -½ Tray \$50 (feeds 30-35), Full Tray \$90 (feeds 60-70)  
Corn Bread (Spicy or Mild) ½ Sheet \$40 Full Sheet \$70

## Soups – made from scratch

Gumbo – 1 Gal - \$60 (feeds 10 – 15) Made with shrimp, crab, chicken, okra and sausage  
Chili - 1 Gal \$50 (feeds 10 – 15)  
Clam Chowder - 1 Gal \$50 (feeds 10 – 15)  
Chicken & Dumplings -1 gallon \$50 – Like my grandmother use to make

## Pizza

13 Pizza Sauces (10 – BBQ), Over 20 toppings (4 – BBQ). 20 inch Pizza will feed 6 to 8 people. For 10 or more Pizzas, will provide variety, including spicy, mild, sweet, tangy, traditional, and BBQ for \$30/pizza