



BIG BOYZ
BARBEQUE

PROUDLY MALAYSIAN

WESTERN BUFFET

- CATERING CONCEPT UNDER OCEAN FLAIR GROUP -



Halal
Sourced



Affordable Price



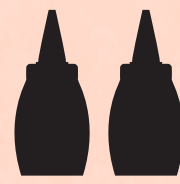
Sustainably
Sourced



Fed Natural
Products



Antibiotic Free



Homemade Marinades
Does not contain MSG
or artificial additives



Predominantly
Grass Fed

WESTERN MENU

WESTERN 1



WESTERN 2



WESTERN 3



WHAT'S INCLUDED



BUFFET 101



PAYMENT DETAILS





WHAT'S INCLUDED

01
Setup of (1) Buffet Station

02
Big Boyz Well-trained Chef & Server

03
Table & cloth, Heating Lamp, Music, Big Boyz BBQ Decor

04
Plates & Cutleries (Biodegradable)

05
Transportation for Food

06
Condiments & Sauce Station



Honey Mustard



Garlic Chili Aioli



Lemony Caesar



BUFFET 101

01
Duration of the event is 4 hours (exclusive of set up time)

02
All food is halal sourced.

03
If you have any dietary requirements, please let us know. We will do our best to cater.

04
Any location outside the 30km radius of our Big Boyz Fire Station located at Taman Tun Dr. Ismail, an additional RM3/km is applicable.

05
We serve clients throughout Peninsular Malaysia.



**WE PUT EASE WHERE YOU NEED IT,
TASTE WHERE YOU WANT IT.**



"NO MSG"

"NO PRESERVATIVES"



BBQ BUFFET

Love hosting a BBQ party but hate having smoke in your face and waiting a long time for the food to cook? Here at Big Boyz BBQ we can settle that for you in a jiffy!



BUFFET MENU

WESTERN 1

Comes with Big Boyz Signature Garlic Chili Aioli



SPICY TUNA FUSILLI PASTA SALAD

Spicy tuna mayo with red and green capsicums drizzled with extra virgin olive oil and fresh parsley

ROASTED BROCCOLI & CHERRY TOMATO

Chargrilled fresh greens with roasted garlic and Cameron highland tomatoes

LINGUINE AGLIO OLIO

Luscious linguine pasta topped off with basil, parsley, extra virgin olive oil, sun dried tomato, and Parmigiano Reggiano. Fantastico!

MASH POTATOES WITH CHEESE BAKED







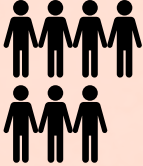
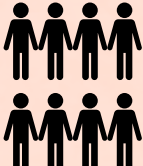
Layers of luscious potato slices cooked to perfection in a buttery sauce, covered in a beautifully gratinated cheese topping.

CAJUN ROASTED BONELESS SLICED CHICKEN

A Big Boyz secret recipe, marinated chicken for 48 hours in our very own brine and slathered with our Cajun signature marinade. Garnished with garlic confit, smoky rosemary, and sea salt. Served with a side of our Signature Garlic Chili Aioli



RATE CARD

MENU '1' (PAX)	 PRICE	
20	2900	
30	3750	
40	4800	
50	6000	
60	7140	
70	8680	
80	9680	
90	10800	
100	12000	
110	13090	
120	14520	
130	15470	
140	16660	
150	17700	
160	19040	
170	20230	
180	21600	
190	22800	
200	24200	



*Big Boyz Grillmaster

BUFFET MENU

WESTERN 2

Comes with Rosemary Bread, Big Boyz Signature Lemony Caesar Sauce, Honey Mustard Sauce.



SPICY TUNA FUSILLI PASTA SALAD

Spicy tuna mayo with red and green capsicums drizzled with extra virgin olive oil and fresh parsley.

OR

SMOKED SALMON FUSILLI PASTA SALAD

Sliced salmon with red and green peppers tossed in a mayo-based dressing with black pepper and olive oil.

ROASTED BROCCOLI & CHERRY TOMATO

Chargrilled fresh greens with roasted garlic and Cameron Highland tomatoes.

BABY MUSHROOMS WITH PINE NUT

Cheesy stuffed baby creamini mushrooms served on a bed of nuts in a lemony herb sauce.

GRILLED LAMB MEATBALLS WITH TANGY TOMATO CHILI PUREE

Handmade little balls of goodness in a tangy habanero filled sauce, with toasted Rosemary bread.

MOROCCAN EGGPLANT LASAGNA

Smoky eggplant tucked in layered sheets with creamy ricotta and mozzarella.

OR

BASIL CHICKEN LASAGNA

Spiced ground chicken with roasted cumin, marinated with smoky paprika, fresh lasagna sheets and cheesy mozzarella goodness.

MEXICAN BLAZE ROASTED BONELESS SLICED CHICKEN

A Big Boyz secret recipe, marinated (1.2kg) chicken for 48 hours in our very own brine and slathered with our Mexican Blaze signature marinade. Garnished with garlic confit, smoky rosemary, and sea salt. Served with a side of our Signature Honey Mustard Sauce.



RATE CARD

MENU '2' (PAX)	PRICE	
20	3700	
30	4920	
40	6400	
50	8100	
60	9600	
70	11270	
80	12720	
90	14400	
100	15900	
110	17380	
120	18960	
130	20670	
140	22120	
150	23700	
160	25440	
170	27030	
180	28800	
190	30400	
200	32200	



*Big Boyz Grillmaster

BUFFET MENU

WESTERN 3

Comes with Big Boyz Signature Garlic Chili Aioli,
Lemony Caesar Sauce



FRESH FETA & AVOCADO SALAD

Fresh feta cheese and leafy greens. Comes with a lemon citrus dressing that's great for a summer evening.

BABY MUSHROOMS WITH PINE NUT

Cheesy stuffed baby creamini mushrooms served on a bed of nuts in a lemony herb sauce.

LINGUINE AGLIO OLIO

Luscious linguine pasta topped off with basil, parsley, extra virgin olive oil, sun dried tomato, and parmigiano reggiano. Fantastico!

BASIL CHICKEN LASAGNA

Spiced ground chicken with roasted cumin, marinated with smoky paprika, fresh lasagna sheets and cheesy mozzarella goodness

CAJUN ROASTED BONELESS SLICED CHICKEN

A Big Boyz secret recipe, marinated chicken for 48 hours in our very own brine and slathered with our Cajun signature marinade. Garnished with garlic confit, smoky rosemary, and sea salt. Served with a side of our Signature Garlic Chili Aioli.

CITRUS HONEY SOY SALMON BAKE







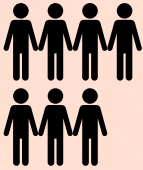
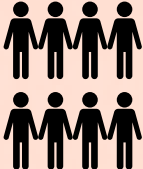
This baked salmon will have you salivating! Smothered with honey lemon soy glaze and herb butter with a side of spinach ragu.

SMOKEY MESQUITE ROAST LAMB SLICES

Beautiful slices of lean roast lamb grilled and baked. Garnished with garlic confit, smoky rosemary and sea salt. Doneness: medium to medium-well for food safety reasons. Served with a side of our Signature Big Boyz Lemony Caesar Sauce.



RATE CARD

MENU '3' (PAX)	 PRICE	
20	4200	
30	5700	
40	7440	
50	9400	
60	11100	
70	13230	
80	14880	
90	16650	
100	18400	
110	20240	
120	21960	
130	24050	
140	25760	
150	27600	
160	29600	
170	31450	
180	33480	
190	35340	
200	37400	



*Big Boyz Grillmaster



BIG BOYZ BUFFET [WESTERN]

PAYMENT DETAILS

01

Event confirmation with 50% deposit must be done 1 week prior to the event.

***50% deposit**

02

50% balance payment to be settled on the event day itself.

***50% balance**

03

All payments should be made payable to;
Food Inventors Sdn.Bhd.

MBB AC: 564276519966

04

We Accept Credit & Debit Cards (VISA, MASTER CARD & AMEX)

****All prices are subject to 6% SST***

FACEBOOK

INSTAGRAM

WEBSITE