

LET US CATER YOUR NEXT EVENT!

Planning an event? We can help! Your favorite Bounty Hunter items are now available for your next special occasion. We can bring great food to you, whether it is a birthday party, afternoon picnic, an all-weekend celebration, or a corporate event, Bounty Hunter will be there for all your catering needs. Your favorite Bounty Hunter smoked classics, as well as some new additions, are now available for your next event or celebration. All of our delicious proteins are smoked using Napa Valley Oak – slow, low & with great pride.

We look forward to serving you excellent food.

Beer Can Chicken



ORDERING

Please contact the catering team by calling, visiting our website, or emailing. Orders must be received three business days in advance and an initial deposit of 50% paid.

CONFIRMATION

A credit card and 50% initial deposit are required to confirm order placement. Without a credit card on file, orders are considered tentative. All final charges will be applied to the card on file on the date of the order, unless otherwise arranged.

CANCELLATION

Orders canceled within three business days will forfeit 100% of the initial deposit.

DELIVERY AND PICKUP

We provide drop-off catering or pick-up. Please note, delivery is offered for an additional fee and is subject to availability. Minimum order requirements and delivery fees are subject to sales tax. Please inquire with our catering team for more information.

ONSITE EVENTS

Please inquire to host your event at Bounty Hunter or have us cater onsite at your location. Additional lead time is required for onsite events. Please call to discuss the details.

PREPARATION

All orders will be prepared in disposable containers. Serving utensils will be provided at no additional cost.

TAXES & FEES

All order subtotal are subject to a 4% administrative fee. Sales tax will be applied to the final subtotal amount.



If it's not great, we don't sell it!



Award-Winning Pork Ribs

catering@bountyhunterwine.com

(707) 260-0947

975 1st Street, Napa, CA

BOUNTY HUNTER CATERING MENU

Select from our pre-set pricing menu,
then choose your meats and sides.



Smoked Prime Rib



Pulled Pork Sandwich

SMOKIN' SAMPLER

\$50 per person

Two of award-winning smoked meats,
two fabulous fixin's, cornbread with butter
& housemade BBQ sauces.

ROUND-UP

\$70 per person

Three of our award-winning smoked meats,
three fabulous fixin's, market green or
classic caesar salad, cornbread with butter
& housemade BBQ sauces.

BBQ JUSTICE

A.Q.

Want to create your own justifiable feast?
Get creative with your selections & we'll do the rest!

On-site Catering Available Upon Request.

*All prices and menu subject to change without notice. Prices quoted
do not include administrative fee, delivery fees or tax & service charge.*

MEATS & SIDES

AWARD-WINNING SMOKED MEATS

St. Louis Pork Ribs

Beef Brisket

Pulled Pork

Smoked Prime Rib (add'l charge)

HOT-OFF-THE-GRILL

Artisan Sausages

Whole Beer Can Chicken – cut or pulled

Grilled Salmon (A.Q.)

Grilled Mahi Mahi (A.Q.)

FABULOUS FIXIN'S

BBQ Beans

Famous Coleslaw

Kettle Chips

Market Green Salad

Classic Caesar Salad

Seasonal Veggie

Housemade B&B Pickles

Sour Pickles

Mac & Cheese

BOXED LUNCH \$21 each

*Served with your choice of chips or coleslaw
All sandwiches served on a potato bun
BBQ sauces are included*

Chicken Stacker

*Shredded chicken, Alabama white BBQ sauce, red onions,
coleslaw, b&b pickles*

Pulled Pork Sandwich

*A house favorite rubbed with our special blend of seasonings
& smoked with pride!*

Brisket Sandwich

Oak-smoked, sliced & tender, 10-hour brisket!

Vegetarian options available upon request.

DRINKS

A list of non-alcoholic beverages is available.

Enjoy a selection of our highly sought after wine &
spirits (pickup only).

DESSERTS

A list of seasonal desserts available by request.

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