



# Pappa Bear's



CATERING

Featuring Dewig Meats

whole hog roasts • hand sliced brisket • smoked pork chops • ribeye steaks  
pulled pork BBQ • baked chicken • impressive side items • delightful desserts

**Our goal is to make your event easy!**

Talk to Brent at 812.768.6208 or [brent@dewigmeats.com](mailto:brent@dewigmeats.com)

"We enjoy putting on a big show with our catering.  
We put together an awesome experience with  
exceptional food and we're personable while doing it."



**Brent Weatherwax**  
Head Caterer  
of Pappa  
Bear's Catering  
featuring  
Dewig Meats



## PAPPA BEAR'S CATERING

Whether a family reunion for 50 or an employee recognition event for 2,500, Pappa Bear's Catering featuring Dewig Meats can make your life easier. Pappa Bear Brent Weatherwax has the knowledge and the team to create a special meal centered on the quality meats and service of Dewig Meats. A call to Brent is your first step to a catered event with exceptional food and personable service.

### What does your catering offer that sets you apart from other caterers?

"The meat is the centerpiece of our catering," says Brent, who also is a full-time butcher at Dewig Meats. "I handpick the meat I want for my customer. The meat is custom cut the way the customers prefer. Ribeye steaks can be thin cut for delicious hot-off-the-grill sandwiches or thick cut for a more formal dinner."

Brent then balances the entrée with sides ranging from twice-baked potato casserole to cucumber salad and specialty desserts including his grandmother's blueberry delight recipe.

"We work with you to plan a great meal that starts with great meat," he says.

### What should customers keep in mind when planning their event?

"Customers need to know they're not doing it alone. We sit down and discuss what type of event you want: formal or casual, finger

foods or buffet. For a casual event, we can prepare your meal and deliver it to your event with everything you need. For larger events, we deliver and set up your meal. We also can stay and serve. To add a touch of class, we'll add a meat carver to hand slice the meat," says Brent.

"We can add your personal touches to the event. We've decked out whole hogs with elegant flowers around the hog, graduation caps, even stethoscopes and corporate logos. We really enjoy putting on a good show for your guests," he adds.

"Bottom line, our goal is to make your life easier. We want your guests to remember you served great food in a great atmosphere."

### What types of events do you cater?

"We always enjoy serving area families with meals for reunions, graduations, and weddings. We see the same customers year after year," says Brent.

"We are doing more employee or customer appreciation and open house

events for area businesses. Large events are a specialty. We have served 500 people in one hour for one company and as many as 2,300 people over three shifts and multiple locations," he says.

"Once you work with us to create the menu and the type of event you want, your work is done. Sit back and enjoy your event and let Pappa Bear's Catering do the work!" ♦

