



Gourmet Caterers

BBQ MENU

American Barbecue

\$14.50

Hot Dogs
Hamburgers
Chicken Quarters on Bone

Menu includes:

Buns
Relish Tray with all the Fixings,
All Condiments

Choice of One:

Baked Beans
Corn on the Cob

Choice of One:

Potato Salad,
Macaroni Salad
Cole Slaw

Choice of One Dessert (See Dessert
Menu for Choices)

Deluxe Barbecue

\$23.75

Boneless Breast of Chicken and Thighs

Choice of one:

Grilled Tri Tip,
Slow Roasted Brisket,
Teriyaki beef Skewers
Fork Tender Pork Spare Ribs, or
Apple Wood Smoked Pulled Pork

Choice of One:

Potato Salad,
Macaroni Salad

Cole Slaw

Choice of Two:

Baked Beans,
Mac and Cheese,
Corn on the Cob

Choice of One:

Rolls and Butter
Corn Bread with Honey Butter

Choice of One Dessert (See Dessert
Menu for Choices)

Add an extra Meat choice for \$5.00



Custom BBQ Package

Customize your event menu by picking the meats and sides you want to serve. Chef Zo will price the menu based on your choices. You'll get to experience the magic and "melt in your mouth" deliciousness that is created with Chef Zo's rubs, marinades and sauces.

Meat Choices

Slow Roasted Brisket
Tri Tip
Chicken Quarters on the Bone
Boneless Breast of Chicken or Thigh Meat
Grilled Asian Sweet and Hot Wings
Wings with Teriyaki or BBQ Sauce
Fork Tender Pork Spare Ribs
Apple Wood Smoked Pork Shoulder (Pulled Pork)
Teriyaki Beef or Chicken Skewers

Sides

Baked Beans	Potato Salad
Macaroni Salad	Cole Slaw
Mac and Cheese	Corn on the Cob
Rolls and Butter	Corn Bread with Honey Butter

(Are You Ready for the experience???)

Ask For Pricing



Gourmet Caterers

Something Different

Barbacoa is an ancient Mexican Dish, and the way it is prepared is becoming a lost art. This method of cooking actually was created by the indigenous Taino Indians from the Caribbean. Their word for Barbacoa was Barabicu which means sacred fire pit. Any meat, fowl or even fish can be used when preparing Barbacoa. Our Barbacoa is cooked in this same authentic manner, and the result is something your pallet will not soon forget. The flavor of the meat is very earthy and rustic and goes well with our Beans which are a mixture of Pinto and Peruvian simmered with Pork meat for extra flavor. Our Spanish Rice is prepared with sautéed garlic and onions and a homemade chicken stock. The salsa is made with a combination of chilies that are fire roasted along with fresh tomatoes cilantro and onion. All of this comes with the Barbacoa plate and is also served with Fresh Hot Tortillas and homemade Chips.

Menu:

Barbacoa – \$15.00

Served with Rice, Beans, Chips, Salsa and Fresh Hot Tortillas.

Prime Rib – \$27.00

Succulent Prime Rib roasted to medium rare served with Au jus and Horseradish cream. Baked Potato with all the Fixings Fresh Green Salad with a Balsamic Dressing and a Fresh Baked Roll with Butter.

Hawaiian Plate with Pork – \$17.00

Pit Roasted Kalua Pork wrapped in Banana Leaves Served with Steamed White Jasmine Rice Macaroni Salad and Asian Cole Slaw with Hawaiian Roll and Butter.

Hawaiian Plate with Chicken – \$17.00

Grilled Teriyaki Chicken served with Steamed White Jasmine Rice, Macaroni Salad and Asian Cole Slaw with Hawaiian Role and Butter.

Chili Beans and Cornbread – \$12.00

Beef or Turkey Meat slow simmered with Chili Beans a little Dark Ale and our Secret Sauce. Served with Homemade Cornbread and Honey Butter with a Green Salad with Buttermilk Dressing or Italian.

Herb Roasted Chicken – \$16.00

Whole chicken brushed with Olive Oil and seasoned with Fresh Herbs, Sea Salt, Fresh Garlic, Lemon Slices and White Wine slow roasted and cut into quarters served with Brown or White Rice, a Green Salad with Diced Apple, Dried Cranberries and Candied Pecans with a Sweet Vinaigrette with a Fresh Baked Roll and Butter.



BBQ Country Pork Ribs – \$20.00

Country Ribs Barbecued with our Homemade BBQ Sauce that consists of beer, Molasses and a lot of other good stuff. They are then slow roasted for tender fall off the bone meat. Served with Baked Beans and a Fresh Green Salad, Dressing of your choice and our cheese garlic bread.

Side Orders:

Grilled Jalapenos and Onions – \$1.50 per person

Guacamole (Chunky Style) – \$2.50 per person

Cornbread with Honey Butter – \$1.50 per person

Potato or Macaroni Salad – \$2.00 per person

Macaroni and Cheese – \$2.50 per person