

Barbecue Specialties

Whether you're planning a luncheon meeting for 10,
a wedding for 200 or a company picnic for 2000. Our Blazin' BBQs
Chefs will prepare a feast that will have your guests raving!

Santa Maria Style

Grilled over a combination of California Red Oak and Texas Mesquite

Tri-Tip, Chicken or Ribs

or a combination of these meats

served with:

Tossed Garden Salad with Ranch and Italian Dressings

Herb Potato Salad
Barbecue Baked Beans
Parmesan Garlic Bread
Fresh Tomato Salsa

grilled Vienna beef hot dogs are also available for the kids

South of the Border Barbecue

Grilled Tri-Tip

and

Citrus Marinated Grilled Chicken

served with:

Tossed garden salad with Ranch and Italian dressings

Mexican Style Rice
Ranch Style Chili Beans
Flour Tortillas
Parmesan Garlic Bread
Fresh Tomato Salsa

Backyard Barbecue

Grilled Angus Beef Hamburgers

Vegetarian Gardenburgers

And

Vienna All Beef Hot Dogs

served with:

Cole Slaw
Barbecue Baked Beans
Homestyle Potato Salad
Leaf Lettuce, Sliced Tomato, and Onion
Sliced Cheddar Cheese
Pickle Relish And Condiments

California Gourmet

A light and healthful menu in the California tradition

Grilled Mediterranean Herb Chicken Breast topped
with Roma tomato, fresh basil and black olive salsa

Grilled Tri-Tip with our unique blend of seasonings
served with:

Tossed Garden Salad or Classic Caesar Salad
Roasted Red Bud Potatoes
Grilled Spring Vegetable Medley
Freshly Baked Wheat, Sourdough and French Rolls
with Butter

Custom

Create an original menu or add to one of the
menus above with these favorites:

Fresh Fruit seasonal fruits served as a salad or
beautifully arranged on a silver tray

Watermelon Wedges-sweet seedless watermelon, a pic-
nic favorite

Grilled Vegetables may include zucchini, yellow squash,
asparagus, Roma tomatoes, corn on the cob and more...

Cole Slaw— a country fair favorite

Three Bean Salad-green beans, kidney beans and gar-
banzo beans tossed with vinaigrette

Baked Idaho Potatoes with Butter, Sour Cream
and Chives

Garlic Mashed Potatoes

Macaroni and Cheese— The Cheesiest

Grilled Sausages Spicy or Sweet Italian Sausages,
Louisiana Hot Links, and Spicy Andouille

Grilled Seafood shrimp, swordfish, halibut or salmon
make a great addition to any menu.

Grilled Steaks- New York Strip, Filet Mignon, or
Rib-eye, USDA certified Angus beef grilled to
melt in your mouth.