

CALIFORNIA COUNTRY BBQ

APPETIZERS

Steak & Chip

Seared rare steak slice on a crispy house made potato chip
Topped with horseradish and chive crema, and tomato chutney

Bruschetta & Tapenade

Our 3-olive tapenade and tomato bruschetta
With garlic crostinis.

Seared Ahi Bites

Premium sashimi grade Ahi on a crispy won ton
Topped with ginger ponzu salsa

BBQ BUFFET

Tuscan Lemon Chicken

Boneless/Skinless chicken breasts with lemon zest, rosemary and garlic served with grilled lemon halves

Grilled Filet of Salmon

Spice rubbed and grilled. Served with crispy shallots and green goddess tarter sauce

Grilled Spareribs

Meaty St. Louis pork ribs with a dry Memphis-style rub and lightly sauced
With additional sauce on the side

SIDE DISHES

Arugula Beet Salad

Baby arugula and roasted beets tossed with pine nuts and cranberries and drizzled with a balsamic dressing and sprinkles with goat cheese.

Grilled Asparagus

Fresh asparagus kissed on the grill

Summertime Fruit Salad

A medley of seasonal fruits and berries, lightly tossed with our citrus gastrique. Sweet cinnamon

Truffle Mac 'n Cheese

Creamy 3-cheese mac n cheese with truffle accents

BAR/BEVERAGE SERVICE

Beverage Service

Includes: Flat and sparkling waters, ice for chilling and guest's drinks, all standard juice and soft drink mixers, and garnish. Client will provide all liquor, beer and wine.

Signature Cocktails

White sangria, gentleman's lemonade (Whiskey), Peach spritzer (vodka)

DESSERT

Chocolate Chip Brownies

Chewy brownies loaded with chocolate chips

Fresh Baked Cookies

Chocolate Chip/Red Velvet

Lemon Bars

A traditional lemon curd on a buttery crumble crust

