



## bbq menus

Menus in this section are charcoal grilled at your site by our chef's staff. Included is grilling equipment, supplies and servers to serve buffet style and collect garbage. Prices include white plastic disposable plasticware, wetnap and linen buffet cloths for your serving tables. Set-up up and break-down of buffets is included - other set-up is additional.

### the all american

barbecued chicken drumsticks & thighs / blood orange bbq sauce

+ 1 main: 1/3 # burgers / seeded buns, ketchup, mustard, mayonnaise, lettuce, sliced tomatoes, onions

or

hebrew national all beef hotdogs / seeded rolls, ketchup, mustard, chopped onions, relish, pickles, pepperoncini peppers

+ 2 sides: boston baked beans / bacon & molasses  
spicy black beans / tomatoes & cotija cheese  
grilled corn on the cob / herbed butter  
macaroni & cheese / cheddar & jack  
potato & gruyere gratin / horseradish  
basmati rice pilaf / raisins & toasted pistachios  
homemade corn tortilla chips / pico de gallo salsa  
grilled farmer's market vegetables / balsamic drizzle

+ 1 salad: summer potato salad / radishes, scallions, white wine-citrus dressing  
melon & berry salad / mint & lime syrup  
cous cous salad / mesquite roasted corn, shiitakes & lemon dressing  
panzanella salad / heirloom tomatoes, crusty bread, goat cheese, green beans, balsamic vinaigrette  
orange-sweet vidalia onion salad  
garden greens / laurel chenel's goat cheese, dried fruits, crispy shallots, cider vinaigrette

+ minted lemonade

+ homemade chocolate chip oatmeal cookies

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### the santa maria

tequila-cilantro santa maria style tri-tip / warm flour tortillas, shredded cabbage, salsa, sour cream

+ 1 main: barbecued chicken drumsticks & thighs / blood orange bbq sauce

or

hebrew national all beef hotdogs / seeded rolls, ketchup, mustard, chopped onions, relish, pickles, pepperoncini peppers

+ 2 sides: boston baked beans / bacon & molasses  
spicy black beans / tomatoes & cotija cheese  
grilled corn on the cob / herbed butter  
macaroni & cheese / cheddar & jack  
potato & gruyere gratin / horseradish  
basmati rice pilaf / raisins & toasted pistachios  
homemade corn tortilla chips / pico de gallo salsa  
grilled farmer's market vegetables / balsamic drizzle

+ homemade corn tortilla chips / pico de gallo salsa

+ minted lemonade

+ homemade chocolate chip oatmeal cookies

# { basic } catering



## the islander

- island spiced teriyaki chicken breast
- + island style fried rice / crispy roasted pork
- + grilled hebrew national all beef hotdogs / seeded rolls  
ketchup, mustard, chopped onions, relish, pickles, pepperoncini peppers
- + asian pear & cabbage salad / shredded celery root & daikon radish, sesame dressing, crispy noodles
- + sweet hawaiian rolls
- + iced melon wedges
- + minted lemonade
- + homemade chocolate chip oatmeal cookies

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## the californian

- marinated sirloin & fire roasted vegetable skewers
- + citrus marinated bbq chicken breast
- + grilled hebrew national all beef hotdogs / seeded rolls  
ketchup, mustard, chopped onions, relish, pickles, pepperoncini peppers
- + crisp green salad / greens, cucumbers, carrots, herbed ranch dressing
- + farfalle pasta salad / feta cheese, broccolini, black olives, fresh basil
- + summer potato salad / radishes, scallions, white wine-citrus dressing
- + pita & roasted red pepper hummus
- + minted lemonade
- + homemade chocolate chip oatmeal cookies

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## the caribbean

- + jerk marinated chicken / guava soy glaze
- + moros y cristianos / black beans & white rice, spicy sausage
- + grilled hebrew national all beef hotdogs / seeded rolls  
ketchup, mustard, chopped onions, relish, pickles, pepperoncini peppers
- + leaf lettuce & baby greens / papaya, red onions, tomatoes, carrots, lime curry mustard vinaigrette
- + mango, endive & grilled pineapple salad
- + habanero cornbread
- + minted lemonade
- + homemade chocolate chip oatmeal cookies

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## just burgers & dogs

- 1/3 # burgers, turkey burgers, gardenburgers, hebrew national all beef hotdogs
- + Condiment Bar: seeded buns, grilled onions, aged cheddar, sliced vine ripe tomatoes, pickled vegetables, lettuce cups, diced onions, sweet relish, homemade ketchup, ballpark mustard
- + boston baked beans / bacon & molasses
- + summer potato salad / radishes, scallions, white wine-citrus dressing
- + crisp green salad / greens, cucumbers, carrots, herbed ranch dressing
- + minted lemonade
- + homemade chocolate chip oatmeal cookies

## pricing

<u># of guests</u>	<u>price per person</u>
1000+	{\$30}
500+	{\$32}
300+	{\$34}
200+	{\$36}
150+	{\$38}
100+	{\$40}
50+	{\$42}
25 - 49	{\$47½}
Less than 25	{AQ}

7.75% sales tax is added to all pricing

## { basic } catering



### beverages

all beverages come with the appropriate style disposable cups

Coke Products (whole cases only)	{\$18/case}
Red Apple Iced Tea	{\$35/gallon} 15 servings
Coffee (regular or decaffeinated)	{\$35/gallon} 15 servings
Beer & Wine Service	Call for Rates
Bottled Water	{\$1¼ each}

## { basic } catering



### fine print

- Delivery within the Santa Barbara Proper, Goleta and Carpinteria area is included. An additional fee will be charged for delivery outside of these areas.
- China, silver, glassware and linens are available to rent through an independent rental company. Basic Catering will arrange for rentals for a \$100 consulting fee.
- Events may run for 3 hours. Additional hours will incur a cost per staff member per hour. Servers are billed at \$25 per hour. Chefs are billed at \$35 per hour.
- Service staff attire consists of Basic Catering Polo Shirts or Hawaiian Shirts with black pants, socks and shoes and a waist apron. Please indicate on the form if you would prefer to have staff wear Hawaiian shirts or polo shirts. Chef's attire consists of chef's coat, pants and shoes.
- It is the client's responsibility to ensure that a bbq grill is allowed at the event location.
- Inclement weather is at the risk of the client.
- A \$250 non-refundable deposit will reserve the date.
- Full payment is required five days prior to the event date based on the final guest count.
- In the event of a cancellation within 5 days of the event, 50% of the total estimated bill will be charged.
- The client is responsible for all event related refuse.
- The County of Santa Barbara Environmental Health Department mandates that any food not held at the proper temperature (in a refrigerator or oven) for more than three hours must be disposed of. Therefore, leftover food can not be packaged to go.

# { basic } catering



## a la carte items

These items can only be purchased in addition to one of the above packages  
Unless otherwise stated prices are per person, minimum 25 guests

### Mains:

barbecued chicken drumsticks & thighs / blood orange bbq sauce	\$6
1/3 # burgers / seeded buns with all the fixin's	\$6
hebrew national all beef hotdogs / seeded rolls with all the fixin's	\$5
turkey burgers	\$5
gardenburgers	\$4.5
tequila-cilantro santa maria style tri-tip / flour tortillas, cabbage, salsa, sour cream	\$6
island spiced teriyaki chicken breast	\$6
island style fried rice / crispy roasted pork	\$5
marinated sirloin & fire roasted vegetable skewers	\$5
citrus marinated bbq chicken breast	\$6
jerk marinated chicken / guava soy glaze	\$6

### Sides:

moros y cristianos / black beans & white rice, spicy sausage	\$5
boston baked beans / bacon & molasses	\$3
spicy black beans / tomatoes & cotija cheese	\$3
grilled corn on the cob / herbed butter	\$3
macaroni & cheese / cheddar & jack	\$3
potato & gruyere gratin / horseradish	\$4
basmati rice pilaf / raisins & toasted pistachios	\$4
homemade corn tortilla chips / pico de gallo salsa	\$3
grilled farmer's market vegetables / balsamic drizzle	\$3

### Salads:

summer potato salad / radishes, scallions, white wine-citrus dressing	\$3
melon & berry salad / mint & lime syrup	\$4
cous cous salad / mesquite roasted corn, shiitakes & lemon dressing	\$4
panzanella salad / heirloom tomatoes, crusty bread, goat cheese, green beans, balsamic vinaigrette	
orange-sweet vidalia onion salad	\$3.5
garden greens / laurel chenel's goat cheese, dried fruits, crispy shallots, cider vinaigrette	\$3
asian pear & cabbage salad / celery root & daikon radish, sesame dressing, crispy noodles	\$3
crisp green salad / greens, cucumbers, carrots, herbed ranch dressing	\$3
farfalle pasta salad / feta cheese, broccolini, black olives, fresh basil	\$3
leaf lettuce & baby greens / papaya, onions, tomatoes, carrots, lime curry mustard vinaigrette	
mango, endive & grilled pineapple salad	\$3.5

### Misc:

habanero cornbread	\$2
sweet hawaiian rolls	\$2
iced melon wedges	\$2
pita & roasted red pepper hummus	\$2
individual assorted bagged chips	\$1
assorted ice cream treats on dry ice	\$2.5