

Vintage

CATERING

a Menu for
Barbeque

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“Moo! – Que”

Steak & Barbeque Catering

Okay – here’s what we’ve noticed about barbeque & picnic style events: they seem to be the most festive and people seem to be more relaxed and at ease – so they have more fun and enjoy themselves. And we approach it from that point of view – to put more fun into the food, the décor, and the presentation. So if it’s under a tent of the parking lot of a corporate facility, in the park for a family celebration, or at a winery for a private event, just know that *Vintage* can put the Moo! in your Que!

Suggested Menus

*Buffet table top décor package included on parties of #100 plus

Southwest BBQ Combo – our most popular/minimum of #25 guests.

Pork ribs, chicken, smoked sausage, & ranch style beans. Served with corn bread, green salad, potato salad, and assorted sweets.

\$15.95

The Laredo BBQ – minimum of #25 guests.

BBQ chicken, sliced roast tri-tip, ranch beans, corn on the cobb, baked potato, green salad and watermelon wedges.

\$15.95

The Chuck Wagon BBQ – minimum of #100 guests.

BBQ hamburgers (1/3 lb.), premium BBQ hot dogs, & garden burgers (10% of guest count), with BBQ condiments : fresh baked buns and rolls, lettuce, tomato, onion, relish, mustard, mayonnaise, catsup, and BBQ sauce. Served with baked beans, corn on the cobb, potato salad, & watermelon wedges.

\$12.50.

The Napa Valley Sandwich BBQ – Minimum of #50 guests.

Marinated grilled garlic chicken breast, premium grilled smoked sausages, marinated grilled eggplant steaks, and soft French sandwich rolls. Served with spring mix salad greens with roast red pepper vinaigrette, pasta primavera salad, sandwich condiment platter, and sliced fruits with strawberry yogurt dressing .

\$14.95

Moo! – Que

Steak & Barbeque Catering continued ...

The Old Mission BBQ – minimum #25 guests.

Chicken and steak fajitas (with grilled onions & bell peppers). Served with warm flour and corn tortillas, mixed grilled vegetables (10% of guest count), Mexican rice, Texas caviar, shredded lettuce & cilantro salad with baja vinaigrette, fajita condiments, tortilla chips, and watermelon wedges.

\$16.50

The Santa Maria BBQ – minimum of #100 guests.

Your choice of one Premium Steak Entrée: Kansas City Strip, Filet Mignon, Top Sirloin, or Teriyaki Flank Steak. Served with a second entrée of Grilled Garlic Chicken Breast. Buffet includes assorted breads & rolls, tossed Caesar salad, Freeport carrot casserole with brown sugar, Dino's scalloped potatoes, and assorted sweets.

Market price quoted at time of steak selection.

About on-site grilling: For smaller events, our BBQ menus arrive grilled and *ready to eat*. We set up for on-site grilling only for events of #100 plus guests, and there will be on-site set-up fees quoted at time of booking.