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## Oak Pit BBQ

Seasoned tri tip beef, buffalo or juicy beer-basted chicken  
grilled over an open pit of flavorful white oak ...  
we'll ring the dinner bell when it's ready!

- ◆ **Seasoned, Choice Tri Tip Beef** grilled 'n carved *sizzlin' hot* on-site
- ◆ **Tossed Greens** garden fresh with jicama and oranges and our signature vinaigrette or ranch dressing
- ◆ **Garlic Bread** served hot off the grill
- ◆ **Calico Beans** three bean mix with molasses and brown sugar
- ◆ **Fire Roasted Salsa**
- ◆ **Linguisa** a Portuguese red wine sausage, grilled, sliced and made available while everyone's getting hungry!

<b>500-5000</b>	<b>300-499</b>	<b>100-299</b>	<b>50-99</b>	<b>25-49</b>
<b>Guests</b>	<b>Guests</b>	<b>Guests</b>	<b>Guests</b>	<b>Guests</b>
<b>\$9.99</b>	<b>\$11.75</b>	<b>\$12.99</b>	<b>\$15.99</b>	<b>\$25.99</b>

**We keep our prices low by keeping substitutions to a minimum**

### **Also available for an additional charge:**

<b>"Rip Your Lips Off" Chicken</b>	<b>\$2.95</b> per guest
<b>Grilled Eggplant Steaks</b>	<b>\$3.99</b> per guest
<b>Kids Hot Dogs &amp; Potato Chips</b>	<b>\$3.99</b> per kidlin'
<b>Substitute Buffalo Flank</b>	<b>\$4.25</b> per guest
<b>Grilled Portabello Mushroom</b>	<b>\$4.99</b> per guest
<b>Boca Burger</b>	<b>\$5.25</b> per guest

## **Oak Pit BBQ (cont.)**

### **No need to fret about a thing!**

Our hired hands will grill and carve in true rancheros-style, and serve up all the fixin's you'll need to host a flavorful and memorable event for your compadres.

We bring the grill, buffet tables & tablecloths, enhancements, serving equipment, paper goods and all the grillers and servers needed to make your guests feel special and leave with a full belly. There will be an 18% delivery, set up and equipment charge to cover these items as well as travelin' costs.

**For a backyard spread or for a big to-do for thousands, our  
Oak Pit BBQ is a performance as well as a feast.**