



## Catering New West BBQs & Creative Picnics

### Start Ups

The following items are colorfully arranged and presented on attractive, re-usable serving pieces with sturdy serving utensils. Silver service and set up with buffet decoration is available for an additional 18%.

<b>Small</b> serves 15 to 25 guests	<b>Medium</b> serves 25 to 50 guests	<b>Large</b> serves 50 to 75 guests
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**Grilled Vegetable Platter:** Savory seasonal vegetables are grilled, then drizzled with Dijon-vinaigrette.

Small <b>\$46.50</b>	Medium <b>\$78.95</b>	Large <b>\$118.50</b>
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**Fresh Fruit Tray:** Seasonal selections of fresh cut fruit and berries are accompanied by lemon yogurt dipping sauce then beautifully garnished. Watermelon and strawberries (seasonal availability only).

Small <b>\$46.99</b>	Medium <b>\$74.95</b>	Large <b>\$134.95</b>
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**Santa Fe Vegetable Basket:** Crisp vegetables, fresh jicama and juicy strawberries are nestled with colorful tortilla chips and fresh cheddar cheese sticks. Served with spicy ranch, fire roasted salsa and guacamole on the side.

Small <b>\$63.50</b>	Medium <b>\$91.50</b>	Large <b>\$144.95</b>
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**Shrimp Cocktail:** Fresh Tiger Shrimp served with lemons, and spicy cocktail sauce.

<b>Party Size (31-40ct)</b>	2 lbs <b>\$43.95</b>	4 lbs <b>\$86.95</b>	6 lbs <b>\$129.50</b>
<b>Jumbo Size (16-20ct)</b>	2 lbs <b>\$64.99</b>	4 lbs <b>\$125.99</b>	6 lbs <b>\$189.95</b>

**Dry Honey Smoked Salmon:** Cold smoked, Northern Pacific salmon with capers, red onions, cream cheese, toast points and mini-bagels. **Half Salmon \$162.50** (3-4 lbs, serves up to 50)

**Mini Meatballs:** In spicy BBQ or chipotle cream sauce **\$9.99** dozen

**Mac & Cheese "Bites" with truffle oil** **\$11.99** dozen  
Crispy and golden on the outside with creamy cheddar and a hint of white truffle oil on the inside.

<b>Cheddar-Habanero Fritters:</b> Served with raspberry marmalade dipping sauce	<b>\$9.99</b> dozen
<b>Devilish Eggs:</b> A timeless favorite topped with sun-dried tomato caponata.	<b>\$10.99</b> dozen
<b>Almond Stuffed Dates Wrapped in Bacon:</b> Tender dates are piped with sweet almond paste, wrapped in bacon, baked to seal in the flavors and presented on long skewers.	<b>\$11.99</b> dozen
<b>Dixie Chicken Wings:</b> Spicy chicken drumettes with a peppery bleu cheese dip on the side.	<b>\$14.99</b> dozen
<b>“Buffalo” Meatballs</b> Our special mix with lean ground buffalo burger and savory seasonings in a caramelized onion slurry.	<b>\$14.99</b> dozen
<b>Mini Beef &amp; Bean Burrito:</b> Served with roasted pepper salsa.	<b>\$18.95</b> dozen
<b>Santa Fe Chinos:</b> Grilled chicken, roasted corn, black beans and roasted red peppers are tucked into a crispy egg roll wrapper and served with spicy mango salsa.	<b>\$18.99</b> dozen
<b>“Trifecta” Choose 3 of the following:</b> (min 2 dozen of each) - Mini meatballs in sweet & sour glaze. - Spicy dusted dixie chicken wings with bleu cheese dip. - Poblano and Tamarind BBQ riblets.	<b>\$18.99</b> dozen
<b>Orange-Chipotle Glazed Pork Wings</b> Prepared oso bucco style with spicy glaze. So good!	<b>\$24.99</b> dozen
<b>Buffalo Slyders:</b> Itty bitty burgers made with our fresh buffalo burger, caramelized onions and melted white cheddar. Served warm with rolls and condiments. (Minimum 5 dozen)	<b>\$26.95</b> dozen
<b>Smoked Chicken Quesadilla Trumpets:</b> Mesquite grilled chicken, jack and cheddar cheese and mild green chilies are wrapped in a tender tortilla and served with salsa.	<b>\$26.95</b> dozen
<b>California Rolls:</b> Fresh vegetables, crab, and avocado with wasabi syrup and topped with pickled ginger.	<b>\$24.95</b> dozen
<b>Santa Maria Cocktail Sandwiches:</b> sliced tri tip with onions and roasted salsa	<b>\$27.50</b> dozen
<b>Crab Cakes:</b> Fresh Maryland crab and savory breadcrumbs with a smoked chili-lime dipping sauce.	<b>\$32.50</b> dozen
<b>Wild Mushroom Tarts:</b> Shiitake, Portobello, Crimini, and Oyster mushrooms cuddle-up with Swiss cheese and savory herbs in a flaky chive tart shell.	<b>\$32.95</b> dozen

**Poblano & Tamarind BBQ RibTips:** Bite-sized riblets served in a tangy BBQ sauce. (Approx.13 pieces per lb.)

2 lbs **\$37.50**

4 lbs **\$66.50**

6 lbs **\$89.95**

**Quesadillas:**

■ Grilled Vegetables: Roasted tomato salsa **\$11.99** dozen

■ Smoked Chicken & Roasted Corn: Salsa roja **\$13.99** dozen

■ Blackened Shrimp & Jack: Cajun remoulade **\$14.99** dozen

**Spicy Linguica Sausage Skewers** With honey mustard dipping sauce **\$29.50**dozen

**Chipotle-Adobo Bean Dip**

Spicy bean dip with smoky chipotles. Served with tri-colored chips.

Small **\$26.95**

Medium **38.50**

Large **\$58.95**

**Chipotle Hummus:** “Chick peas” are blended with smoked chilies, garlic and cumin. Served with colorful tortilla chips.

Small **\$32.95** (15-25p)

Large **\$59.95** (25-50p)

**Fiesta Seven Layer Dip:** Layers of beans, ground meat, guacamole, salsa, cheese and sour cream. Served with tri-color corn chips.

Small **\$43.95**

Medium **\$72.95**

Large **\$124.95**

**Hot “Arty” Dip:** Baby artichokes, cream cheese, and parmesan. Served warm with a colorful basket of fresh vegetables, gourmet crackers, and tri-colored chips. (A few green chilies give this a “kick”).

Small **\$76.95** (25-50p)

Medium **\$121.50** (50-75p)

Large **\$182.50** (75-100p)

**Hot Crab Dip**

Snow crab, cream cheese, horseradish and toasted almonds. Served warm with a colorful basket of fresh vegetables, gourmet crackers and tri-colored chips.

Small **\$78.95**

Medium **\$112.50**

Large **\$194.50**

## No need to fret about a thing!

We can bring the grill, buffet tables & tablecloths, enhancements, serving equipment, paper goods and all the supplies needed to make your guests feel special and leave with a full belly. There is an 18-35% charge to cover the cost of equipment, transport and event coordination.

Fee is assessed according to complexity of event, travelin' distance and event venue.

**Serving Staff:** Our hired hands can grill and carve in true rancheros-style. We'll serve up all the fixin's you'll need to host a memorable event for your compadres! Servers, bartenders & grillers run 25.00-27.50 per hour (depending on the staff that is required). We require all staff to stay for a minimum of 4 hours.

**Drop Off:** If you want the food with no bells and whistles, we can do it up real pretty-like in disposable pans for drop-off or pick up. Our delivery fees are based on zip code starting at 20.00.

We will be happy to guide you through how much, how many and who you need to keep the party running smoothly. Let us do the dirty work...you roundup the compliments!

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