

**Picnic People**<sup>SM</sup>

# Build Your Own BBQ

Texas-style brisket? Pulled pork? Oak smoked chicken? Sweet and tangy Hawaiian style? Kabobs? Whatever kind of BBQ you want, we can bring it. Our Southern Pride smoker holds 2,000 pounds of meat over Tennessee hickory, and California oak for up to 12 hours. Choose from a wide selection of sides to round out the meal.

**JUST FOLLOW THESE EASY STEPS**  
FOLLOWING ITEMS BEING INCLUDED IN ALL MEALS

## CALIFORNIA OAK SMOKED CHICKEN <sup>GF</sup>

*Sprinkled with our secret blend of dry spices, smoked and finished over an open flame, served with BBQ Sauce*

## ALL BEEF HOT DOGS WITH TRIMMINGS

*Pickles, diced onion, shredded lettuce, vine ripe sliced tomato, sliced red onion, sweet relish, ketchup, mustard, mayonnaise*

## RUFFLES POTATO CHIPS

## SLICED WATERMELON

**#1 - ADDITIONAL ENTREE, CHOOSE A FAVORITE:**



## HICKORY SLOW SMOKED BRISKET <sup>GF</sup>

*Extremely moist and flavorful smoked "low & slow" over Tennessee hickory in our southern pride pit smoker*

## 1/3 POUND BURGERS + CHEESEBURGERS

*Grilled to order and served on fresh baked buns with all the trimmings*

## SOUTHERN STYLE PULLED PORK

*Slow smoked pork, shredded and served with sauce of your choice*

## ST. LOUIS STYLE PORK RIBS <sup>GF</sup>

*Slowly smoked over California oak and finished over charcoal*

## SANTA MARIA SEASONED TRI TIP <sup>GF</sup>

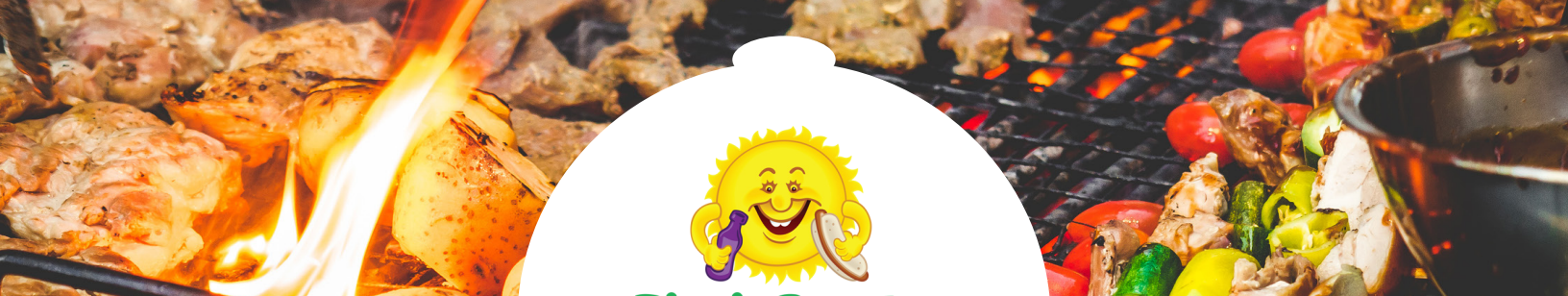
*Seasoned with salt, pepper, and garlic, grilled over California oak and charcoal, hand-carved at the buffet*

## CHOPPED BRISKET SANDWICH

*California oak smoked beef, slow cooked in BBQ sauce*

SLOW-SMOKED BBQ MEATS LIKE OURS OFTEN EXHIBIT A PINK RING AROUND THE OUTSIDE EDGES SIGNIFYING THAT YOUR MEAT WILL BE EXTRA JUICY! IN BEEF AND PORK, THE RING IS REDDISH-PINK AND IN CHICKEN IT IS OFTEN BRIGHT PINK. THE "SMOKE RING" IS A PRIZED ATTRIBUTE IN THE BBQ WORLD AND WE'RE VERY PROUD OF OURS! SO, DON'T WORRY TOO MUCH IF YOUR MEAT IS PINK - WE'VE COOKED IT WITH CARE - LOW & SLOW!

**GF** Gluten-Free | **V** Vegetarian | **VG** Vegan Gluten-Free | Vegetarian and Vegan Substitutions Available Upon Request



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#2 - DON'T FORGET YOUR VEGETARIAN/VEGAN FRIENDS;  
CHOOSE ONE & JUST TELL US HOW MANY:



**VEGGIE BURGERS** GF, V

**GRILLED PORTOBELLO MUSHROOMS** GF, V, VG

**BLACK BEAN BURGERS** GF, V, VG

**MIXED GRILLED VEGETABLES** GF, V, VG

*Zucchini, Squash, Onion, Eggplant, Bell Peppers  
and Portobello Mushrooms*

#3 - SIDES, CHOOSE TWO:

**TOMATO BASIL PENNE  
PASTA SALAD** V, VG

*Penne pasta with roma tomatoes, fresh basil  
and champagne vinaigrette*

**HOME-STYLE COLESLAW** GF, V

*Crisp shredded cabbage and julienne carrots  
tossed in our coleslaw dressing*

**TRADITIONAL POTATO SALAD**

**ROASTED POBLANO  
BAKED BEANS** GF

**MOLASSES BAKED BEANS** GF

**SWEET OR SPICY VEGETARIAN  
BAKED BEANS** GF, V, VG

**MEDITERRANEAN  
PASTA SALAD** V, VG

*With feta, onion, carrot, black olives, pesto  
and Italian dressing*

**CORN AND BLACK BEAN SALAD** GF, V

*Tossed with bell peppers, cotija, cilantro and lime*

**FIELD GREEN/ICEBERG SALAD** GF, V, VG-EXCEPT RANCH

*with balsamic vinaigrette and ranch*



#4 - DELECTABLE DESSERT, CHOOSE ONE:

**FAMOUS FUDGE BROWNIES** V

**PEANUT BUTTER BROWNIES** V

**LEMON BARS** V

**ASSORTED HOMEMADE COOKIES**

*(Chocolate Chip, Double Chocolate Chip, Sugar)*

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