



310-559-5709

Email: smbbq@sbcglobal.net

Traditional Menu

USDA Choice Tri-Tip Sirloin
Chicken
Buttery Toasted Garlic Bread
SM Style Beans
Potato Salad
Fresh Mild Salsa & BBQ Sauce

Additional Menu Items for On Site BBQ

Baby Back Pork Ribs \$24.00 per rack
Grilled Veggies \$45.00 per pan
Mac N Cheese \$45.00 per pan
Mixed Garden Salad \$25.00 per pan
Coleslaw \$35.00 per pan

On Site Catering

100+ people

\$15.95 per person

Includes plates, utensils, napkins
(heavy duty disposable)

On Site Catering

50-100 people

\$17.95 per person

Includes plates, utensils, napkins
(heavy duty disposable)

Delivery

\$14.95 per person

(minimum \$500.00)

Includes plates, utensils, napkins
(heavy duty disposable)

On-Site Catering

Santa Maria Style Cooking is best when served hot off the grill! We cook all meats at your location over red-oak wood on one of our authentic Santa Maria Style Barbecue Pits. We don't pre-cook anything. Buffet serve time is usually one hour for groups under 100 people. Extended serve times can be arranged for an additional charge. We do not offer servers, tables for eating or ice.

50 people minimum for On Site Catering

No Fuss Delivery

We deliver our delicious food hot and ready to eat, in bulk, sealed in heavy duty aluminum pans.

CREATE YOUR OWN a la carte menu

A La Carte Minimum Catered Order \$500.00 in Meat plus additional Side Orders. Packaged in disposable tin pans and ready to serve!

MEAT CHOICES

- USDA Choice Tri-tip Sliced \$18.00 lb
- Full Rack Ribs 12 ribs..... \$24.00
- Whole chicken cut in 8pcs \$16.00

DELIVERY SIDE ORDERS –

Feeds 10-15 people

POTATO SALAD	\$25.00
SWEET COLESLAW	\$35.00
SANTA MARIA BEANS	\$25.00
SEASONED RICE	\$25.00
MAC N CHEESE	\$45.00

GRILLED VEGGIES \$45.00

Zucchini, red & green bell peppers, yellow squash, mushrooms & red onions (Delivery Orders)

GARDEN SALAD LG Pan \$25.00

Mixed green with bell peppers and tomatoes. Includes Italian & Ranch dressing (Delivery Orders)

GARLIC BREAD 12 pcs \$6.00

Frequently Asked Questions

- **“Santa Maria Style Barbecue”** means we only cook over Red Oak Wood using a dry rub and serve our food with delicious homemade salsa and homemade bbq sauce.
- **We only use USDA Choice Tri Tip Beef.**
- Reserve your event date with us as **EARLY** as possible.
- We arrive **2 hrs. Prior to serve time** for on-site cooking.
- All food is served buffet style, all you can eat!
- **50% Deposit** is required to reserve a date. Balance due to be paid on event date.
- **The minimum service charge for ALL orders is \$150.00 or 10% for orders over \$1,500.00**
- We accept all major cards. Cash and Checks are acceptable
- We are fully insured and have health dept. licenses. Additionally Insured Certificates \$100

Clients include: Raytheon, DWP, Edison, Gas Co, Chevron, Matt Construction, Kiewit Construction and more!



Prices and Menu are subject to change without notice. We gladly accept all major credit cards!