

CHEF'S TABLE *Catering*

RUSTIC BBQ MENU

NOVEMBER 9 FLYING CABALLOS RANCH 150 GUESTS
4:00 GUEST ARRIVAL

TRAY PASSED APPETIZERS

ASSORTED SAUSAGES
ARTICHOKE HEART CROSTINI
PULLED PORK SLIDERS WITH APPLE SLAW

BUFFET STYLE DINNER SERVICE

SALAD WITH APPLES AND SPICED WALNUTS IN APPLE CIDER VINAIGRETTE
ORZO PASTA SALAD WITH BLACK BEANS AND CORN
OAK COOKED TRI TIP
CITRUS HONEY GLAZED CHICKEN BREAST
4 CHEESE MAC AND CHEESE
ROASTED GARLIC MASHED POTATOES
FRESH VEGETABLE MEDLEY WITH ASPARAGUS
SAN LUIS SOURDOUGH GARLIC BREAD

DESSERT SERVICE

MILK AND COOKIES, S'MORES AND INDIVIDUAL FRUIT CRISPS

BEVERAGE SERVICE

WATER, ICED TEA AND COFFEE SERVICE