



BARBECUE MENU

Anyone can throw a piece of meat on a grill. Anyone can deliver it with moist towelettes & call themselves a caterer. We at The Homestead aren't satisfied doing what anyone can do. We aim to give you the best darn BBQ you've ever had outside of your own backyard.

Professional chefs, time tested recipes & quality product from a company that understands catering. We can accommodate vegetarian, vegan, gluten-free or other special dietary requirements just ask!

Our team has been catering and serving the Bay Area for over 10 years. We bring the BBQ to you. Call 408.638.5330 to speak with a BBQ event coordinator.

Our company has set the standard for catering excellence, creating exciting, delicious company BBQ's. Seamless service and freshly prepared foods are the foundation of our success.

Depending on your needs, we offer fully staffed events as well as drop off services for your special event. Our sales team is happy to discuss the different options available to you.

The Homestead will assist in all aspects of your event, including all rentals, tenting & canopies, as well as, entertainment. We have an extensive list of local venues to choose from. Our event planners are at your service.

*All menu items and services are not listed

*Request a complementary on-sight consultation.

BASIC BBQ OPTIONS (PRICING PER GUEST)

(Minimum Order is \$250.00 for drop off service/\$500 for standard buffet events)

1-49 guests.....	\$34.00
50-100 guests.....	\$32.00
101-150 guests.....	\$31.00
151-200 guests.....	\$30.00
201 guests and above.....	\$28.00

Choose 3 Items:

Each additional item \$4.00 per person extra

Meat Items

- ✎ Beef and Turkey Burgers
- ✎ Beef hot dogs
- ✎ Grilled Chicken ¼'s
- ✎ Grilled Chicken Breasts
- ✎ Italian Sausages, Hot Links and Polish sausages
- ✎ Marinated and Grilled Santa Maria Tri Tip
- ✎ BBQ St Louis Pork Ribs
- ✎ Beef Brisket

Vegetarian Items

- ✎ House Made Garden Burgers
- ✎ Grilled vegetable Skewers
- ✎ Grilled Portobello mushrooms and eggplant
- ✎ Ratatouille of grilled vegetables
- ✎ Polenta Caprese Stacks with red pepper sauce
- ✎ Vegetarian Gumbo
- ✎ Portobello Stacks
- ✎ Black Bean Burgers, Quinoa Burgers
- ✎ Quinoa Bake with Chili

Additional meat and seafood options are available. Please call for pricing and availability.

Add 4 Sides:

Each additional side \$3.00 per person

- ✎ Traditional potato salad
- ✎ Balsamic red potato with pickle salad
- ✎ Honey baked beans
- ✎ Macaroni salad
- ✎ Cole slaw
- ✎ Sliced fruit
- ✎ Chili with cheddar cheese, green onion and sour cream
- ✎ Pasta salad
- ✎ Tortellini primavera salad
- ✎ Corn on the cob
- ✎ Garden salad with dressings
- ✎ Caesar salad

- ✎ Three bean salad
- ✎ Grilled vegetables
- ✎ Baked macaroni and cheese
- ✎ Herb roasted potatoes with cheddar cheese and green onions
- ✎ Garlic toast
- ✎ Corn muffins with honey butter
- ✎ Chilled green beans with citrus vinaigrette

Included Items

- ✎ Buns and bread
- ✎ Lettuce, tomato, pickle, onion, peppers, sauerkraut (as needed)
- ✎ Mayonnaise, mustards (brown and yellow), ketchup, BBQ sauce, relish
- ✎ Sliced cheeses (as needed)

Theme Grill Menus

American Grill

- ✎ Grilled 1/3 Pound Beef and Turkey Burgers
- ✎ Jumbo Hot Dogs
- ✎ Vegetarian: Garden Burgers
- ✎ Honey Baked Beans
- ✎ Rosemary Roasted Potatoes
- ✎ Pasta Salad
- ✎ Mixed Green Salad

Midwest Grill

- ✎ Grilled and Sliced Santa Maria Seasoned Tri-Tip
- ✎ Quartered BBQ Chicken in our House BBQ Sauce
- ✎ Vegetarian: Tofu and Vegetable Skewers
- ✎ Herb Roasted Potatoes
- ✎ Corn on the Cob
- ✎ Tortellini Primavera Salad
- ✎ Garlic Toast

Mediterranean Grill

- ✎ Rosemary and Lemon Marinated Chicken
- ✎ Grilled Gourmet Sausages
- ✎ Vegetarian: Ratatouille of Grilled Vegetables
- ✎ Herb Roasted Potatoes with Cheddar Cheese and Green Onions
- ✎ Roasted Red Potato Salad with Caramelized Onions and Sun Dried Tomatoes
- ✎ Baby Greens Salad with Balsamic Vinaigrette
- ✎ Garlic Toast

Southwest Grill

- ✎ Adobo Baby Back Ribs
- ✎ Chicken Mole Quarters
- ✎ Vegetarian: Tofu and Mushroom Skewers with Tomatillo Sauce
- ✎ Beans a la Chara
- ✎ Lime and Cilantro Corn on the Cob
- ✎ Caesar Salad
- ✎ Southwest Corn Bread

Pacific Northwestern Grill

- ✂ Grilled Chicken Skewers with Pineapple Soy Marinade
- ✂ Grilled Pacific Salmon Filets with a Fresh Herb Baste
- ✂ Vegetarian: Grilled Portobello Bleu Cheese Mushrooms
- ✂ Herb Roasted Potatoes
- ✂ Green Beans in Honey Dijon Vinaigrette
- ✂ Peppery Greens Salad with Honey Tabasco Vinaigrette
- ✂ Rolls and Butter

Hawaiian Grill

- ✂ Polynesian Glazed Spare Ribs
- ✂ Island Marinated BBQ Chicken
- ✂ Vegetarian: Brown Sugar Pecan Sweet Potato Pone
- ✂ Chilled Green Beans with Three Citrus Vinaigrette
- ✂ Pineapple Macadamia Nut Rice Pilaf
- ✂ Tossed Green Salad
- ✂ Rolls and Butter

Pan-Asian Grill

- ✂ Grilled Kahlua Pork Chops
- ✂ Teriyaki Beef Skewers
- ✂ Vegetarian: Asian Style Vegetable Skewers
- ✂ Polynesian Rice
- ✂ Glazed Carrots and Walnuts
- ✂ Mixed Green Salad with Citrus Vinaigrette
- ✂ Sweet Bread

Greek Grill

- ✂ Lemon, Oregano and Garlic Marinated Chicken ¼'s
- ✂ Lamb Shish Kabobs with Tzatziki Sauce
- ✂ Athenian BBQ Chicken Quarters
- ✂ Vegetarian: Grilled Eggplant, Zucchini and Red Pepper Stacks
- ✂ Greek Lemon Potato Wedges
- ✂ Greek Salad with Lemon Herb Vinaigrette
- ✂ Garlic Toast

Louisiana Bayou:

- ✂ Spicy Chicken and Andouille Sausage Gumbo
- ✂ Shrimp Jambalaya
- ✂ Vegetarian: Vegetarian Gumbo
- ✂ Dirty Rice
- ✂ Cajun Spiced Vegetables
- ✂ Peppery Green Salad
- ✂ Fresh Corn Muffins

BBQ PICNIC SNACKS AND BITES PLEASE CALL FOR PRICING:

Fruit Display: A Colorful Display of Assorted Fresh Seasonal Fruit, Berries, and Melons

Cheese Display: An Assortment of Swiss, Brie, and Gouda Cheeses; Served with Sliced French Baguette and Assorted Crackers

Fresh Crudités with Pesto Buttermilk Aioli: Baby Carrots, Mushrooms, Zucchini, Red Peppers, English Cucumbers, Cherry Tomatoes and Other Seasonal Vegetable Delights

Grilled Vegetables: Fresh Grilled Zucchini, Yellow Squash, Asparagus, Portobello Mushrooms, and Eggplant with a Balsamic Red Pepper Drizzle

Italian Antipasti Display: Grilled and Marinated Mushrooms, Eggplant, Red Bell Peppers, Roasted Garlic, Assorted Olives, Peppers, Meats, Provolone Cheese and Vegetables;
Accompanied by Sliced Baguette and Crackers

Tortilla Chips, Cheddar Cheese Sauce, Guacamole, Salsa, Sour Cream, Jalapenos

Buffalo Wings, Celery Sticks, Blue Cheese and Ranch Dip

Popcorn, Pretzels, and Assorted Potato Chips

Warm Crab and Parmesan Dip Accompanied by Sliced Baguette and Crackers

Buffalo Chicken Dip with Seasoned Pita Chips

Sun Dried Tomato and Hummus Dip Accompanied by Crispy Pita Chips

Roasted Garlic, Walnut and Feta Dip with Grilled Flat Bread

Fresh Guacamole, Black Bean Dip and Salsa with Tri-Color Tortilla Chips

Assorted Deviled Eggs

INDIVIDUAL DESSERTS \$3.00 PER PERSON

Please feel free to ask for your favorite if it is not listed.

Cookies: A Mixed Display of Chocolate Chip, White Chocolate Chip and Macadamia, Oatmeal Raisin, Peanut Butter, Triple Chocolate, and Snicker Doodle Cookies

Brownies and Bars: A Mixed Display of Chocolate Brownies and Dessert Bars

Combination of Assorted Cookies, Brownies and Dessert Bars

SPECIALTY DESSERTS

Your Choice of 3 Selections \$9.00 Per Person

Please feel free to ask for your favorite if it is not listed.

Tartlets: An Assortment of Meyer Lemon, Apple Streusel, Dark Chocolate Mousse, Poached Strawberry with Cream, Pumpkin Pie, Pecan Pie, Banana Cream, and Fresh Fruit Tartlets in Miniature Pie Crusts

Cheesecake Bites: An Assortment of Chocolate Chip, Chocolate, Fruit or Traditional Flavored Mini Cheesecakes, with a Chocolate or Graham Cracker Crust

Cake Bites: An Assortment of Red Velvet, Devil's Food, Carrot, or Vanilla Flavored Mini Cakes Dipped in a Chocolate Ganache, or Topped with Cream Cheese, Butter cream or Flavored Butter cream Icing

Coconut-Almond Fudge Square: A Rich Chocolate Glaze Covered Brownie, Layered with a Sweetened Coconut Filling and Topped with Almonds

Mini Éclairs:

Choux Pastry Filled with Light Pastry Cream, Dipped in a Chocolate Glaze

Coconut Macaroons:

Chewy Coconut Cookies, either Plain or Dipped in Chocolate

BEVERAGES

Beverage packages can be requested with any food order.

Beverage Packages include: ice cubes, tubs, napkins, and plastic cups. Depending on the event location a permit may be required.

DOMESTIC BEER AND WINE: Budweiser, Coors, Sierra Nevada Pale Ale, and Amstel Lite (or similar). Chardonnay and Cabernet Sauvignon... .. \$16.00 pp

PREMIUM BEER AND WINE: Lagunitas IPA-Modelo Especial, 805 Blonde Ale, Drakes Hefeweizen, and Blue Moon (or similar). Napa Valley Chardonnay, Cabernet Sauvignon \$22.00 pp

REFRESHMENTS & SUMMER QUENCHERS

Assorted sodas and waters.....\$2.50 pp

Lemonade, ice tea, agua fresca.....\$2.50 pp

Iced or brewed coffee with condiments.....\$3.50 pp

**THE HOMESTEAD PRIDES ITSELF IN OUR GENERATIONS OLD FAMILY RECIPES,
MODERN PRODUCTION METHODS, AND TRADITIONAL VALUES.**