

MARKET FORAGER

WEST COAST BBQ

BEST FOR 12-40 GUESTS

SALADS

Choose 1-2

MARKET GREEN SALAD

Mixed Lettuces, Green Onions, Tomatoes, Cucumber, Red Onion,
Croutons, Sherry Herb Vinaigrette

SOUTHWESTERN CHOPPED SALAD

Little Gems Lettuce, Corn, Black Beans, Red Onion, Tortilla Crisps,
Chipotle Ranch Dressing

BEET GREEK SALAD

Roasted Beets, Chickpeas, Olives, Parsley, Feta, Pepperoncini, White
Onions, Orange Fennel Vinaigrette

KALE SALAD

Tuscan Kale, Quinoa, Almonds, Dried Cherries, Goat Cheese, Crispy
Onions, Mustard Vinaigrette

CLASSIC CAESAR SALAD

Romaine Lettuce, Garlic Croutons, Parmesan, Creamy Caesar
Dressing

PROTEINS

Choose 2-3

TEXAS STYLE BRISKET

Salt & Cracked Pepper Bark, Sliced to Order

SANTA MARIA TRI-TIP

Garlic & Black Pepper, Fresh Salsa

CAROLINA PULLED PORK

Hand Pulled, Vinegar & Red Pepper Sauce

BABY BACK RIBS

Old Family Recipe, Dry Rubbed and Basted

DRUNKEN CHICKEN

Stout & Jalapeño Marinated, Pepita Árbol Crunch

BLACKBERRY BBQ SALMON

Hot Smoked, Blackberry Ancho Glaze

SMOKED TEMPEH

Caramelized Onions, Smoked Tomatoes & BBQ Sauce

*Smoked over hickory and mesquite. Meats are served with B&B pickles,
pickled jalapeños and BBQ sauce*

SIDE DISHES

Choose 2-3

POTATO SALAD

*Traditional Potato Salad with Hard Cooked Eggs, Red Onion, Pickles,
Celery & Mustard*

GRILLED CARROTS

Cilantro Pesto Marinated and Grilled

BBQ BEANS

Slow Simmered with BBQ Sauce and Caramelized Onions

BRAISED GREENS

Collards, Smoked Ham Hock, Pot Likker & Cider Vinegar

COLE SLAW

Shredded Cabbage, Carrots, Raisins, Honey-Poppyseed Dressing

MAC & CHEESE

Elbow Macaroni, Sharp Cheddar Mornay, Toasted Panko Crust

BREADS

Choose 1

JALAPEÑO CHEESE CORNBREAD

WHITE BREAD

DESSERTS

Choose 1

BANANA PUDDING

CHOCOLATE PUDDING

LEMON TARTS

SEASONAL FRUIT PIES

CHOCOLATE HEATH BAR COOKIES

BROWNIES & BLONDIES

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