



BARBECUE MENU

A one of a kind BBQ experience



Quality & Service

**We use only the freshest ingredients to
create that savory.**

Made from scratch Daily!

Ph: (925)252-6498

Email: sales@greencuisinecatering.com

FROM THE SMOKER AND THE WOOD FIRE GRILL

ST LOUIS STYLE PORK RIBS

Succulent ribs, smoked in our smoker over hickory and finished with our savory BBQ sauce over an open oak fire. This method along with our scratch sauce is the key to truly incredible ribs.

SMOKED CHICKEN

Slowly smoked over aromatic cherry wood and finished with our savory BBQ sauce made in house from scratch daily.

PULLED PORK

Smoking quality pork for twelve to fourteen hours in house, and pulling every pound by hand. Sautéed in our fresh BBQ sauce.

WOOD FIRED PORK TENDERLOIN

Tender slices of juicy tenderloin grilled over our oak fire. Served with our fresh BBQ sauce.

WOOD FIRED TRI-TIP

Choice sirloin, grilled over an open oak fire with our traditional dry rub from the Santa Maria Valley. Arguably the tastiest beef available. Ranchers know and so do we.

BBQ BEEF

Tender chunks of Tri-Tip, grilled to perfection over an oak fire, covered with our homemade sauce and finished on the stove until fork tender. .

HAMBURGERS

All beef hamburger patties grilled over oak for a delicious classic served on a fresh hamburger bun.

HOT DOGS

Large, juicy and plump hot dogs made here locally in the Bay Area.

HOT LINKS

Locally crafted quarter pound hot link grilled over oak served with dijon mustard.

VEGAN

PARCHMENT ROASTED VEGETABLES

Fresh seasonal mix of zucchini, onion, tomato, bell pepper, portobello mushrooms and yellow squash seasoned and grilled to perfection. Fresh vegetable selection varies with the season.

WOOD FIRED GRILLED PORTOBELLO

Marinated and grilled over an open oak fire.

GRILLED VEGETABLE KABOB

Fresh zucchini, onion, bell pepper, mushrooms and yellow squash seasoned and grilled to perfection.

PLANT BASE BURGERS

All plant base hamburger patties grilled over oak for a delicious classic served on a fresh hamburger bun.

PLANT BASE HOT DOGS

Large, all plant base, juicy and plump hot dogs made here locally in the Bay Area.

PLANT BASE BRATWURST

Locally crafted quarter pound hot link grilled over oak served with dijon mustard.



OUR HOMEMADE SIDES

TOSSED GREEN SALAD

Fresh European Spring Mix with baby greens, shredded carrots and red ripe cherry tomatoes, topped with our homemade croutons and fresh buttermilk ranch dressing.

CAESAR SALAD

Crisp, fresh hearts of romaine served traditionally with high quality parmesan, our freshly made dressing and croutons baked in house.

SPRING MIXED SALAD

Baby greens, blue point blue cheese crumbles, house made candied pecans tossed in our own raspberry vinaigrette.

COLESLAW

Fresh cabbage tossed in a delicious hand made dressing. This recipe is always hand tossed at your event for freshness.

COWBOY BEANS

A favorite for over fifteen years, our beans are oven baked and topped with bacon for an incredible BBQ tradition.
(Vegetarian version available upon request)

WOOD FIRED ROASTED CORN

Available only when in season, straight from the local corn fields in Brentwood. Roasted over oak.

ROASTED GARLIC MASHED POTATOES

Roasted Gilroy garlic cloves in a classic mashed potatoes recipe, seasoned and served hot as the perfect compliment to any meat entree´.

MAPLE GLAZED CARROTS

Delicious roasted carrots seasoned and glazed with pure maple.

POTATO SALAD

Tender chunks of diced red potatoes, crisp celery, chopped red onion and pickle served in our delicious dressing.

PASTA SALAD

Penne pasta served with fresh broccoli, diced red onion, cherub tomatoes and feta cheese in a savory vinaigrette dressing made fresh for your event.

MACARONI SALAD

Elbow macaroni pasta tossed with fresh vegetables and our dressing made in house.

FRESH FRUIT SALAD

Fresh, hand cut seasonal fruit. May include, watermelon, fresh strawberries, grapes, cantaloupe, pineapple and honeydew. Subject to seasonality, freshness and quality.

WOOD FIRED GRILLED ASPARAGUS

Seasoned and grilled to perfection over an oak fire to get just the right amount of smokey flavor. Fresh, healthy and savory.

OVEN ROASTED GREEN BEANS

Crisp Haricot Vert beans, seasoned and oven roasted.

ROASTED FINGERLING POTATOES

Heritage fingerlings seasoned and roasted for a classic favorite.

MACARONI & CHEESE

Fresh macaroni made from scratch with a blend of Monterey Jack and Cheddar cheeses.

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BEVERAGES

FRESH LEMONADE

Made in house with just the right sweetness to quench your thirst. 2.75 per serving

CUCUMBER MINT LEMONADE

Made in house 2.95 per serving

STRAWBERRY LEMONADE

Made in house 2.95 per serving

RASPBERRY LEMONADE

Made in house 2.95 per serving

BREWED SWEET TEA

Brewed in house for your event. 2.00 per serving

ASSORTED SODAS AND WATER

An assortment of Coke, Diet Coke, 7UP, A&W Root Beer and Bottled Water
2.75 per serving

ASSORTED SODAS

An assortment of Coke, Diet Coke, 7UP, A&W Root Beer
2.95 per serving

DESSERTS

CHOCOLATE CHUNK COOKIES

Fresh baked, soft and delicious. 2.75 per serving

CHOCOLATE FUDGE BROWNIES

Delicious, rich, dark chocolate. 2.95 per serving

CHOCOLATE COOKIES & BROWNIES

Made fresh for your event! 3.25 per serving

APPLE CRISP

Fresh Fuji apples and cinnamon, topped with a brown sugar crumble and baked to a sweet crispy crunch.
5.50 per serving
20 minimum

CHEESECAKE WITH BERRY COMPOTE

Classic New York cheesecake topped with seasonal fresh berry compote.
7.00 per serving
24 minimum

CHEESECAKE BITES

Assorted mini cheesecakes with raspberry, chocolate and caramel compote. \$36

BANANA PUDDING

Creamy pudding with ripe bananas, topped with vanilla wafer crumbles and heath bar crunch.
5.50 per serving
30 minimum

HOME MADE RICE CRISPY TREATS

Rice crispy cereal mixed with butter, marshmallow and halfway dipped in chocolate. \$42

S'MORES ROASTING STATION

Build your own - Graham crackers, Hershey's chocolate and marshmallows, campfire provided!
7.50 per serving
50 minimum

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Popular Combinations

“THE COWBOY”

Slow Smoked Brisket • Smoked Chicken
Cowboy Beans • Macaroni Salad
Tossed Green Salad • Fresh Baked Bread •
Fudge Brownie

20 - 99 people\$25.95
100+.....\$24.95

“SHOTGUN”

Wood Fired Tri-Tip • Smoked Chicken
Cowboy Beans • Potato Salad
Tossed Green Salad • Fresh Baked Bread
•Chocolate Chunk Cookies

20 - 99 people\$24.95
100+.....\$23.95

“SPURS”

Wood Fired Tri-Tip • Grilled Chicken
Roasted Garlic Mashed Potatoes
Caesar Salad • Maple Glazed Carrots
Fresh Baked Bread

20 - 99 people\$25.95
100+.....\$24.95

“THE SHERIFF”

Wood Fired Tri-Tip • Smoked Chicken
St Louis Style Pork Ribs
Cowboy Beans • Potato Salad • Tossed Green
Salad • Fresh Baked Bread

20 - 99 people\$26.95
100+.....\$25.95

“OLD WAGON”

Smoked Chicken • St Louis Style Pork Ribs
Potato Salad • Tossed Green Salad • Cowboy
Beans • Fresh Baked Bread

20 - 99 people\$24.95
100+.....\$23.95

“AMERICAN WESTERN”

Grilled Hamburgers • Grilled Hot Dogs
Potato Salad • Caesar Salad • Cowboy Beans

20 - 99 people\$21.95
100+.....\$20.95

“HARVEST BBQ”

(VEGETARIAN)

Tofu Kabob• Roasted Garlic Mashed
Potatoes • Pasta Salad • Mixed Green Salad •
Corn Bread

20 - 99 people\$23.95
100+.....\$22.95

“ORCHARD BBQ”

(VEGETARIAN)

Wood Fired Portobello Mushroom
Roasted Garlic Mashed Potatoes • Grilled
Asparagus • Roasted Corn on the Cob
Coleslaw • Fresh Baked Bread

20 - 99 people\$23.95
100+.....\$22.95

“CHEATER”

Smoked Chicken • Macaroni Salad • Cowboy
Beans • Fresh Baked Bread

20 - 99 people\$20.95
100+.....\$19.95

“MAUI”

Kalua Pork • Teriyaki Chicken • Macaroni
Salad • Tossed Green Salad • Pineapple Rice
• Hawaiian Sweet Rolls

20 - 99 people\$21.95
100+.....\$20.95

Ask for our BBQ Vegan Menu

CREATE YOUR OWN BBQ MENU

☐ CUSTOM MENU: CHOOSE 2 MEATS AND 3 SIDES

☐ SUPER SIZE CUSTOM: CHOOSE 3 MEATS AND 4 SIDES

MEATS:

☐ Wood Fired Tri Tip

☐ St. Louis BBQ Ribs

☐ Smoked Chicken

☐ Pulled Pork

☐ Wood Fired Pork Tenderloin

☐ BBQ Beef

☐ All Beef Hamburgers

☐ Hot Dogs

☐ Hot Links

☐ Slow- Smoked Sliced Beef Brisket

☐ Smoked Turkey

☐ Certified Angus Prime Rib

VEGAN & VEGETARIAN OPTIONS:

☐ Parchment Roasted Vegetables

☐ Wood Fired Portobello

☐ Grilled Vegetable or Tofu Kabob

☐ Plant Base Burgers

☐ BBQ Stakelet Tip

☐ Plant Base Hot Dog

☐ Plant Base Bratwurst

☐ Grilled Teriyaki Chick'n

☐ BBQ Pulled Jackfruit

SIDES:

☐ Tossed Green salad

☐ Caesar Salad

☐ BBQ Salad

☐ Potato Salad

☐ Macaroni Salad

☐ Fresh Fruit Salad

☐ Pasta Salad

☐ Coleslaw

☐ BBQ Beans with Bacon

☐ Macaroni & Cheese

☐ Roasted Garlic Mashed

☐ Wood Fired Corn on Cob

☐ Maple Glaze Carrots

☐ Oven Green Beans

☐ Roasted Fingerling Potato

☐ Fresh Baked Bread

☐ Fresh Corn Bread

TO INCREASE LEVEL OF SERVICE CHOOSE ONE OF THE FOLLOWING :
KIDS AGE 4-8
HALF PRICE!



LEVELS OF SERVICE

DELIVER AND SET UP BUFFET

(PRICE PER GUEST AS LISTED)

We will deliver and set up your buffet on your table in disposable containers complete with disposable table cover, service ware, heavy duty disposable / compost-able plates, condiments, and everything you'll need for a complete buffet.

15% Gratuity will be added

FULL SERVICE CATERING

(ADDITIONAL \$3.95 PER GUEST)

A full service buffet including carving station, linens, quality service ware, full size dinner napkins, heavy duty disposable / compost-able plates and REAL STEAK KNIVES AND METAL FORKS (NO PLASTIC) !

FULL SERVICE WITH ON SITE COOKING

(ADDITIONAL \$4.95 PER GUEST)

Have our BBQ pits brought to your location for an event to remember! Our catering professionals will prepare your meal over a real oak fire in full view of your guests. Our chef will take tri-tip from the grill and slice the the juiciest most tender beef available onto each guests plate at our carving station. This is the ultimate BBQ experience. Also includes full service buffet including carving station, linens, quality service ware, full size dinner napkins, heavy duty disposable / compost-able plates and REAL STEAK KNIVES AND METAL FORKS (NO PLASTIC) !