

On-site wood fired grill catering

Sample Menus

\$250 setup fee for all parties

Some items are subject to seasonal availability

OPTION ONE - \$25/PERSON

Cedar plank salmon

Dry rubbed Tri-Tip angus steak

Grilled corn on the cob or potatoes

Grilled seasonal veggies

Grilled garlic bread

Rip City salad (mixed greens, balsamic, red onion, blue cheese, dried cranberries, and candied pecans)

\$1/person - homemade horseradish cream

OPTION TWO - \$19/PERSON

Dry rubbed Tri-Tip angus steak

Grilled chicken with a mustard vinaigrette

Grilled corn on the cob or potatoes

Grilled garlic bread

Rip City salad

\$3/person - Grilled seasonal veggies

OPTION THREE - \$18/PERSON

Hand patted burgers

Grilled chicken breast sandwiches

- with cheese, bacon, lettuce, tomato & sauteed onion

Grilled corn on the cob or potatoes

Corn bread muffins

Rip City Salad

ADD APPETIZERS TO YOUR MEAL - ADDITIONAL COST PER PERSON

\$5 - Fresh crab crostini with avocado & bacon

\$4 - Bacon wrapped jalapeños

\$4 - Meat cheese & bread plate

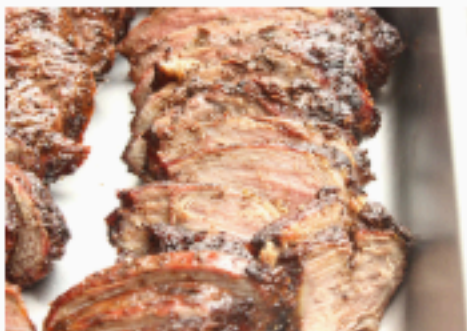
\$4 - Shrimp skewers

\$3 - Crostini with brie & jam

\$3 - Bacon wrapped dates

\$3 - Cheese stuffed peppers





Made-to-order catering

Sample Menus

Delivery available for \$30 fee

OPTION ONE - \$19/PERSON

Tri-Tip a la carte

Grilled chicken with a mustard vinaigrette

Roasted carrots or potatoes

Rip City salad (mixed greens, balsamic, red onion, blue cheese, dried cranberries, and candied pecans)

Corn bread muffins

OPTION TWO - \$17/PERSON

Tri-Tip steak sandwich with any 2 styles (see below)

Roasted potatoes

Rip City salad (mixed greens, balsamic, red onion, blue cheese, dried cranberries, and candied pecans)

STYLES AVAILABLE FOR THE TRI-TIP STEAK SANDWICH

(CHOOSE 2)

Cali - Avocado, cheddar, bacon & BBQ sauce

BBQ - Bacon, cheddar, sauteed onions & BBQ sauce

El Caliente - Sauteed jalapeños (fresh or pickled), onions & pepper jack

Bacon & Blue - Bacon, blue cheese & sauteed onions

Fungus - Sauteed mushrooms, onions, swiss & horseradish cream