

# TRUST.

## KITCHEN CATERING

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### SANTA MARIA STYLE BBQ

Definition: Santa Maria-style barbecue is a regional culinary tradition rooted in the Santa Maria Valley in Santa Barbara County on the Central Coast of California. This method of barbecuing dates back to the mid-19th century and is today regarded as a mainstay of California's culinary heritage. Santa Maria-style barbecue centers around a beef tri-tip, seasoned with black pepper, salt, and garlic salt before grilling over coals of native coast 'red oak' wood. The grill is made of iron and usually has a hand crank that lifts or lowers the grill over the coals to the desired distance from the heat.

#### CHOICE OF MEATS:

*priced per person depending on selection of protein*

TRI TIP

WHOLE CHICKENS

BABY BACK RIBS

SALMON

TRI TIP & CHICKEN

TRI TIP & BABY BACK RIBS

CHICKEN & RIBS

TRI TIP, CHICKEN OR RIBS & SALMON

#### TRADITIONAL SIDES

GARDEN SALAD, choice of dressing

PINTO BEANS (w/o meat option)

MACARONI SALAD OR MAC AND CHEESE

POTATO SALAD OR BAKED POTATO with FIXIN'S

WOOD GRILLED BUTTER & GARLIC FRENCH BREAD

SANTA MARIA STYLE SALSA

ASSORTED FRESH BAKED COOKIES

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